

JIA WEI
嘉味



SP04

花胶海螺瑶柱炖鸡汤

double boiled chicken consommé,
Barramundi fish maw, 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
Jia Wei Peking duck Whole \$90 / Half \$50
- ST03 阿嬷虾枣
Ah Ma prawn hae chor \$23
- ST04 酥脆柚子软壳蟹佐水晶冰菜 
crispy local soft shell crab, ice plant, ume infused tomato,
yuzu dressing
Per portion \$24
- SP04 花胶海螺瑶柱炖鸡汤 
double boiled chicken consommé, Barramundi fish maw,
sea whelk, dried scallop, cabbage
Per serving \$28
- SE02 奶皇虾球 
crispy deep ocean prawn, creamy butternut sauce \$36
- SE07 黄焖顺壳鱼浓汤煲
stewed live Soon Hock fish, Chinese cabbage,
beancurd in claypot Market Price



Spicy



Local Farm

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NR03

嘉味乌巴叶海鲜焖米粉

Jia Wei ocean gem 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 slow cooked US beef short rib, chef's special sauce Per serving	\$28
ME05	虾酱鸡包佐柚子酱 corn fed har cheong chicken in soft butterfly bun, yuzu dressing Per portion	\$30
ME08	山楂糖醋黑豚肉 crispy Iberico pork collar, sweet & sour hawthorn sauce	\$32
VE06	丝瓜碧玉豆腐 Jia Wei tofu, luffa melon poached in egg white	\$27
NR03	嘉味乌巴叶海鲜焖米粉 Jia Wei ocean gems vermicelli in opeh leaf	\$29
DE05	自制椰奶布丁雪糕 chilled home made coconut pudding, vanilla ice cream Per serving	\$17

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ST05
嘉味咸蛋叉烧
Jia Wei Kurobuta pork
char siew stuffed
with salted egg



ST04
酥脆柚子软壳蟹佐水晶冰菜
crispy local soft shell crab,
ice plant, yume infused tomato,
yuzu dressing

小吃
STARTER

- ST01 凉拌海蜇
chilled marinated jellyfish, tobiko and cucumber \$18
- ST02 芥末椒盐香脆铁钉菇 🌿
crispy QQ mushroom, wasabi salt and pepper \$18
- ST03 阿嬷虾枣 👍
Ah Ma prawn hae chor \$23
- ST04 酥脆柚子软壳蟹佐水晶冰菜 🌿👍
crispy local soft shell crab, ice plant, ume infused tomato,
yuzu dressing \$24
- ST05 嘉味咸蛋叉烧
Jia Wei Kurobuta pork char siew stuffed with salted egg \$24
- ST06 脆皮烧肉
crackling roast pork \$24



Chef's Recommendation



Spicy



Vegetarian



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SP05 皇燜石锅花胶蟹肉羹
braised fish maw, crab meat, dried scallop and mushroom in hot stone pot

煲汤
SOUP

- SP01 嘉味老火汤 
Jia Wei soup of the day
Per serving \$14
Per portion (4 pax) \$50
- SP02 日本绿豆紫菜羹 
Japanese green peas soup, wakame
Per serving \$14
- SP03 蟹肉日本绿豆紫菜羹
Japanese green peas soup, crab meat, wakame
Per serving \$16
- SP04 花胶海螺瑶柱炖鸡汤  
double boiled chicken consommé, Barramundi fish maw,
sea whelk, dried scallop, cabbage
Per serving \$28
- SP05 皇焗石锅花胶蟹肉羹
braised fish maw, crab meat, dried scallop
and mushroom in hot stone pot
Per serving \$48



Chef's Recommendation



Vegetarian



Local Farm

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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
steamed Chilean black cod fillet, black garlic
Per serving \$28
- SE02 奶皇虾球 🌶️ 👍
crispy deep ocean prawn, creamy butternut sauce \$36
- SE03 紅烧鱼尾烧肉煲 🌶️
braised fish tail meat, roast pork and cabbage in claypot \$36
- SE04 酥脆迷你芋头带子
scallop stuffed in crispy mini yam ring \$40
- SE05 带子炒淮山毛豆味噌柚子酱
wok fried scallop, Japanese mountain yam, edamame,
yuzu miso sauce \$42
- SE06 佛钵飘香虾球
wok fried prawn, home made yam ring \$48



Chef's Recommendation




Spicy


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SE08 今日特选
fresh fish of the day

海鲜
SEAFOOD

- | | | | |
|------|--|---|-----------------|
| SE07 | 黄焖顺壳鱼浓汤煲  | stewed live Soon Hock fish, Chinese cabbage,
beancurd in claypot | Market
Price |
| SE08 | 今日特选 | fresh fish of the day | Market
Price |

 Chef's Recommendation

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ME03

蒜香焗鸡柳煲

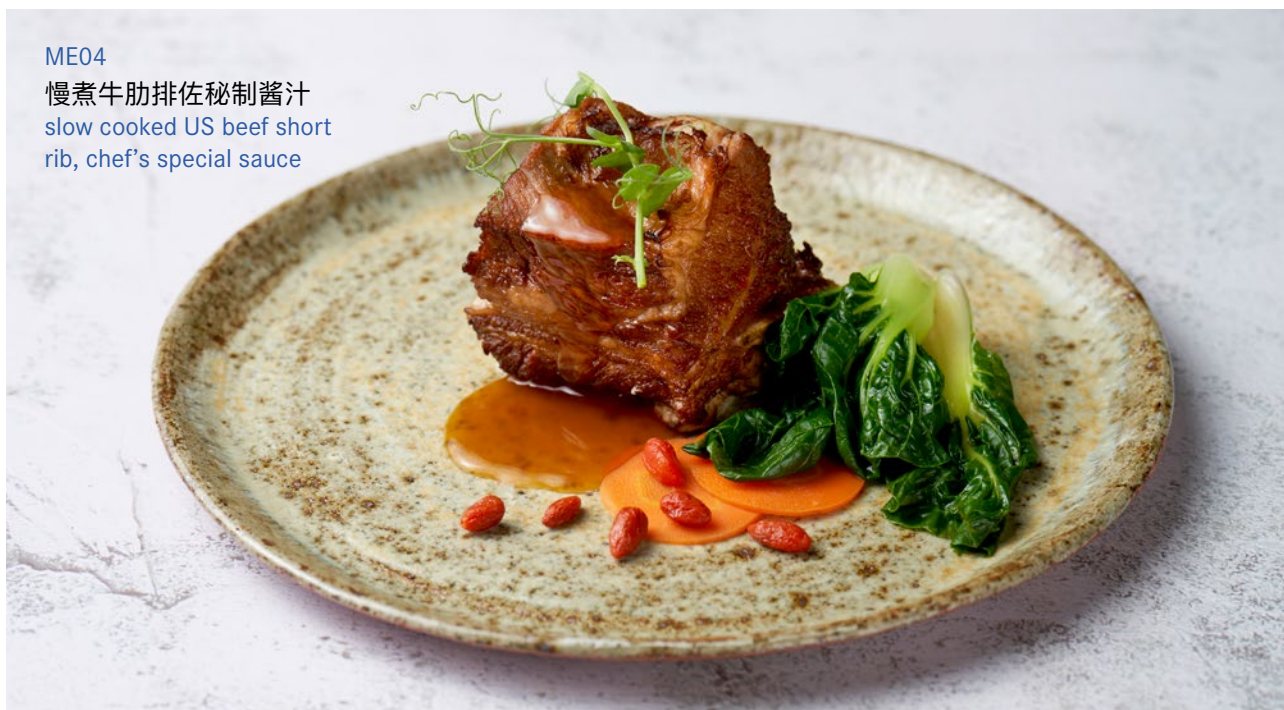
braised chicken cutlet, garlic
and dried chilli in clay pot



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 
Jia Wei Peking duck Whole \$90 / Half \$50
2nd Preparation
生菜鸭松
wok fried diced duck meat, romaine leaf cup Whole \$24 / Half \$22
鸭丝伊面
stewed with Ee Fu noodles Whole \$26 / Half \$24
斩件
chopped duck meat \$5
- ME02 蒜香脆皮烧鸡
crispy free-range garlic infused chicken Whole \$58 / Half \$32
- ME03 蒜香焗鸡柳煲 
braised chicken cutlet, garlic and dried chilli in claypot \$26
- ME04 慢煮牛肋排佐秘制酱汁 
slow cooked US beef short rib, chef's special sauce
Per serving \$28

 Chef's Recommendation  Spicy

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ME08

山楂糖醋黑豚肉

crispy Iberico pork collar,
sweet & sour hawthorn sauce





ME09

黑胡椒和牛

wok hei A4 Wagyu beef cubes,
Sarawak black pepper

肉类
MEAT

- ME05 虾酱鸡包佐柚子酱 
corn fed har cheong chicken in soft butterfly bun,
yuzu dressing
Per portion \$30
- ME06 红酒排骨
wok fried pork ribs, red wine sauce \$30
- ME07 咸鱼花腩猪肉煲
wok hei style pork belly, mui hiong salted fish \$30
- ME08 山楂糖醋黑豚肉 
crispy Iberico pork collar, sweet & sour hawthorn sauce \$32
- ME09 黑胡椒和牛 
wok hei A4 Wagyu beef cubes, Sarawak black pepper \$72

 Chef's Recommendation  Spicy

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VE05 上汤苋菜

poached Chinese spinach, trio eggs, flower lala, dried scallop



VE01

蒜炒本地豆苗

wok fried local pea sprouts,
minced garlic

蔬菜 VEGETABLE

- VE01 蒜炒本地豆苗   
wok fried local pea sprouts, minced garlic \$23
- VE02 野菌炒上海青 
wok fried Shanghai greens, mushroom \$23
- VE03 腊肉炒芥兰
wok fried kai lan, waxed meat \$24
- VE04 干煸四季豆
wok fried string bean, minced pork, black bean, dried chilli \$24
- VE05 上汤苋菜
poached Chinese spinach, trio eggs, flower lala,
dried scallop \$25
- VE06 丝瓜碧玉豆腐 
Jia Wei tofu, luffa melon poached in egg white \$27



Chef's Recommendation



Vegetarian (Available upon request)




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NR04 波士頓龍蝦滑蛋河粉
half Boston lobster hor fun

主食
NOODLE
& RICE

- | | | | |
|------|--|--|------|
| NR01 | 鴛鴦蟹肉炒飯   | duo grain fried rice, crab meat, pickled lettuce | \$27 |
| NR02 | 瑤柱蝦球燜上海拉麵 | stewed Shanghai la mian, prawn, dried scallop | \$28 |
| NR03 | 嘉味烏巴葉海鮮燜米粉  | Jia Wei ocean gems vermicelli in opeh leaf | \$29 |
| NR04 | 波士頓龍蝦滑蛋河粉 | half Boston lobster hor fun | \$38 |



Chef's Recommendation



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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 home made coconut pudding, vanilla ice cream



甜品
DESSERT

- DE01 香茅芦荟冻雪糕 
chilled lemon grass jelly, poached pear,
aloe vera, lime sorbet
Per serving \$13
- DE02 杨枝甘露
chilled mango purée, pomelo, mango konjac
Per serving \$13
- DE03 红豆沙
hot red bean paste, taro and sweet potato rice ball
Per serving \$14
- DE04 杏仁茶汤圆
home made hot almond cream, glutinous rice ball
Per serving \$15
- DE05 自制椰奶布丁雪糕 
chilled home made coconut pudding, vanilla ice cream
Per serving \$17

 Chef's Recommendation

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套餐
SET MENU



SME01 优雅套餐
Elegant Lunch


套餐
SET LUNCH
MENU

\$35 per person
(min. 2 persons)

TUESDAYS - FRIDAYS

SME01 **优雅套餐**
ELEGANT LUNCH

- 嘉味点心三拼
Jia Wei trio dim sum platter
- 嘉味老火汤
Jia Wei soup of the day
- 清蒸肺鱼扒 
steamed Barramundi fish fillet, Chinese oriental sauce
- 虾球烩饭
ocean prawn mui fan
- 香茅芦荟冻雪糕
chilled lemon grass jelly, poached pear,
aloe vera, lime sorbet

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SME02 精英套餐
Executive Power Lunch


套餐
SET LUNCH
MENU

\$38 per person
(min. 2 persons)

TUESDAYS - FRIDAYS

SME02 **精英套餐**
EXECUTIVE POWER LUNCH

- 嘉味点心三拼
Jia Wei trio dim sum platter
- 嘉味老火汤
Jia Wei soup of the day
- 清蒸肺鱼扒 
steamed Barramundi fish fillet, Chinese oriental sauce
- or**
- 红酒排骨
wok fried pork ribs, red wine sauce
- 虾球烩饭
ocean prawn mui fan
- 点心甜品双拼
dim sum dessert duo

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SME03 桂花黄金套餐
Golden Treasure Dinner

套餐
SET DINNER
MENU

\$88 per person
(min. 2 persons)

SME03 桂花黄金套餐
GOLDEN TREASURE DINNER

- 嘉味特色三拼
Jia Wei trio platter
- 花胶海螺瑶柱炖鸡汤 
double boiled chicken consommé, Barramundi fish maw,
sea whelk, dried scallop, cabbage
- 黑蒜蒸鳕鱼扒
steamed Chilean black cod, black garlic sauce
- 生菜卷山楂糖醋豚肉
crispy Iberico pork collar, sweet & sour hawthorn sauce
served in romaine lettuce
- 瑶柱虾球烩上海拉面
stewed Shanghai la mian, prawn, dried scallop
- 杏仁茶雪蛤
hot almond cream, hashima

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