



# 喜庆团圆

REUNION MEALS OF JOY

6 JANUARY - 5 FEBRUARY 2023





吉祥盆菜  
Prosperity Golden  
New Year "Pen Cai"



# 光荣财富宴

GLORIOUS RICHES SET

**\$1588**



十位份  
For 10 Persons

需提早1天预订 1 day advance order

澳洲鲍鱼捞生

Prosperity Australian Abalone "Yu Sheng"

鹿茸菇鲍翅炖鸡汤

Double Boiled Superior Sea Treasure, Free Range Chicken and Velvet Mushroom Soup

清蒸游水多宝鱼

Steamed Korean Live Turbot Fish, Chinese Oriental Sauce

嘉味脆皮金猪

Jia Wei Charcoal Roasted Suckling Pig

6头鲍鱼杏鲍菇发菜扒日本花菇时蔬

Braised 6 Head Abalone, Japanese Flower Mushroom, Sea Moss and Greens

酱爆野菌双鲜芦笋

Wok-fried Australian Scallop, Pacific Ocean Deep Prawn, Asparagus and Mushroom in XO sauce

波斯顿龙虾生面

Braised Boston Lobster Crispy Noodles and Greens

燕窝杏仁茶

Bird Nest and Hot Dragon Emperor Almond



鲍鱼杏鲍菇发菜扒时蔬

Braised Abalone, King Oyster Mushroom,  
Sea Moss and Greens





# 欢乐有成宴

JOYFUL SUCCESS SET

**\$1018**



十位份  
For 10 Persons

鲍鱼捞生

Prosperity Abalone "Yu Sheng"

红烧鲍翅蟹肉干贝鸡丝羹

Braised Superior Sea Treasure, Crab Meat, Dried Scallop,  
Shredded Chicken in Supreme Broth

嘉味烧鸭

Jia Wei Roast Duck, Tangerine Sauce

清蒸大红斑

Steamed Live Red Grouper, Chinese Oriental Sauce

双鲜炒芦笋

Wok-fried Ocean Deep Prawn, Scallop and Asparagus

8头鲍鱼杏鲍菇发菜扒时蔬

Braised 8 Head Abalone, King Oyster Mushroom,  
Sea Moss and Greens

波斯顿龙虾焖伊面

Stewed Ee Fu Noodles, Boston Lobster and Chinese Chives

红枣雪莲子炖雪蛤

Double Boiled Hashima, Peach Resin, and Red Dates



双鲜炒芦笋

Wok-fried Ocean Deep Prawn,  
Scallop and Asparagus



# 年年大吉宴

PERENNIAL GOOD LUCK SET

**\$818**



八位份  
For 8 Persons

鲍鱼捞生

Prosperity Abalone "Yu Sheng"

红烧鲍翅蟹肉干贝鸡丝羹

Braised Superior Sea Treasure, Crab Meat, Dried Scallop,  
Shredded Chicken in Supreme Broth

嘉味蒜香脆皮烧鸡

Crispy Free Range Chicken, Crispy Garlic Topping

秘制辣梅子酱蒸红斑

Steamed Live Red Grouper, Home Made Chilli Plum Sauce

虾球野菌炒芦笋

Wok-fried Ocean Deep Prawn, Asparagus and Mushroom

8头鲍鱼杏鲍菇发菜扒时蔬

Braised 8 Head Abalone, King Oyster Mushroom,  
Sea Moss and Greens

荷叶腊味糯米饭

Lotus Leaf Rice, Cured Meat, Chicken, Japanese Flower Mushroom

双拼年糕

Duo Taste "Nian Gao"

椰丝年糕 *Shredded Coconut Coated "Nian Gao"*

煎年糕 *Pan-fried "Nian Gao"*



秘制辣梅子酱蒸鳕鱼  
Steamed Fillet of Black Cod,  
Homemade Chilli Plum Sauce





# 幸福和谐宴

BLISSFUL HARMONY SET

**\$538**



六位份  
For 6 Persons

鲍鱼捞生

Prosperity Abalone "Yu Sheng"

南瓜鱼鳔蟹肉鱼翅羹

Braised Sea Treasure, Fish Maw and Crab Meat  
in Golden Chicken Broth

秘制辣梅子酱蒸鳕鱼

Steamed Fillet of Black Cod, Home Made Chilli Plum Sauce

虾球野菌炒芦笋

Wok-fried Ocean Deep Prawn, Asparagus and Mushroom

鲍鱼杏鲍菇发菜扒时蔬

Braised Abalone, King Oyster Mushroom, Sea Moss and Greens

烧肉虾仁炒饭

Wok-fried Roast Pork and Shrimp Fried Rice

双拼年糕

Duo Taste "Nian Gao"

椰丝年糕 *Shredded Coconut Coated "Nian Gao"*

煎年糕 *Pan-fried "Nian Gao"*



烧肉虾仁炒饭  
Wok-fried Roast Pork  
and Shrimp Fried Rice



# 吉星发财宴

LUCKY STAR FORTUNE SET

**\$338**



四位份  
For 4 Persons

鲍鱼捞生

Prosperity Abalone "Yu Sheng"

南瓜鱼鳔蟹肉鱼翅羹

Braised Sea Treasure, Fish Maw and Crab Meat  
in Golden Chicken Broth

秘制辣梅子酱蒸鳕鱼

Steamed Fillet of Black Cod, Home Made Chilli Plum Sauce

鲍鱼杏鲍菇发菜扒时蔬

Braised Abalone, King Oyster Mushroom, Sea Moss and Greens

烧肉虾仁炒饭

Wok-fried Roast Pork and Shrimp Fried Rice

双拼年糕

Duo Taste "Nian Gao"

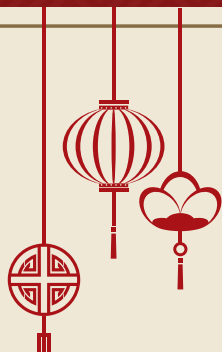
椰丝年糕 *Shredded Coconut Coated "Nian Gao"*

煎年糕 *Pan-fried "Nian Gao"*



双拼年糕  
Duo Taste "Nian Gao"





## DINE-IN A LA CARTE MENU

22 January - 5 February 2023

### Chef's Recommendation

鲍鱼捞生 Prosperity Abalone "Yu Sheng"	\$98 L / 大	\$68 M / 中
素鲍鱼捞生 Golden Wealth Vegetarian Abalone "Yu Sheng"	\$78 L / 大	\$58 M / 中
招牌石锅大鲍翅 Jia Wei Signature Superior Sea Treasure in Hot Stone	\$78 per serving	
酸辣龙虾羹 Braised Spicy Sour Lobster Meat Thick Soup	\$22 per serving	
嘉味佛跳墙 Buddha Jump Over The Wall (1 day advance order)	\$688 10 persons	\$388 5 persons
吉祥盆菜 Prosperity Golden New Year "Pen Cai" (1 day advance order)	\$388 10 persons	\$288 5 persons

招牌北京鸭 Jia Wei Peking Duck • Stir Fried with Ginger & Scallion 姜葱鸭件 • Braised Ee Fu Noodles with Chinese Chives 鸭丝焖伊面	\$88 Whole 一只 \$22	\$46 Half 半只 \$18
嘉味脆皮烧鸡 Roasted Crispy Free-Range Chicken, Crackers	\$48 Whole 一只	\$28 Half 半只
招牌烧鸭佐橘香海鲜酱 Jia Wei Roast Duck, Tangerine Infused Hoi Sin Sauce	\$80 Whole 一只	\$42 Half 半只
秘制辣梅子酱蒸鳕鱼 Steamed Fillet of Black Cod, Home Made Chilli Plum Sauce	\$28 per piece	
双鲜炒芦笋 Wok-fried Pacific Ocean Deep Prawn, Australian Scallop, Asparagus	\$48 per portion	
鲍鱼杏鲍菇发菜扒时蔬 Braised Abalone, King Oyster Mushroom, Sea Moss, Greens	\$58 per portion	
红烧狮子头 Braised Lion Head Meat Ball, Sea Moss, Greens	\$48 per portion	
奶皇虾球 Crispy Ocean Deep Prawn, Butternut Sauce	\$38 per portion	
山楂糖醋黑豚肉 Crispy Iberico Pork Collar, Hawthorn Sauce	\$30 per portion	
脆皮烧肉 Crackling Roast Pork, Mustard Sauce	\$28 per portion	

## Vegetables

per portion

美国芦笋

American Asparagus

\$26

白菜苗

Local-farmed Baby Cabbage

\$22

香港菜心

HK Chye Sim

\$26

西兰花

Broccoli

\$26

香港芥兰

HK Kai Lan

\$26

### 煮法 Cooking Method

炒蒜蓉 Stir-fried with Minced Garlic

蚝皇 Oyster Sauce

## Soup

发财好市大利汤

Double-boiled Pork Ribs, Dried Oyster, Sea Moss,  
Peanut and Lotus Root Soup

\$50

per  
portion / 盅

\$13

per  
serving / 位

## Rice and Noodles

per portion

乌巴叶海鲜焖米粉

Stewed Seafood Vermicelli in Opeh Leaf

\$28

韭皇焖伊面

Stewed Ee Fu Noodles, Chinese Chives

\$25

烧肉虾仁炒饭

Wok-fried Roast Pork and Shrimp Fried Rice

\$26

腊味荷叶糯米饭

Wok-fried Glutinous Rice and Cured Meat  
wrapped in Lotus Leaf

\$26

鸡丝炒面线

Wok-fried Shredded Chicken Mee Sua

\$28

## Dessert

自制椰奶布丁雪糕

Chilled Coconut Pudding, Ice-Cream

\$18

per person

酥脆豆沙窝饼

Crispy Red Bean Pancake

\$20

per portion

香茅芦荟冻雪糕

Chilled Lemongrass Jelly, Aloe Vera, Poached Pear

\$12

per person

双拼年糕

Duo Taste Nian Gao

\$24

per portion

椰丝年糕 *Shredded Coconut Coated "Nian Gao"*

煎年糕 *Pan Fried "Nian Gao"*



## CNY Dine-In Menu

Scan for viewing



[jiawei.oddle.me](https://jiawei.oddle.me)

Exclusive online promotions

Jia Wei Chinese Restaurant, Level 2  
Grand Mercure Singapore Roxy

(65) 6340 5678

WhatsApp: 8322 2345

Business Hours:  
12.00pm - 10.00pm

### CNY Eve (21 Jan 2023)

#### Lunch:

12.00pm - 2.30pm

#### Dinner:

5.00pm - 7.00pm (1st Seating)

8.00pm - 10.00pm (2nd Seating)

### CNY (6 Jan - 5 Feb 2023)

#### Lunch:

12.00pm - 3.00pm (2.30pm last order)

#### Dinner:

6.00pm - 10.00pm (9.30pm last order)

[www.jiaweichineserestaurant.com](https://www.jiaweichineserestaurant.com)