

JIA WEI  
嘉味



点心  
DIM SUM

LUNCH ONLY

STEAMED

- |      |  |        |
|------|--|--------|
| DS01 | 香蒸陈皮排骨<br>tangerine peel infused pork ribs   | \$7.80 |
| DS02 | 传统鲜虾烧卖<br>traditional pork siew mai<br>Per basket (3 pcs)  | \$7.80 |
| DS03 | 嘉味蓝蝶花虾饺<br>Jia Wei butterfly pea har gow<br>Per basket (3 pcs)   | \$7.80 |
| DS04 | 爽口虾滑野菌球<br>stuffed shitake with minced prawn<br>Per basket (3 pcs)   | \$7.80 |
| DS05 | 四川麻辣红油抄手 <br>prawn dumpling, black vinegar, chilli oil<br>Per portion (5 pcs) | \$7.80 |
| DS06 | 招牌蓝蝶花鲜带子肠粉<br>Australian scallop, pea flower, rice roll  | \$8.80 |

 Spicy

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.  
Dim Sum is not applicable for any Accor Plus discount. All prices subject to service charge and prevailing government taxes.



DS10  
嘉味爆浆流沙包  
blue volcano custard bun



DS09  
XO 酱炒萝卜糕  
wok-fried daikon cake with XO sauce

点心  
DIM SUM

LUNCH ONLY

FRIED

- DS07 香脆龙须鲜虾卷佐黑松露酱  
crispy dragon beard prawn, truffle mayo  
Per portion (3 pcs) \$8
- DS08 脆皮鲜虾腐皮卷  
crispy bean curd skin prawn roll, wasabi sesame sauce  
Per portion (3 pcs) \$8
- DS09 XO 酱炒萝卜糕  
wok-fried daikon cake with XO sauce \$10

SWEET

- DS10 嘉味爆浆流沙包  
blue volcano custard bun  
Per basket (3 pcs) \$7.80
- DS11 流心杏仁蛋黄酥  
crispy egg yolk almond pastry  
Per portion (3 pcs) \$7.80
- DS12 嘉传黑糖糕  
Jia Wei steamed brown sugar cake  
Per portion (3 pcs) \$7.80

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ST03

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



ST04

阿嬷虾枣

Ah Ma prawn hae-chor

## 小吃 STARTER

- |      |  |                          |
|------|--|--------------------------|
| ST01 | 黄金脆皮豆腐<br>crispy bean curd with chef's special dressing  | \$18                     |
| ST02 | 香脆南乳炸鸡翼<br>deep fried fermented beancurd chicken mid joint   | \$20                     |
| ST03 | 酥脆柚子软壳蟹佐水晶冰菜 <br>crispy local soft shell crab with ice plant,<br>ume infused tomato, yuzu dressing<br>Per serving | \$22                     |
| ST04 | 阿嬷虾枣 <br>Ah Ma prawn hae-chor   | \$22                     |
| ST05 | 蜜汁香脆小苏东 <br>crispy baby squid, spicy honey glazed sauce   | \$22                     |
| ST06 | 烟熏蜜汁叉烧<br>smoked honey glazed barbecued pork belly   | \$22                     |
| ST07 | 脆皮烧肉<br>crackling roast pork   | \$24                     |
| ST08 | 嘉味特选拼盘<br>chef's choice combination platter  | Medium \$68 / Large \$88 |



Chef's Recommendation



Spicy



Vegetarian



Local Farm

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SP03 蟹肉豆腐羽衣甘蓝菜羹  
curly kale soup, braised crabmeat, bean curd



## 煲汤 SOUP

- SP01 嘉味老火汤   
Jia Wei soup of the day  
Per serving \$13  
Per portion (4 pax) \$50
- SP02 羽衣甘蓝菜豆腐羹    
curly kale soup with bean curd  
Per serving \$18
- SP03 蟹肉豆腐羽衣甘蓝菜羹   
curly kale soup, braised crab meat, bean curd  
Per serving \$20
- 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



Chef's Recommendation



Vegetarian



Local Farm

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SE01  
凤梨酱焗肺鱼扒  
baked local barramundi fillet,  
honey pineapple sauce



SE04  
奶皇虾球  
crispy deep ocean prawn,  
creamy butternut sauce

海鲜  
SEAFOOD

- SE01 凤梨酱焗肺鱼扒     
baked local barramundi fillet, honey pineapple sauce  
Per serving \$23
- SE02 黑蒜蒸鳕鱼扒  
steamed Chilean black cod fillet with black garlic  
Per serving \$28
- SE03 香酥豉蒜炒鲜鱿  
deep fried squid rings, crispy garlic, black bean \$28
- SE04 奶皇虾球    
crispy deep ocean prawn, creamy butternut sauce \$34



Chef's Recommendation



Spicy





Local Farm



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SE07 黄焖顺壳鱼浓汤煲  
stewed live soon hock, Chinese cabbage, bean curd in claypot

海鲜  
SEAFOOD

- |      |  |   |                 |
|------|--|---|-----------------|
| SE05 | 川味宫保虾球    | Szechuan gong bao deep ocean prawn                              | \$34            |
| SE06 | 澳洲带子野菌炒芦笋  | wok-fried Australian scallop, wild mushroom, asparagus          | \$38            |
| SE07 | 黄焖顺壳鱼浓汤煲  | stewed live soon hock, Chinese cabbage,<br>bean curd in claypot | Market<br>Price |
| SE08 | 今日特选   | fresh fish of the day   | Market<br>Price |

 Chef's Recommendation  Spicy

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ME04 虾酱鸡包佐柚子酱  
corn-fed har cheong chicken slider, yuzu dressing

肉类  
MEAT

- ME01 嘉味北京鸭   
Jia Wei Peking duck Whole \$82 / Half \$45  
2nd Preparation Whole \$20 / Half \$18  
生菜鸭松  
wok-fried diced duck meat, romaine leaf cup  
姜葱鸭件  
wok-fried with ginger and scallion
- ME02 嘉味脆皮烧鸡  
Jia Wei roasted free range chicken Whole \$48 / Half \$26
- ME03 川式辣子鸡  
wok-fried Szechuan style diced chicken \$26
- ME04 虾酱鸡包佐柚子酱   
corn-fed har cheong chicken slider, yuzu dressing \$28
- ME05 山楂糖醋黑豚肉   
crispy iberico pork collar, sweet and sour hawthorn sauce \$30



Chef's Recommendation



Spicy

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ME09



ME06



ME08



肉类  
MEAT

- ME06 香煎蜜汁排骨王  
pan seared iberian pork, home made fruity sauce \$32
- ME07 嘉味扣肉包  
Jia Wei slow-cooked pork belly, butterfly bun \$32
- ME08 三椒香煎羊排  
pan seared lamb rack, trio pepper sauce, green  
Per serving \$25
- ME09 慢煮牛肋排佐秘制酱汁   
slow-cooked US beef short rib, chef's special sauce  
Per serving \$28
- ME10 黑蒜和牛炒芦笋  
wok-fried wagyu beef cubes, black garlic, asparagus \$48



Chef's Recommendation



Spicy



Vegetarian



Local Farm

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VE05 丝瓜碧玉豆腐  
Jia Wei tofu, luffa melon poached in egg white



VE04  
虾干野菌浸白菜苗  
poached baby cabbage, mushroom,  
dried shrimp

蔬菜  
VEGETABLE

- VE01 蒜炒本地豆苗     
wok-fried local pea sprouts, minced garlic \$22
- VE02 蒜炒松菇青龙菜  
wok-fried royale chives, shimeji mushroom, garlic \$24
- VE03 湘式香辣炒窝笋   
wok-fried celtuce stem, Szechuan dried chilli \$24
- VE04 虾干野菌浸白菜苗    
poached baby cabbage, mushroom, dried shrimp \$26
- VE05 丝瓜碧玉豆腐   
Jia Wei tofu, luffa melon poached in egg white \$26



Chef's Recommendation



Spicy



Vegetarian



Local Farm

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NR04 嘉味乌巴叶海鲜焖米粉  
Jia Wei ocean gems vermicelli in opeh leaf

主食  
NOODLE & RICE

- NR01 石锅蟹肉炒饭    
duo grain fried rice, crab meat, pickled lettuce in hot stone \$26
- NR02 鸡丝炒面线   
wok-fried mee sua with shredded chicken \$26
- NR03 海鲜生面  
crispy egg noodle, ocean gems, chicken broth gravy \$26
- NR04 嘉味乌巴叶海鲜焖米粉   
Jia Wei ocean gems vermicelli in opeh leaf \$28
- NR05 和牛韭黄河粉  
wok-fried wagyu beef hor fun, Chinese chives, mushroom \$28

 Chef's Recommendation  Vegetarian (Available upon request)

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DE04



DE01

甜品  
DESSERT

- DE01 香茅芦荟冻雪糕   
chilled lemon grass jelly, poached pear,  
aloe vera, lime sorbet  
Per serving \$12
- DE02 杨枝甘露  
chilled mango with pomelo and sago  
Per serving \$12
- DE03 杏仁茶汤圆  
home made hot almond cream, glutinous rice ball  
Per serving \$14
- DE04 自制椰奶布丁雪糕   
chilled home made coconut pudding, vanilla ice cream  
Per serving \$15
- DE05 酥脆豆沙窝饼  
crispy red bean pancake \$20

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