

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,<br>beancurd in claypot | Market<br>Price |
| SE08 | 今日特选   | fresh fish of the day   | Market<br>Price |

 Chef's Recommendation

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ME03

蒜香焗鸡柳煲

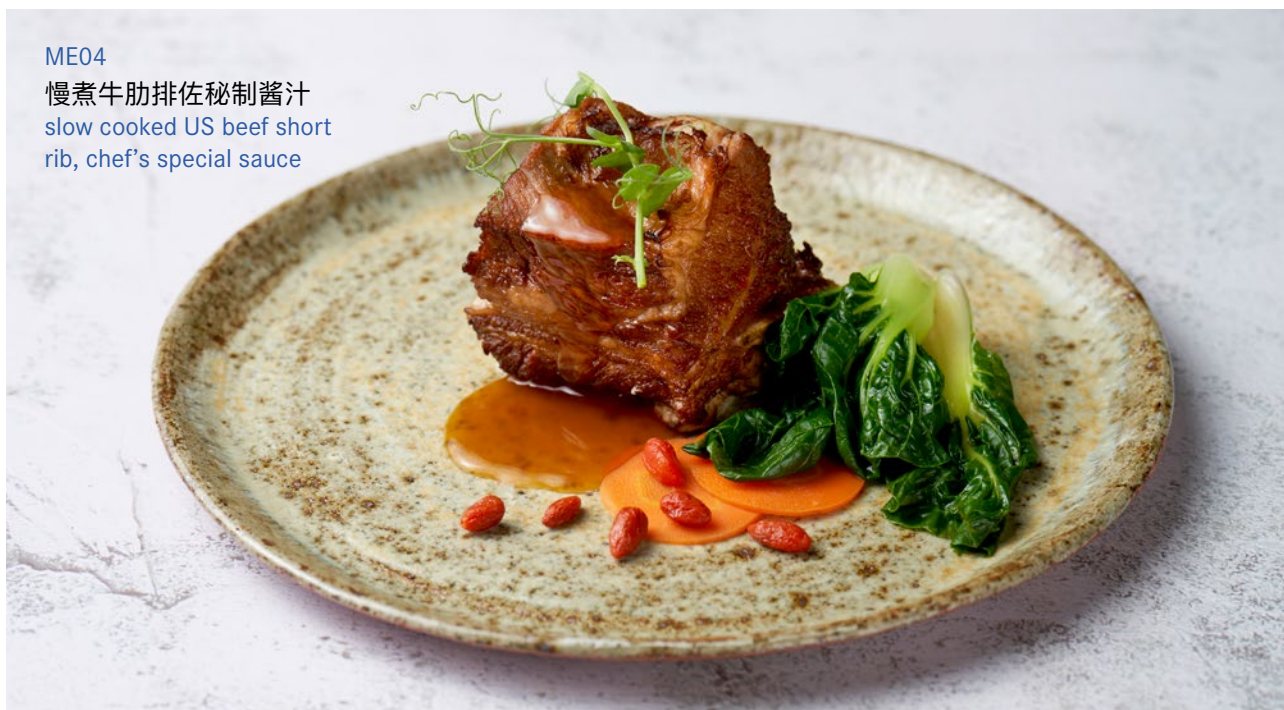
braised chicken cutlet, garlic  
and dried chilli in clay pot



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)



Local Farm



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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



Vegetarian (Available upon request)

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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

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