

JIA WEI  
嘉味



SP02

花胶海螺瑶柱炖鸡汤

Double boiled fish maw, chicken  
consommé, sea whelk, dried scallop,  
cabbage



ME01

嘉味北京烤鸭

Jia Wei Peking duck

嘉味精选  
SIGNATURE  
DISHES

- ME01 嘉味北京烤鸭 (N) (SF)   
Jia Wei Peking duck Whole \$92 / Half \$52
- ST03 阿嬷虾枣 (N) (SF)   
Ah Ma prawn hae chor \$24
- ST04 酥脆柚子软壳蟹佐水晶冰菜 (N) (SF)   
Crispy soft-shell crab, ice plant, ume infused tomato,  
yuzu dressing \$25
- SP02 花胶海螺瑶柱炖鸡汤 (N) (SF)   
Double boiled fish maw, chicken consommé, sea whelk,  
dried scallop, cabbage  
Per serving \$29
- SE02 奶皇虾球 (N) (SF)   
Crispy deep ocean prawn, creamy butternut sauce \$38
- SE07 黄焖顺壳鱼浓汤煲 (N) (SF)   
Stewed live Soon Hock fish, Chinese cabbage,  
beancurd in claypot Market Price

 Recommendation  Sustainable (N) Nuts (SF) Seafood (VG) Vegetarian (V) Vegan (GF) Gluten Free

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NR02

嘉味乌巴叶海鲜焖米粉  
Jia Wei ocean gems vermicelli  
in Opeh leaf



VE06

丝瓜碧玉豆腐  
Jia Wei tofu, Luffa melon  
poached in egg white

嘉味精选  
SIGNATURE  
DISHES

- ME04 慢煮牛肋排佐秘制酱汁 (N) (SF)   
Slow cooked US beef short rib, chef's special sauce  
Per serving \$29
- ME05 虾酱鸡包佐柚子酱 (N) (SF)   
Corn-fed har cheong chicken, butterfly bun,  
yuzu dressing \$34
- ME07 山楂糖醋黑豚肉 (N) (SF)   
Crispy Iberico pork collar, sweet & sour hawthorn sauce \$34
- VE06 丝瓜碧玉豆腐 (N) (SF)   
Jia Wei tofu, Luffa melon poached in egg white \$29
- NR02 嘉味乌巴叶海鲜焖米粉 (N) (SF)   
Jia Wei ocean gems vermicelli in Opeh leaf \$31
- DE05 自制椰奶布丁雪糕 (N) (SF)   
Chilled coconut pudding with ice cream  
Per serving \$18

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ST05

嘉味咸蛋叉烧

Jia Wei Kurobuta pork char siew  
stuffed with salted egg



ST01

麻辣蒜香凉拌猪肉黄瓜丝

Julienne pork and  
cucumber with spicy garlic mala sauce



ST02

芥末椒盐香脆杏鲍菇

Crispy king oyster, wasabi salt & pepper



## 小吃 STARTER

- |      |   |      |
|------|---|------|
| ST01 | 麻辣蒜香凉拌猪肉黄瓜丝 (N) (SF)<br>Julienne pork and cucumber with spicy garlic mala sauce   | \$18 |
| ST02 | 芥末椒盐香脆杏鲍菇 (N) (SF)<br>Crispy king oyster, wasabi salt & pepper  | \$18 |
| ST03 | 阿嬷虾枣 (N) (SF) <br>Ah Ma prawn hae chor   | \$24 |
| ST04 | 酥脆柚子软壳蟹佐水晶冰菜 (N) (SF) <br>Crispy soft-shell crab, ice plant, ume infused tomato, yuzu dressing | \$25 |
| ST05 | 嘉味咸蛋叉烧 (N) (SF) <br>Jia Wei Kurobuta pork char siew stuffed with salted egg                      | \$26 |
| ST06 | 桂花蟹肉伴罗马生菜 (N) (SF)<br>Wok-fried Cantonese style crab meat omelette served with romaine lettuce  | \$25 |
| ST07 | 脆皮烧肉 (N) (SF)<br>Crackling roast pork   | \$26 |

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SP03 黄焖石锅花胶蟹肉羹  
Braised fish maw with mushroom, crab meat, dried scallop in hot stone

## 煲汤 SOUP

- SP01 嘉味老火汤 (N) (SF)   
Jia Wei soup of the day  
Per serving \$15  
Per portion (4 pax) \$55
- SP02 花胶海螺瑶柱炖鸡汤 (N) (SF)   
Double boiled fish maw, chicken consommé, sea whelk,  
dried scallop, cabbage  
Per serving \$29
- SP03 黄焖石锅花胶蟹肉羹 (N) (SF)  
Braised fish maw with mushroom, crab meat, dried scallop  
in hot stone  
Per serving \$50
- SP04 野菌豆腐羹 (VG) (V)  
Braised mushroom, tofu thick soup  
Per serving \$15

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SE03  
紅燒魚尾燒肉煲  
Braised fish tail meat, roast pork and cabbage in claypot



SE04  
酥脆迷你芋頭帶子  
Scallop stuffed in crispy mini yam ring

海鮮  
SEAFOOD

- SE01 黑蒜蒸鱈鱼扒 (N) (SF)    
Steamed Chilean black cod fillet, duo garlic sauce  
Per serving \$29
- SE02 奶皇虾球 (N) (SF)   
Crispy deep ocean prawn, creamy butternut sauce \$38
- SE03 紅烧鱼尾烧肉煲 (N) (SF)  
Braised fish tail, roast pork and cabbage in claypot \$38
- SE04 酥脆迷你芋头带子 (N) (SF)  
Scallop stuffed in crispy mini yam ring \$42

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SE06




香煎北海道带子佐香橙酱  
Pan-seared Hokkaido scallop  
with orange sauce and  
king oyster mushroom



SE08

今日特选  
Catch of the day

## 海鮮 SEAFOOD

- |      |   |  |              |
|------|---|--|--------------|
| SE05 | 佛钵飘香虾球 (N) (SF)    | Wok-fried ocean prawn, homemade yam ring                               | \$52         |
| SE06 | 香煎北海道带子佐香橙酱 (N) (SF)  | Pan-seared Hokkaido scallop with orange sauce and king oyster mushroom | \$40         |
| SE07 | 黄焖顺壳鱼浓汤煲 (N) (SF)  | Stewed live Soon Hock fish, Chinese cabbage, beancurd in claypot       | Market Price |
| SE08 | 今日特选 (N) (SF)      | Catch of the day   | Market Price |

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ME03

蒜香焗鸡柳煲

Braised chicken cutlet, garlic  
and dried chilli in claypot



ME04

慢煮牛肋排佐秘制酱汁  
Slow cooked US beef short  
rib, chef's special sauce



肉类  
MEAT

- ME01 嘉味北京烤鸭 (N) (SF)   
Jia Wei Peking duck Whole \$92 / Half \$52  
2nd Preparation  
生菜鸭松 (N) (SF)  
Wok-fried diced duck meat, romaine lettuce Whole \$26 / Half \$23  
鸭丝伊面 (N) (SF)  
Stewed with Ee Fu noodles Whole \$28 / Half \$26  
斩件 (N) (SF)  
Chopped \$6
- ME02 蒜香脆皮烧鸡  
Crispy free-range chicken garlic infused chicken Whole \$60 / Half \$35
- ME03 蒜香焗鸡柳煲 (N) (SF)  
Braised chicken cutlet, garlic and dried chilli in claypot \$28
- ME04 慢煮牛肋排佐秘制酱汁 (N) (SF)   
Slow cooked US beef short rib, chef's special sauce  
Per serving \$29

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ME07

山楂糖醋黑豚肉

Crispy Iberico pork collar,  
sweet & sour hawthorn sauce



ME08

黑胡椒蒜片A4和牛

Wok-hei A4 Wagyu cubes,  
Sarawak black pepper

肉类  
MEAT

- ME05 虾酱鸡包佐柚子酱 (N) (SF)   
Corn-fed har cheong chicken, butterfly bun, yuzu dressing \$34
- ME06 南乳酥香骨 (N) (SF)  
Crispy pork ribs infused with fermented beancurd \$34
- ME07 山楂糖醋黑豚肉 (N) (SF)   
Crispy Iberico pork collar, sweet & sour hawthorn sauce \$34
- ME08 黑胡椒蒜片A4和牛 (N) (SF)   
Wok-hei A4 Wagyu cubes, Sarawak black pepper \$78

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VE02 虫草花银芽炒青龙菜  
Wok-fried royal chives, bean sprout and cordyceps flower



VE04  
鲛鱼炒香麦  
Wok-fried Shiang Mai with  
dace fish



蔬菜  
VEGETABLE

- VE01 蒜炒本地豆苗 (VG) (V) (GF)   
Wok-fried local pea sprouts, minced garlic \$24
- VE02 虫草花银芽炒青龙菜 (VG) (V) (GF)  
Wok-fried royal chives, bean sprout and cordyceps flower \$25
- VE03 咸蛋炒苦瓜 (VG) (GF)  
Wok-fried bitter gourd with salted eggs \$24
- VE04 鲛鱼炒香麦 (N) (SF)  
Wok-fried Shiang Mai with dace fish \$24
- VE05 上汤苋菜 (N) (SF)   
Poached chinese spinach with trio eggs and dried scallop \$28
- VE06 丝瓜碧玉豆腐 (N) (SF)   
Jia Wei tofu, luffa melon poached in egg white \$29

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NR03


波士顿龙虾滑蛋河粉  
Half Boston lobster hor fun



NR04

姜蓉鸡丝拌云吞面  
Poached shredded chicken  
with wanton noodles and  
bean sprout

主食  
NOODLE  
& RICE

- NR01 石锅鸳鸯蟹肉炒饭 (N) (SF)   
Wok-fried duo rice with crab meat, pickled lettuce \$28
- NR02 嘉味乌巴叶海鲜焖米粉 (N) (SF)   
Jia Wei ocean gems vermicelli in Opeh leaf \$31
- NR03 波士顿龙虾滑蛋河粉 (N) (SF)   
Half Boston lobster hor fun \$42
- NR04 姜蓉鸡丝拌云吞面 (N) (SF)  
Poached shredded chicken with wonton noodles and  
bean sprout \$25

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DE01

香茅芦荟冻雪糕

Chilled lemon grass jelly,  
poached pear, aloe vera,  
lime sorbet

DE05

自制椰奶布丁雪糕

Chilled coconut pudding with ice cream

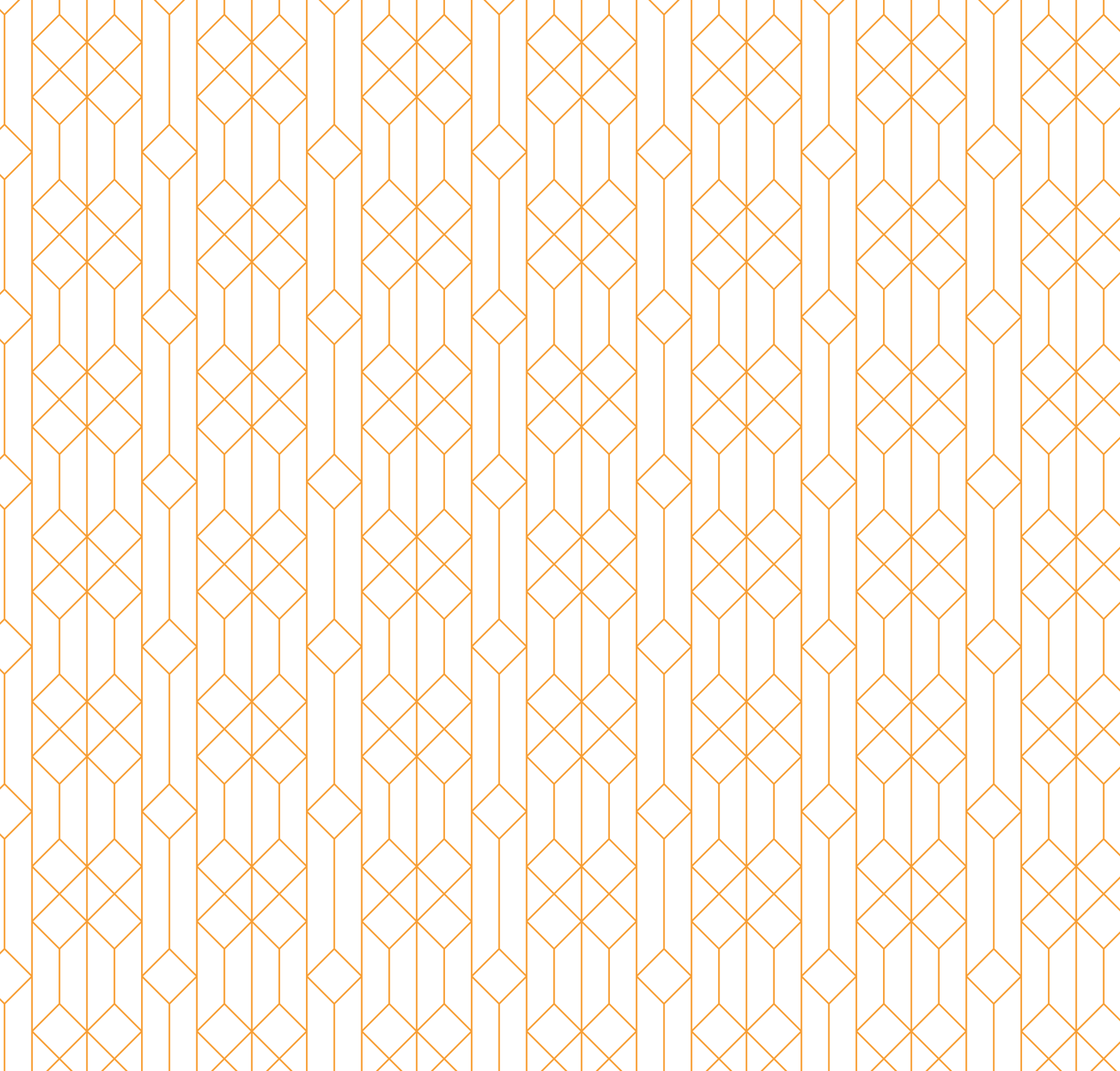


甜品  
DESSERT

- DE01 香茅芦荟冻雪糕 (N) (SF) (VG)   
Chilled lemon grass jelly, poached pear,  
aloe vera, lime sorbet  
Per serving \$14
- DE02 杨枝甘露 (VG) (GF)  
Chilled mango purée, pomelo, mango konjac  
Per serving \$14
- DE03 红豆沙 (N)  
Hot red bean paste with taro and sweet potato rice ball  
Per serving \$14
- DE04 杏仁茶汤圆 (N)  
Hot Jia Wei almond cream, glutinous rice ball  
Per serving \$16
- DE05 自制椰奶布丁雪糕 (N) (SF)   
Chilled coconut pudding with ice cream  
Per serving \$18

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套餐  
SET MENU




SME01 优雅套餐  
Elegant Lunch

套餐  
SET LUNCH  
MENU

**\$37** per person  
(min. 2 persons)

**TUESDAYS - FRIDAYS**

SME01 **优雅套餐**  
**ELEGANT LUNCH**

- 嘉味点心三拼 (N) (SF)  
Jia Wei trio dim sum platter
- 嘉味老火汤 (N) (SF)  
Jia Wei soup of the day
- 清蒸肺鱼扒 (N) (SF)   
Chinese oriental sauce steamed Barramundi fillet
- 银鱼仔虾仁炒饭 (N) (SF)  
Wok-hei prawn fried rice and anchovies
- 点心甜品双拼 (N) (SF)  
Jia Wei duo dim sum sweets

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SME02 精英套餐  
Executive Power Lunch

套餐  
SET LUNCH  
MENU

\$42 per person  
(min. 2 persons)

TUESDAYS - FRIDAYS

SME02 精英套餐  
EXECUTIVE POWER LUNCH

- 嘉味点心三拼 (N) (SF)  
Jia Wei trio dim sum platter
- 嘉味老火汤 (N) (SF)  
Jia Wei soup of the day
- 清蒸肺鱼扒 (N) (SF)   
Chinese oriental sauce steamed Barramundi fillet  
**or**  
生菜卷山楂糖醋黑豚肉 (N) (SF)  
Crispy Iberico pork collar, sweet and sour hawthorn sauce
- 虾球烩饭 (N) (SF)  
Ocean prawn pao fan
- 香茅芦荟冻雪糕 (N) (SF) (VG)  
Chilled lemon grass jelly, poached pear, aloe vera, lime sorbet

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SME03 臻膳商务套餐  
Executive Course Lunch

套餐  
SET LUNCH  
MENU

\$68 per person  
(min. 2 persons)

TUESDAYS - FRIDAYS

SME03 臻膳商务套餐  
EXECUTIVE COURSE LUNCH

- 嘉味点心三拼 (N) (SF)  
Jia Wei dim sum trio platter
- 红烧带子羹 (N) (SF)  
Braised duo scallop, Chinese chives thick soup
- 黑蒜蒸鳕鱼扒 (N) (SF)   
Steamed Chilean black cod fillet, black garlic
- 奶皇虾球配锅巴 (N) (SF)  
Crispy deep ocean prawn, creamy butternut sauce, rice crackers
- 蟹肉炒饭 (N) (SF)  
Wok-hei crab meat fried rice
- 嘉味杏仁茶汤圆 (N)  
Hot Jia Wei almond cream, glutinous rice ball

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SME04 桂花黄金套餐  
Golden Treasure Dinner

套餐  
SET DINNER  
MENU

\$90 per person  
(min. 2 persons)

SME04 桂花黄金套餐  
GOLDEN TREASURE DINNER

- 嘉味特色三拼 (N) (SF)  
Jia Wei trio platter
- 花胶海螺瑶柱炖鸡汤 (N) (SF)  
Double boiled fish maw, chicken Consommé, sea whelk,  
dried scallop, cabbage
- 黑蒜蒸鳕鱼扒 (N) (SF)   
Steamed Chilean black cod fillet, duo garlic sauce
- 生菜卷山楂糖醋豚肉 (N) (SF)  
Crispy Iberico pork collar, sweet & sour hawthorn sauce  
served in romaine lettuce
- 黄金蛋丝蟹肉炒饭 (N) (SF)  
Wok-hei shredded eggs crab meat golden fried rice
- 杏仁茶雪蛤 (N)  
Hot almond cream with hashima



Recommendation



Sustainable

(N) Nuts

(SF) Seafood

(VG) Vegetarian

(V) Vegan

(GF) Gluten Free

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精选佳肴套餐  
PRIVATE DINING



PRM01 东方美人套餐  
Eastern Beauty Dinner

## 奢华套餐

### PRIVATE DINING MENU

**\$130** per person  
(min. 2 persons)

#### PRM01 东方美人套餐 EASTERN BEAUTY

- 嘉味烧腊拼盘 (N) (SF)  
Jia Wei bbq trio platter
- 黄焖石锅花胶蟹肉羹 (N) (SF)  
Braised fish maw with mushroom, crab meat, dried scallop,  
hot stone
- 香煎北海道带子佐香橙酱 (N) (SF)  
Pan-seared Hokkaido scallop with orange sauce
- 黑胡椒蒜片A4和牛 (N) (SF)  
Wok-hei A4 Wagyu cube, Sarawak black pepper
- 瑶柱蛋白蟹肉炒饭 (N) (SF) 饭  
Wok-hei style crab meat, egg white, dried scallop fried rice
- 自制燕窝椰子布丁 (N) (SF)  
Chilled coconut pudding with bird's nest



Recommendation



Sustainable

(N) Nuts

(SF) Seafood

(VG) Vegetarian

(V) Vegan

(GF) Gluten Free

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