

嘉味
JIA WEI

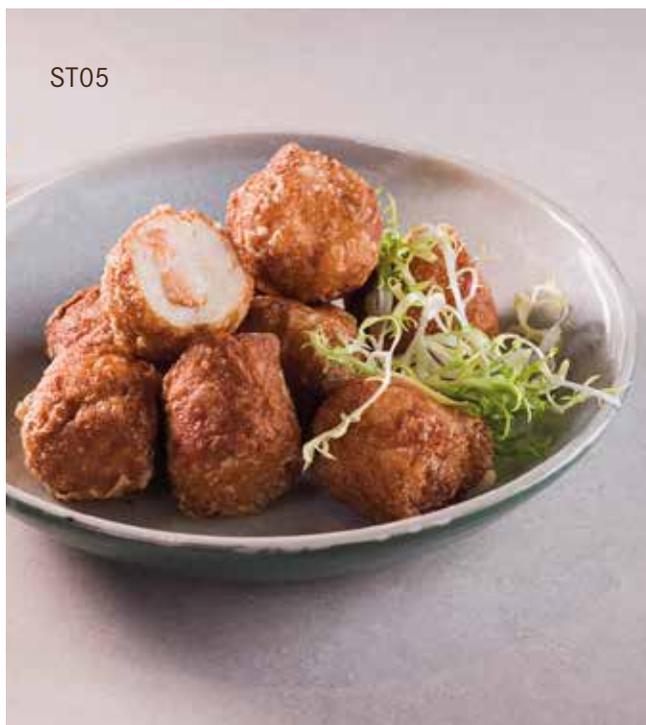
ST04



ST02



ST05



ST03



小吃
STARTER

- ST01 酥脆软壳蟹佐秘制柚子酱 
crispy local farm soft shell crab with crystal ice plant,
plum infused tomato and yuzu dressing
Per serving \$20
- ST02 脆皮黄金豆腐
crispy bean curd with chef's special dressing \$16
- ST03 玫瑰露鸭翼
chilled duck wing marinated in chinese rose wine \$18
- ST04 嘉味口水鸡  
poached corn-fed chicken with creamy spicy sauce \$20
- ST05 阿嬷虾枣 
Ah Ma prawn hae-chor \$20

 Chef recommendation  Spicy

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
All prices subject to service charge and prevailing government taxes.

SP04 花胶海螺瑶柱炖鸡汤
double boiled fish maw, sea whelk, dried scallop
and cabbage in chicken consommé



煲汤
SOUP

- SP01 嘉味老火汤 
home taste soup of the day
Per serving \$12
Per portion (4 pax) \$45
- SP02 豆腐菠菜羹 
braised vegetarian beancurd and thickened spinach soup
Per serving \$16
- SP03 蟹肉豆腐菠菜羹
braised crab meat with bean curd and thickened spinach soup
Per serving \$20
- SP04 花胶海螺瑶柱炖鸡汤 
double boiled fish maw, sea whelk, dried scallop
and cabbage in chicken consommé
Per serving \$28

 Chef recommendation  Vegetarian

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SE03 奶皇虾球
crispy deep ocean prawn with creamy
butternut sauce



SE01 凤梨酱焗肺鱼扒
baked local farm barramundi fillet with chef's
special honey pineapple sauce



SE04 黄焖顺壳鱼浓汤煲
stewed fresh soon hock with
chinese cabbage and beancurd

海鲜
SEAFOOD

- SE01 凤梨酱焗肺鱼扒   
baked local farm barramundi fillet with chef's
honey pineapple sauce
Per serving \$20
- SE02 豉汁凉瓜肺鱼片 
sautéed barramundi fillet with bitter melon and black bean \$26
- SE03 奶皇虾球  
crispy deep ocean prawn with creamy butternut sauce \$32
- SE04 黄焖顺壳鱼浓汤煲 
stewed fresh soon hock with chinese cabbage
and beancurd Market
price

 Chef recommendation  Local Farm  Spicy

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SE05 酥脆酿海参佐鲍鱼酱汁
crispy sea cucumber stuffed with minced prawn in abalone sauce

海鲜
SEAFOOD

- SE05 酥脆酿海参佐鲍鱼酱汁 
crispy sea cucumber stuffed with minced prawn
in abalone sauce
Per serving \$42
- SE06 六头鲍鱼扣鹅掌
braised goose web with 6-head abalone in abalone sauce
Per serving \$48
- SE07 澳洲带子山药炒芦笋
wok fried Australian scallop with chinese yam and asparagus \$48
- SE08 红烧海味煲
braised abalone with sea treasure in claypot \$58

 Chef recommendation

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ME04

虾酱鸡包佐柚子酱
corn-fed chicken har cheong
burger with yuzu dressing



ME02

嘉味脆皮烧鸡
Jia Wei roast free range chicken

肉类
MEAT

- ME01 嘉味北京鸭 
Jia Wei Peking duck Whole \$80 / Half \$42
2ND PREPARATION: Whole \$20 / Half \$16
生菜鸭松
Wok fried minced duck meat with romaine leaf cup
- ME02 嘉味脆皮烧鸡
Jia Wei roast free range chicken Whole \$46 / Half \$24
- ME03 蒜子豆豉炒鸡柳
wok fried slice chicken with black bean and whole garlic \$26
- ME04 虾酱鸡包佐柚子酱
corn-fed chicken har cheong burger with yuzu dressing \$28
- ME05 山楂糖醋黑豚肉 
crispy iberico pork collar with sweet and
sour hawthorn sauce \$28

 Chef recommendation

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ME08 慢煮牛肋排佐秘制酱汁
slow cooked US beef short ribs with chef's special sauce



肉类
MEAT

- ME06 阿嬷梅菜扣肉
slow cooked pork belly with mei cai and garlic \$30
- ME07 芝麻酱香煎牛排佐梅渍番茄 
pan seared US ribeye with sesame dressing and
plum infused vine tomato
Per serving \$28
- ME08 慢煮牛肋排佐秘制酱汁 
slow cooked US beef short rib with chef's special sauce
Per serving \$28

 Chef recommendation

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VE03



VE05



VE01



蔬菜
VEGETABLE

- VE01 蒜炒新国豆苗   
wok fried local farm pea sprout with minced garlic \$22
- VE02 梅菜芥兰 
wok fried kai lan with mei cai \$24
- VE03 虾干野菌浸白菜苗  
poached baby cabbage with mushroom and dried shrimp \$26
- VE04 脆贝西施炒菠菜苗
wok fried US spinach with egg white and
crispy dried scallop \$26
- VE05 丝瓜碧玉豆腐岩 
Jia Wei tofu with luffa melon poached in egg white \$26

 Chef recommendation  Local Farm  Vegetarian

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NR03 乌巴叶海鲜焖米粉
Jia Wei ocean gems vermicelli in opeh leaf

主食
NOODLE & RICE

- NR01 石锅无双蟹肉炒饭  
duo fried rice with crab meat and
pickled lettuce in hot stone \$22
- NR02 家乡海鲜干炒面线 
wok fried ocean gems mee sua \$24
- NR03 嘉味乌巴叶海鲜焖米粉 
Jia Wei ocean gems vermicelli in opeh leaf \$28
- NR04 澳洲带子滑蛋河粉 
wok fried Australian scallop hor fun with
egg white gravy \$28

 Chef recommendation  Vegetarian (Available upon request)

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DE03 自制椰奶布丁雪糕
chilled home made coconut pudding
with ice cream



DE01 香茅芦荟冻雪糕
chilled lemon grass jelly with poached pear,
aloe vera and lime sorbet

甜品
DESSERT

- DE01 香茅芦荟冻雪糕 
chilled lemon grass jelly with poached pear, aloe vera
and lime sorbet
Per serving \$10
- DE02 杏仁茶汤圆
home made hot almond cream with glutinous rice ball
Per serving \$10
- DE03 自制椰奶布丁雪糕 
chilled home made coconut pudding with ice cream
Per serving \$12
- DE04 酥脆豆沙窝饼
crispy red bean pancake \$18

 Chef recommendation

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