



JIA WEI
嘉味

ME01

嘉味北京烤鸭

Jia Wei Peking Duck



ST06

酥脆柚子软壳蟹佐水晶冰菜

crispy soft shell crab, ice plant,
ume infused tomato, yuzu dressing

嘉味精选
SIGNATURE
DISHES

- ME01 嘉味北京烤鸭
Jia Wei Peking duck Whole \$88 / Half \$48
- ST05 阿嬷虾枣
Ah Ma prawn hae chor \$22
- ST06 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 \$23
- 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
- SE01 凤梨酱焗肺鱼扒 🌶️🌿
baked local Barramundi fillet, honey pineapple sauce
Per serving \$24
- SE03 奶皇虾球 🌶️
crispy deep ocean prawn, creamy butternut sauce \$36



Spicy



Local Farm

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.



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

嘉味精选
SIGNATURE
DISHES

SE07	黄焖顺壳鱼浓汤煲 stewed live Soon Hock fish, Chinese cabbage, beancurd in claypot	Market Price
ME05	虾酱鸡包佐柚子酱 corn fed har cheong chicken in soft butterfly bun, yuzu dressing Per portion	\$28
ME06	慢煮牛肋排佐秘制酱汁 slow cooked US beef short rib, chef's special sauce Per serving	\$28
ME07	山楂糖醋黑豚肉 crispy Iberico pork collar, sweet & sour hawthorn sauce	\$32
VE05	丝瓜碧玉豆腐 Jia Wei tofu, luffa melon poached in egg white	\$26
NR04	嘉味乌巴叶海鲜焖米粉 Jia Wei ocean gems vermicelli in opeh leaf	\$28
DE05	自制椰奶布丁雪糕 chilled home made coconut pudding, vanilla ice cream Per serving	\$16

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ST02
芥末华盐香脆铁钉菇
crispy QQ mushroom,
wasabi salt and pepper



ST04
绍兴老酒咸水鸭
Nanjing-style salted duck breast,
aged Shaoxing wine

小吃
STARTER

- | | | |
|------|---|------|
| ST01 | 鸡肉松紫菜茄子
deep fried sliced aubergine, Japanese seaweed chicken floss | \$16 |
| ST02 | 芥末华盐香脆铁钉菇 🌿
crispy QQ mushroom, wasabi salt and pepper | \$18 |
| ST03 | 七味白饭鱼
Silver Bait fish, 7 spices salt and pepper | \$18 |
| ST04 | 绍兴老酒咸水鸭
Nanjing-style salted duck breast, aged Shaoxing wine | \$20 |
| ST05 | 阿嬷虾枣 👍
Ah Ma prawn hae chor | \$22 |
| ST06 | 酥脆柚子软壳蟹佐水晶冰菜 🌿👍
crispy local soft shell crab, ice plant, ume infused tomato, yuzu dressing | \$23 |
| ST07 | 脆皮烧肉
crackling roast pork | \$24 |



Chef's Recommendation



Spicy



Vegetarian



Local Farm

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SP03 蟹肉红菜头玉米豆腐羹
braised beetroot soup, crab meat, sweet corn, beancurd

煲汤
SOUP

- SP01 嘉味老火汤 
Jia Wei soup of the day
Per serving \$14
Per portion (4 pax) \$50
- SP02 红菜头玉米豆腐羹 
braised beetroot soup, sweet corn, beancurd
Per serving \$14
- SP03 蟹肉红菜头玉米豆腐羹
braised beetroot soup, crab meat, sweet corn, beancurd
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



Chef's Recommendation



Vegetarian



Local Farm

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SE04
带子炒淮山毛豆味噌柚子酱
wok fried scallop, Japanese
mountain yam, edamame,
yuzu miso sauce



SE05
佛钵飘香虾球
wok fried prawn,
home made yam ring

海鲜
SEAFOOD

- SE01 凤梨酱焗肺鱼扒   
baked local Barramundi fillet, honey pineapple sauce
Per serving \$24
- SE02 黑蒜蒸鳕鱼扒
steamed Chilean Black Cod fillet, black garlic
Per serving \$28
- SE03 奶皇虾球  
crispy deep ocean prawn, creamy butternut sauce \$36
- SE04 带子炒淮山毛豆味噌柚子酱
wok fried scallop, Japanese mountain yam, edamame,
yuzu miso sauce \$40
- SE05 佛钵飘香虾球
wok fried prawn, home made yam ring \$42



Chef's Recommendation



Spicy





Local Farm



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SE06 蒜香七味波士顿龙虾
wok fried Boston lobster, 7 spices crispy garlic

海鲜
SEAFOOD

- | | | | |
|------|---|--|--------------|
| SE06 | 蒜香七味波士顿龙虾  | wok fried Boston lobster, 7 spices crispy garlic | \$68 |
| 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 |

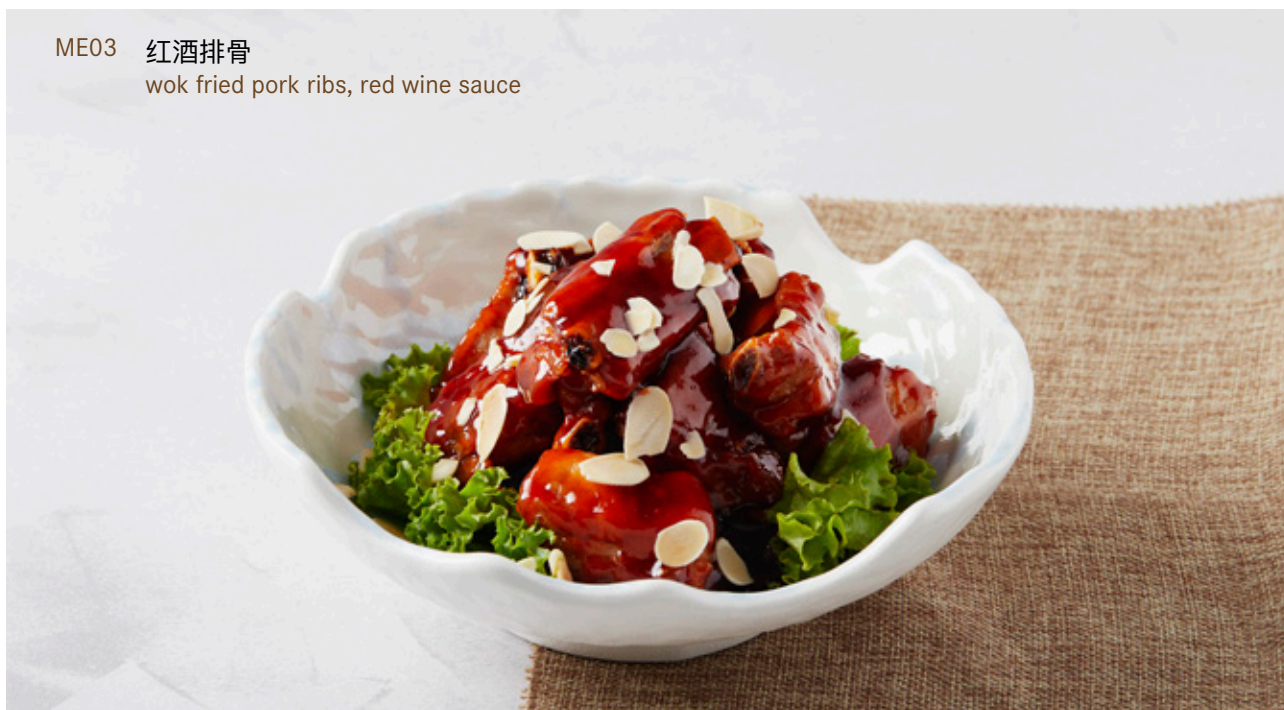
 Chef's Recommendation  Spicy

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ME02 南乳脆皮烧鸡
red fermented beancurd corn fed roast chicken



ME03 红酒排骨
wok fried pork ribs, red wine sauce



肉类
MEAT

- ME01 嘉味北京烤鸭 
Jia Wei Peking duck Whole \$88 / Half \$48
2nd Preparation
生菜鸭松
wok fried diced duck meat, romaine leaf cup Whole \$22 / Half \$20
鸭丝伊面
stewed with Ee Fu noodles Whole \$24 / Half \$22
- ME02 南乳脆皮烧鸡
red fermented beancurd infused Whole \$56 / Half \$30
corn fed roast chicken
- ME03 红酒排骨
wok fried pork ribs, red wine sauce \$28
- ME04 砂拉越黑胡椒炒鸭肉 
wok fried duck breast, Sarawak black pepper sauce \$28



Chef's Recommendation



Spicy

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ME05 虾酱鸡包佐柚子酱
corn fed har cheong chicken in soft butterfly bun, yuzu dressing





ME08
芥末炒和牛
wok fried A4 Wagyu striploin,
fresh wasabi



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 \$28
- ME06 慢煮牛肋排佐秘制酱汁 
slow cooked US beef short rib, chef's special sauce
Per serving \$28
- ME07 山楂糖醋黑豚肉 
crispy Iberico pork collar, sweet & sour hawthorn sauce \$32
- ME08 芥末炒和牛 
wok fried A4 Wagyu striploin, fresh wasabi \$68

 Chef's Recommendation  Spicy

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



VE02
野菌炒上海青
wok fried Shanghai greens,
mushroom

蔬菜
VEGETABLE

- VE01 蒜炒本地豆苗   
wok fried local pea sprouts, minced garlic \$22
- VE02 野菌炒上海青 
wok fried Shanghai greens, mushroom \$22
- VE03 豆豉鲮鱼炒油麦菜
wok fried you mai cai, Dace fish, fermented black soy bean \$22
- VE04 蒜炒淮山毛豆 
wok fried Japanese mountain yam, edamame \$22
- VE05 丝瓜碧玉豆腐 
Jia Wei tofu, luffa melon poached in egg white \$26
- VE06 虾干野菌浸白菜苗 
poached baby cabbage, mushroom, dried shrimp \$26



Chef's Recommendation



Vegetarian



Local Farm

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NR03 咸鱼鸭肉栗子炒饭
wok hei salted fish fried rice, duck meat, chestnut

主食
NOODLE
& RICE

- NR01 石锅蟹肉炒饭  
duo grain fried rice, crab meat, pickled lettuce in hot stone \$26
- NR02 虾球生面 
crispy egg noodles, prawn, egg white gravy \$26
- NR03 咸鱼鸭肉栗子炒饭
wok hei salted fish fried rice, duck meat, chestnut \$26
- NR04 嘉味乌巴叶海鲜焖米粉 
Jia Wei ocean gems vermicelli in opeh leaf \$28
- NR05 砂拉越黑胡椒炒牛肉片乌冬面 
stir fried udon, sliced beef, Sarawak black pepper \$28



Chef's Recommendation



Spicy



Vegetarian (Available upon request)

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DE05

自制椰奶布丁雪糕

chilled home made coconut pudding, vanilla ice cream




DE01

香茅芦荟冻雪糕

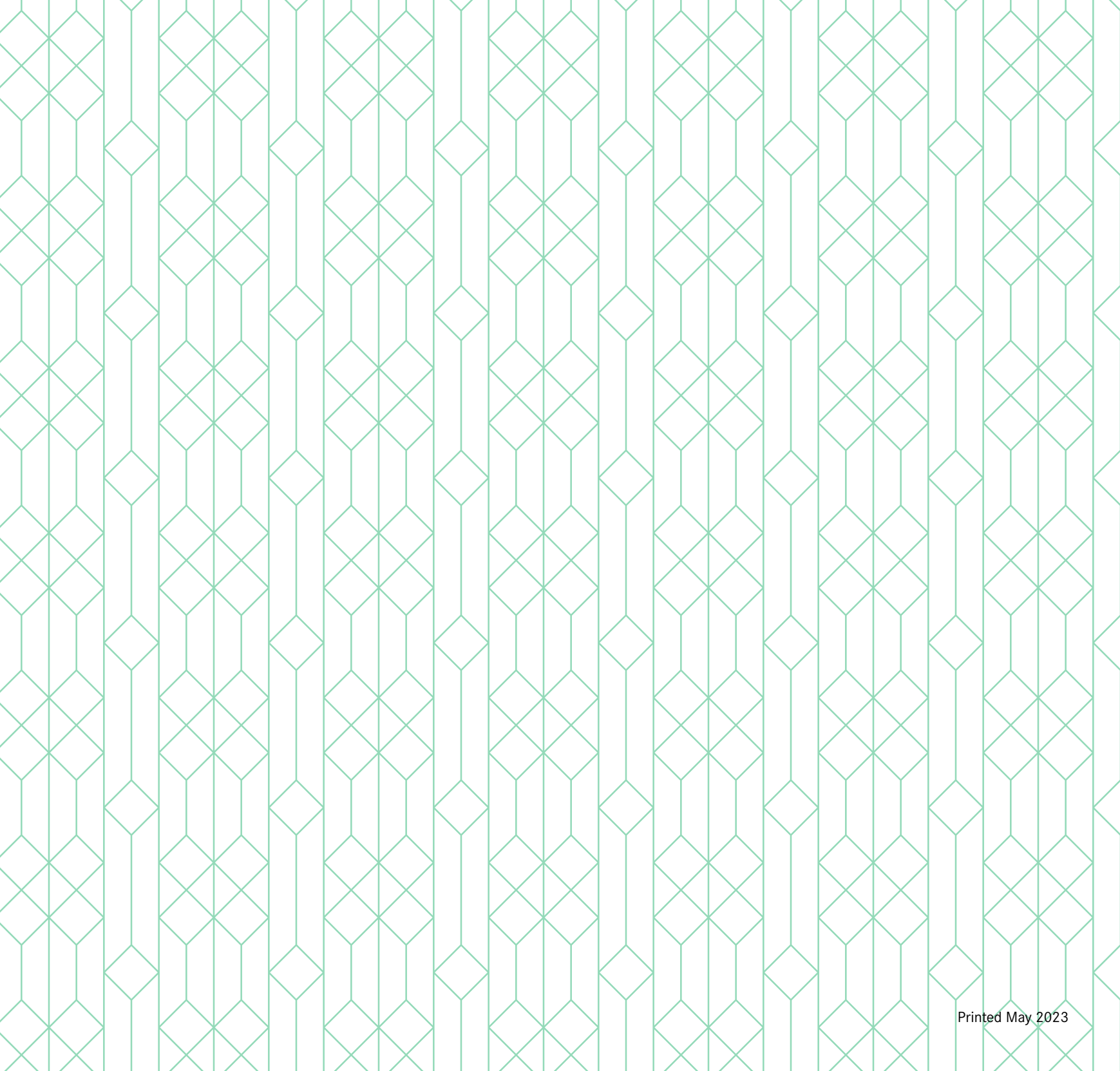
chilled lemon grass jelly, poached pear, aloe vera, lime sorbet

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 purée, pomelo, mango konjac
Per serving \$12
- DE03 黑芝麻糊汤圆
hot roasted black sesame cream, glutinous rice ball
Per serving \$12
- DE04 杏仁茶汤圆
home made hot almond cream, glutinous rice ball
Per serving \$14
- DE05 自制椰奶布丁雪糕 
chilled home made coconut pudding, vanilla ice cream
Per serving \$16
- DE06 酥脆豆沙窝饼拼炸香蕉
crispy red bean pancake, banana fritters \$26

 Chef's Recommendation

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套餐
SET MENU



套餐
SET MENU

\$48 per person
(min. 2 persons)

LUNCH

SME01 银针白毫套餐
SILVER NEEDLE

- 嘉味点心三拼
Jia Wei trio dim sum platter
- 蟹肉红菜头玉米豆腐羹
braised beetroot soup, crab meat, sweet corn, beancurd
- 凤梨酱焗鲈鱼扒 
baked Sea Perch fillet, honey pineapple sauce
- 鸭肉栗子炒饭
wok hei duck meat and chestnut fried rice
- 杨枝甘露
chilled mango pureé, pomelo, mango konjac

 Spicy

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套餐
SET MENU

\$88 per person
(min. 2 persons)

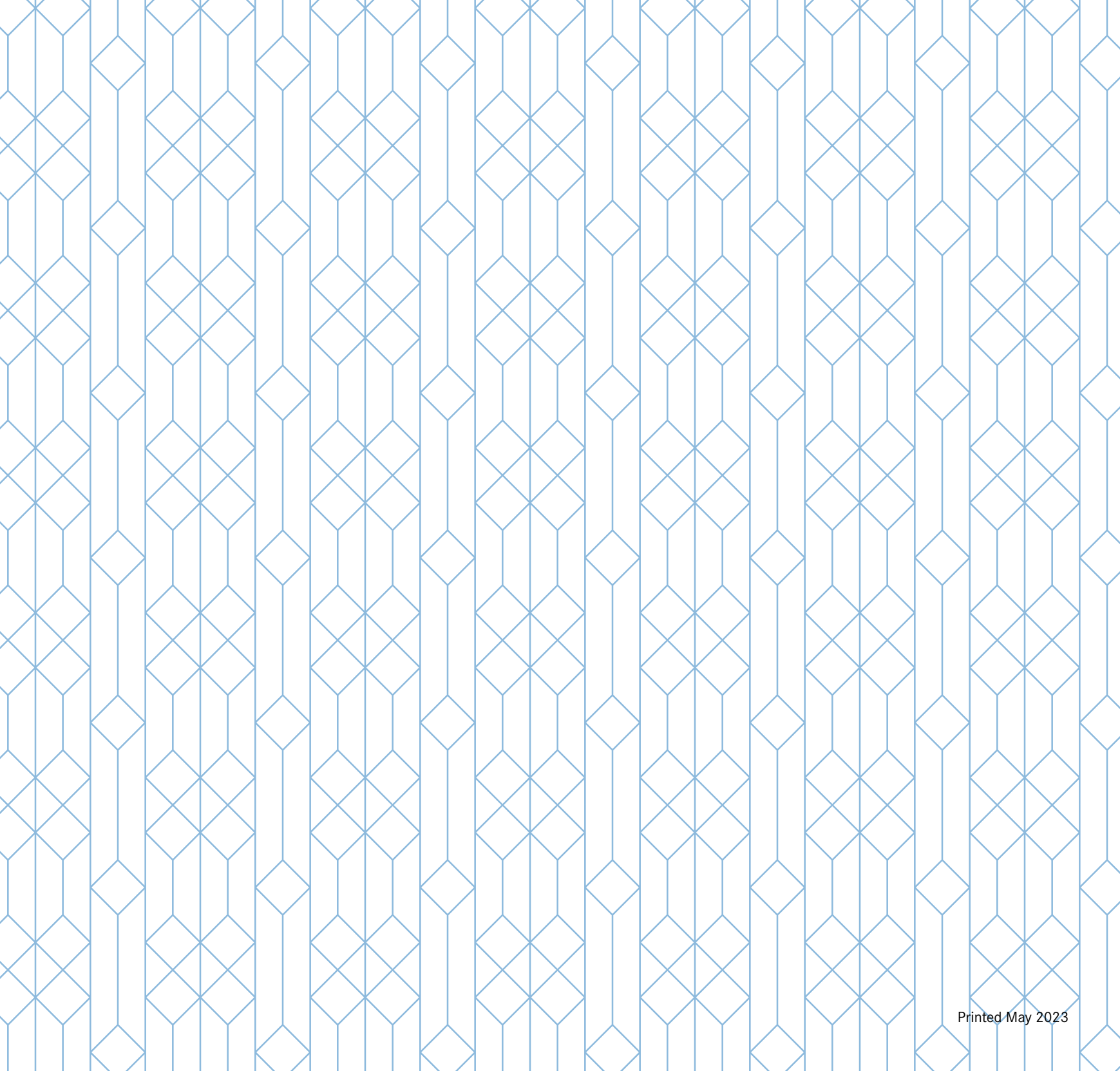
DINNER

SME02 桂花黄金套餐
YELLOW TREASURE FLOWER

- 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
- 慢煮牛肋排佐秘制酱汁
slow cooked US beef short rib, chef's special sauce
- 虾皇烩饭
stewed king prawn mui fan
- 自制椰奶布丁雪糕
chilled home made coconut pudding, vanilla ice cream

 Local Farm

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精选佳肴套餐
PRIVATE DINING

Private Dining



Chef Victor can curate a bespoke menu
for an exclusive dining experience in our private rooms



For bookings and enquiries, please contact Jia Wei at **(65) 6340 5678** or email **H3610-FB7@accor.com**

SME03 **东方美人套餐**
EASTERN BEAUTY

- 嘉味烧腊拼盘
Jia Wei bbq platter
- 石锅鲍翅
braised sea treasure, crab meat,
Japanese flower mushroom in hot stone
- 味噌焗鳕鱼扒
miso baked Chilean Cod fish fillet
- 芥末炒和牛 
Wok fried A4 Wagyu beef cubes, fresh wasabi
- 北海道带子面线
pan seared Hokkaido scallop, Japanese thread noodles, greens
- 自制燕窝椰子布丁
chilled home made coconut pudding, bird's nest

\$128 per person (min. 2 persons)

 Spicy

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