



嘉味

JIA WEI

SINGAPORE
新加坡

KYOTO
京都

Well-established and loved in Singapore, Jia Wei is renowned for its signature Nanyang cuisine — a delicious mix of Chinese and Southeast Asian flavours. Now, Jia Wei brings its distinctive dining experience to Japan with the opening of its second restaurant at Noku Kyoto.

This experience is rooted in the very essence of Chinese dining, where food is more than just a meal — it's a celebration of togetherness. Dishes are placed at the centre of the table, meant for sharing and savouring each bite as one.

享誉新加坡、深受食客喜爱的 Jia Wei，以招牌南洋风味闻名，将中华烹饪精髓与东南亚丰富香料巧妙融合，呈献独具特色的美味佳肴。

如今，Jia Wei 将这份独特的餐饮体验带到日本，于 Noku Kyoto 开设第二家餐厅，让更多宾客品味经典南洋风味。

这份体验源自中华饮食文化的精髓——美食不仅仅是果腹，更是凝聚情感、共享欢乐的桥梁。佳肴摆放于餐桌中央，与亲友围坐分享，在每一道菜、每一口滋味中，共同感受相聚的温暖与美好。

精选佳肴套餐
PRIVATE DINING



\$188 PER PERSON

(min. 2 persons)

(Pre Order 1 Day in Advance)

PRM01 专属菜单
BESPOKE MENU

- 小食
Small Bites
阿嬷虾枣 (N) (SF) | 千层萝卜酥 (N) (SF) | 百香醋凝金瓜薄片 (V) (GF)
Ah Ma prawn hae chor | Crispy turnip pastry with dried shrimp & ham
Pickled butternut with passionfruit vinaigrette
- 椰盅慢炖花胶羊肚菌 (N) (SF)
Double boiled superior fish maw & morel mushroom in coconut husk
- 南非36头干鲍配时蔬 (N) (SF)
Braised South African 36 head dried abalone with greens
- 芦笋XO酱炒猪颈肉 (N) (SF) 
Wok-fried pork jowl with asparagus & XO sauce
- 黑椒A4和牛迷你佛钵 (N) (SF) 
Wok-hei A4 Wagyu cubes with Sarawak black pepper & mini yam ring
- 姜葱油智利鳕鱼伴素面 (N) (SF)
Japanese somen noodles with Chilean cod, ginger & scallion
- 原只香椰燕窝冻 (N) (SF)
Chilled coconut pudding with bird's nest



Recommendation



Sustainable



Spicy

(N) Nuts

(SF) Seafood

(VG) Vegetarian

(V) Vegan

(GF) Gluten Free

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. Photos for illustration purposes only.

