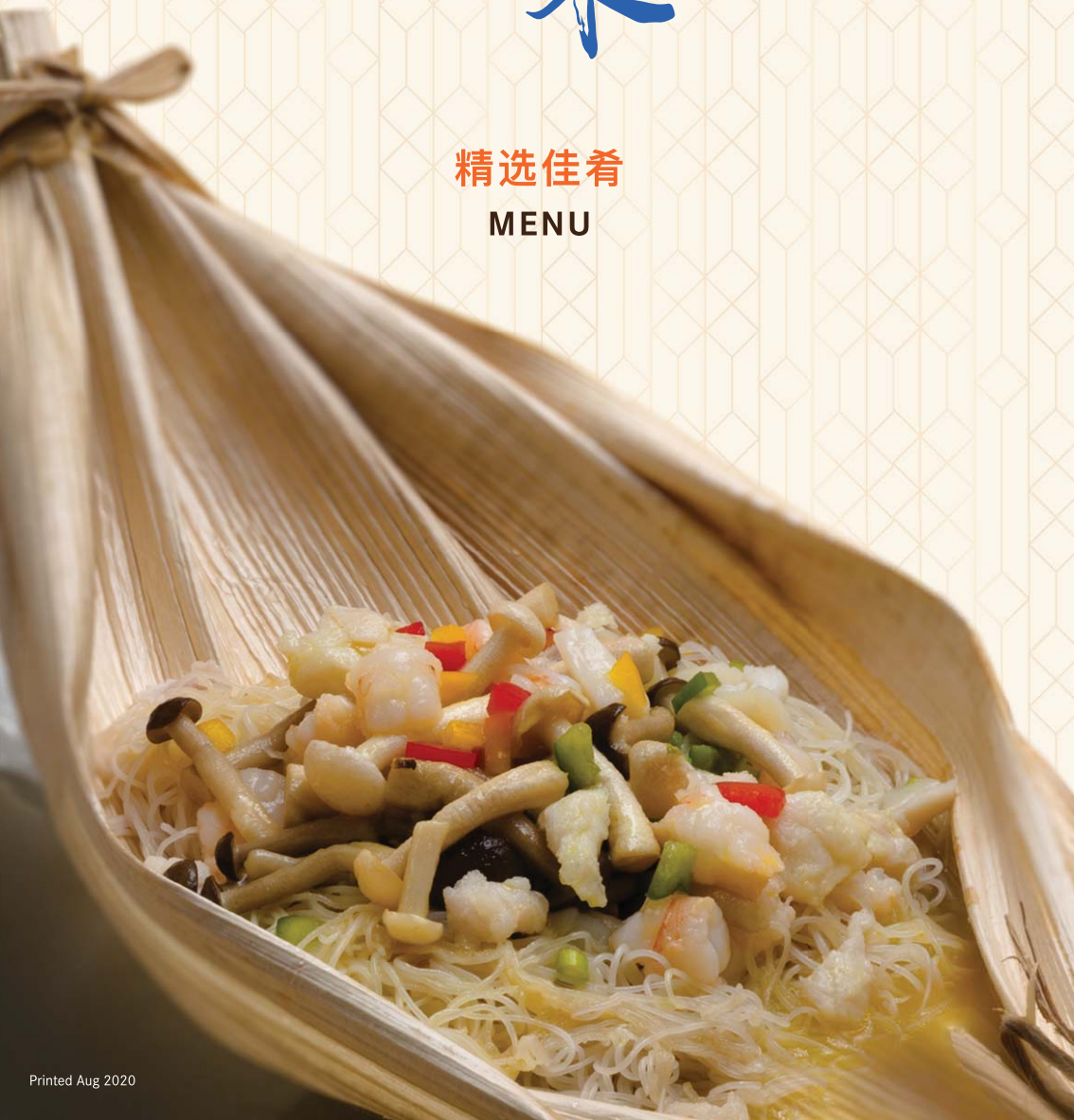


嘉味 JIA WEI

精选佳肴
MENU



嘉味经典 CHEF'S SPECIAL

- CH01 嘉味北京鸭
Jia Wei peking duck Whole \$70 / Half \$38
2ND PREPARATION: Whole \$18 / Half \$12
 - Minced duck meat wok-fried and romaine leaf cup
 - Duck fillet toasted with salt and pepper
- CH02 阿嬷梅菜扣肉
Ah Ma slow cook pork belly with preserved mustard green \$28
- CH03 虾酱鸡包佐柚子酱
Corn-fed chicken har-cheong burger with yuzu dressing \$26
- CH04 流水自制豆腐岩
Jia Wei tofu with minced pork and mushroom \$24
- CH05 南洋鱼头煲 
Heritage-recipe spicy fish-head in claypot Whole \$58 / Half \$36



\$28 CH02
 阿嬷梅菜扣肉
 Ah Ma slow cook pork belly
 with preserved mustard green



\$20

ST02
阿嬷虾枣
Ah Ma prawn hae-chor



\$12

SP01
嘉味老火汤
Home taste soup of
the day



小吃

STARTER

ST01	阿公五香卷 Ah Gong pork ngoh-hiang	\$20
ST02	阿嬷虾枣 Ah Ma prawn hae-chor	\$20
ST03	虾卷佐参巴美乃酱  Crispy prawn twister with sambal mayo	\$20
ST04	黄金一甲醉鸡卷 Golden Sixties wine infused chicken roll	\$20
ST05	五胃珍品 Jia Wei Five Treasure Platter	Large \$90 / Medium \$68
	<ul style="list-style-type: none"> - Prawn salad with mixed fruit - Golden Sixties wine infused chicken roll - Ah Gong pork ngoh-hiang - Crispy prawn twister with sambal mayo  - Smoked Iberico pork collar char-siew 	

煲汤

SOUP

SP01	嘉味老火汤 Home taste soup of the day	
	Per serving	\$12
	Per portion (4 pax)	\$48
SP02	酸辣龙虾汤  Atlantic lobster meat in hot and sour soup	\$18
	Vegetarian option 	\$12



ME01
山楂糖醋黑豚肉
Crispy Iberico pork collar
with sweet and sour
hawthorn sauce

\$28




ME03
烟熏蜜汁叉烧
Smoked Iberico pork
collar char-siew

\$28

海鲜

SEAFOOD

- | | | | |
|------|--|---|------|
| SE01 | 金黄燕麦虾球  | Pacific prawn wok-fried with crispy cereal | \$38 |
| SE02 | 黄焖顺壳浓汤煲 | Fresh Soon Hock, chinese cabbage and beancurd stew | \$68 |
| SE03 | 菜脯蒸鲈鱼扒 | Sea Perch fillet steamed with preserved minced radish | \$22 |

肉类

MEAT

- | | | | |
|------|---|---|------|
| ME01 | 山楂糖醋黑豚肉 | Crispy Iberico pork collar with sweet and sour hawthorn sauce | \$28 |
| ME02 | 怀旧咸鱼蒸肉饼 | Nostalgic steamed minced pork with salted fish | \$20 |
| ME03 | 烟熏蜜汁叉烧 | Smoked Iberico pork collar char-siew | \$28 |
| ME04 | 桂圆黑椒牛柳佐芦笋  | Beef cube with longan and asparagus wok-fried in black pepper sauce | \$34 |



\$24 | VE05
丝瓜碧玉豆腐岩
Jia Wei tofu and luffa melon
poached in egg white



\$28 | NR01
乌巴叶海鲜焖米粉
Jia Wei ocean gems
vermicelli in opeh leaf

All prices subject to service charge and prevailing government taxes.




蔬菜

VEGETABLE

- VE01 蒜炒新国豆苗 
Farm fresh pea sprout wok-fried with golden minced garlic \$22
- VE02 酱炒参巴新国地瓜叶  
Farm fresh sweet potato leaf wok-fried with sambal sauce \$22
- VE03 金蒜芦笋 
Asparagus wok-fried with golden minced garlic \$24
- VE05 丝瓜碧玉豆腐岩 
Jia Wei tofu and luffa melon poached in egg white \$24

主食

NOODLES & RICE

- NR01 乌巴叶海鲜焖米粉 
Jia Wei ocean gems vermicelli in opeh leaf \$28
- NR02 古早海鲜炒饭 
Wok-hei seafood fried rice \$22
Vegetarian option  \$18

甜品

DESSERT

- | | | |
|------|--|------|
| DE01 | 自制椰奶布丁雪糕
Jia Wei coconut pudding with ice-cream | \$12 |
| DE02 | 香茅芦荟冻雪糕
Chilled aloe vera, lemongrass jelly and lime sorbet | \$8 |
| DE03 | 家传黑糖糕
Heritage-recipe steamed brown sugar cake | \$8 |
| DE04 | 椰汁捣芋泥
Taro paste with coconut cream served hot | \$8 |



\$12

DE01
自制椰奶布丁雪糕
Jia Wei coconut pudding
with ice-cream

套餐
SET MENU

LUNCH ONLY

\$19.90

SE1 蝶鱼套餐
HALIBUT FISH SET

- 迷你鲍炖菜胆汤
Double-boil baby abalone with
chinese cabbage soup
- 金沙蝶鱼粒
Crispy fried diced Halibut with salted
egg sauce
- 古早海中宝炒饭
Wok-hei "ocean gems" fried rice
- 家传黑糖糕
Heritage-recipe steamed brown
sugar cake



SE2 蒸肉饼套餐
MINCED PORK SET

- 迷你鲍炖菜胆汤
Double-boil baby abalone with
chinese cabbage soup
- 金蒜炒新国豆苗
Farm fresh pea sprout wok-fried
with golden minced garlic
- 蒸咸鱼肉饼碗仔饭
Ah Ma steamed minced pork and
salted fish toppings on rice
- 红豆沙西米露
Red bean soup with sago



SE3 虾皇套餐
KING PRAWN SET

- 迷你鲍炖菜胆汤
Double-boil baby abalone with
chinese cabbage soup
- 金蒜炒新国豆苗
Farm fresh pea sprout wok-fried with
minced garlic
- 黑椒虾皇浸冬粉
King prawn poached with mushroom
& vermicelli in black pepper sauce
- 西柚芒果甘露
Chilled mango puree with pomelo
and sago



All prices subject to service charge and prevailing government taxes.

套餐
SET MENU

LUNCH & DINNER

\$29.90

SE4 龙虾套餐
LOBSTER SET

- 老火炖汤
Jia Wei home taste soup of the day
- 酱炒参巴新国地瓜叶
Wok fried local farmed sweet potatoes leaf with sambal sauce
- 开边龙虾浸鱼茸面
Braised half indian ocean lobster with fish paste noodles
- 家传黑糖糕
Heritage-recipe steamed brown sugar cake



SE5 奢华虾皇套餐
LAVISH KING PRAWN SET

- 老火炖汤
Jia Wei home taste soup of the day
- 甘香虾皇
Wok fried king prawn with lemon grass chilli sauce
- 蒸咸鱼肉饼碗仔饭
Ah Ma steamed minced pork with salted fish and rice
- 香茅芦荟冻雪糕
Chilled lemon grass jelly with lime sorbet



All prices subject to service charge and prevailing government taxes.