

嘉味 JIA WEI



SP02

花胶海螺瑶柱炖鸡汤

Double boiled fish maw, chicken
consommé, 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 (N) (SF) 	Whole \$92 / Half \$52
	Jia Wei Peking duck	
ST03	阿嬷虾枣 (N) (SF) 	\$24
	Ah Ma prawn hae chor	
ST04	酥脆柚子软壳蟹佐水晶冰菜 (N) (SF) 	\$25
	Crispy soft-shell crab, ice plant, ume infused tomato, yuzu dressing	
SP02	花胶海螺瑶柱炖鸡汤 (N) (SF) 	\$29
	Double boiled fish maw, chicken consommé, sea whelk, dried scallop, cabbage	
	Per serving	
SE02	奶皇虾球 (N) (SF) 	\$38
	Crispy deep ocean prawn, creamy butternut sauce	
SE07	黄焖顺壳鱼浓汤煲 (N) (SF) 	Market Price
	Stewed live Soon Hock fish, Chinese cabbage, beancurd in claypot	



Recommendation



Sustainable

(N) Nuts

(SF) Seafood

(VG) Vegetarian

(V) Vegan

(GF) Gluten Free

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NR02

嘉味乌巴叶海鲜焖米粉

Jia Wei ocean gems 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 (N) (SF) 
Slow cooked US beef short rib, chef's special sauce
Per serving \$29
- ME05 虾酱鸡包佐柚子酱 (N) (SF) 
Corn-fed har cheong chicken, butterfly bun,
yuzu dressing \$34
- ME07 山楂糖醋黑豚肉 (N) (SF) 
Crispy Iberico pork collar, sweet & sour hawthorn sauce \$34
- VE06 丝瓜碧玉豆腐 (N) (SF) 
Jia Wei tofu, Luffa melon poached in egg white \$29
- NR02 嘉味乌巴叶海鲜焖米粉 (N) (SF) 
Jia Wei ocean gems vermicelli in Opeh leaf \$31
- DE05 自制椰奶布丁雪糕 (N) (SF) 
Chilled coconut pudding with ice cream
Per serving \$18

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ST05

嘉味咸蛋叉烧

Jia Wei Kurobuta pork char siew
stuffed with salted egg



ST01

麻辣蒜香凉拌猪肉黄瓜丝

Julienne pork and
cucumber with spicy garlic mala sauce



ST02

芥末椒盐香脆杏鲍菇

Crispy king oyster, wasabi salt & pepper



小吃 STARTER

ST01	麻辣蒜香凉拌猪肉黄瓜丝 (N) (SF) Julienne pork and cucumber with spicy garlic mala sauce	\$18
ST02	芥末椒盐香脆杏鲍菇 (N) (SF) Crispy king oyster, wasabi salt & pepper	\$18
ST03	阿嬷虾枣 (N) (SF)  Ah Ma prawn hae chor	\$24
ST04	酥脆柚子软壳蟹佐水晶冰菜 (N) (SF)  Crispy soft-shell crab, ice plant, ume infused tomato, yuzu dressing	\$25
ST05	嘉味咸蛋叉烧 (N) (SF)  Jia Wei Kurobuta pork char siew stuffed with salted egg	\$26
ST06	桂花蟹肉伴罗马生菜 (N) (SF) Wok-fried Cantonese style crab meat omelette served with romaine lettuce	\$25
ST07	脆皮烧肉 (N) (SF) Crackling roast pork	\$26



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SP03 黄焖石锅花胶蟹肉羹
Braised fish maw with mushroom, crab meat, dried scallop in hot stone

煲汤 SOUP

- SP01 嘉味老火汤 (N) (SF) 
Jia Wei soup of the day
Per serving \$15
Per portion (4 pax) \$55
- SP02 花胶海螺瑶柱炖鸡汤 (N) (SF) 
Double boiled fish maw, chicken consommé, sea whelk,
dried scallop, cabbage
Per serving \$29
- SP03 黄焖石锅花胶蟹肉羹 (N) (SF)
Braised fish maw with mushroom, crab meat, dried scallop
in hot stone
Per serving \$50
- SP04 野菌豆腐羹 (VG) (V)
Braised mushroom, tofu thick soup
Per serving \$15

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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 (N) (SF)  	Steamed Chilean black cod fillet, duo garlic sauce	
	Per serving		\$29
SE02	奶皇虾球 (N) (SF) 	Crispy deep ocean prawn, creamy butternut sauce	\$38
SE03	紅烧鱼尾烧肉煲 (N) (SF)	Braised fish tail, roast pork and cabbage in claypot	\$38
SE04	酥脆迷你芋头带子 (N) (SF)	Scallop stuffed in crispy mini yam ring	\$42



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SE06

香煎北海道带子佐香橙酱
Pan-seared Hokkaido scallop
with orange sauce and
king oyster mushroom



SE08

今日特选
Catch of the day

海鮮
SEAFOOD

SE05	佛钵飘香虾球 (N) (SF) 	Wok-fried ocean prawn, homemade yam ring	\$52
SE06	香煎北海道带子佐香橙酱 (N) (SF)	Pan-seared Hokkaido scallop with orange sauce and king oyster mushroom	\$40
SE07	黄焖顺壳鱼浓汤煲 (N) (SF) 	Stewed live Soon Hock fish, Chinese cabbage, beancurd in claypot	Market Price
SE08	今日特选 (N) (SF) 	Catch of the day	Market Price

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ME03

蒜香焗鸡柳煲

Braised chicken cutlet, garlic
and dried chilli in claypot



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 (N) (SF) 	
	Jia Wei Peking duck	Whole \$92 / Half \$52
	2nd Preparation	
	生菜鸭松 (N) (SF)	
	Wok-fried diced duck meat, romaine lettuce	Whole \$26 / Half \$23
	鸭丝伊面 (N) (SF)	
	Stewed with Ee Fu noodles	Whole \$28 / Half \$26
	斩件 (N) (SF)	
	Chopped	\$6
ME02	蒜香脆皮烧鸡	
	Crispy free-range chicken garlic infused chicken	Whole \$60 / Half \$35
ME03	蒜香焗鸡柳煲 (N) (SF)	
	Braised chicken cutlet, garlic and dried chilli in claypot	\$28
ME04	慢煮牛肋排佐秘制酱汁 (N) (SF) 	
	Slow cooked US beef short rib, chef's special sauce	
	Per serving	\$29



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ME07

山楂糖醋黑豚肉

Crispy Iberico pork collar,
sweet & sour hawthorn sauce



ME08

黑胡椒蒜片A4和牛

Wok-hei A4 Wagyu cubes,
Sarawak black pepper

肉类 MEAT

- | | | | |
|------|--|---|------|
| ME05 | 虾酱鸡包佐柚子酱 (N) (SF)  | Corn-fed har cheong chicken, butterfly bun, yuzu dressing | \$34 |
| ME06 | 南乳酥香骨 (N) (SF) | Crispy pork ribs infused with fermented beancurd | \$34 |
| ME07 | 山楂糖醋黑豚肉 (N) (SF)  | Crispy Iberico pork collar, sweet & sour hawthorn sauce | \$34 |
| ME08 | 黑胡椒蒜片A4和牛 (N) (SF)  | Wok-hei A4 Wagyu cubes, Sarawak black pepper | \$78 |



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VE02 虫草花银芽炒青龙菜
Wok-fried royal chives, bean sprout and cordyceps flower



VE04
鲛鱼炒香麦
Wok-fried Shiang Mai with
dace fish



蔬菜 VEGETABLE

- VE01 蒜炒本地豆苗 (VG) (V) (GF) 
Wok-fried local pea sprouts, minced garlic \$24
- VE02 虫草花银芽炒青龙菜 (VG) (V) (GF)
Wok-fried royal chives, bean sprout and cordyceps flower \$25
- VE03 咸蛋炒苦瓜 (VG) (GF)
Wok-fried bitter gourd with salted eggs \$24
- VE04 鲛鱼炒香麦 (N) (SF)
Wok-fried Shiang Mai with dace fish \$24
- VE05 上汤苋菜 (N) (SF) 
Poached chinese spinach with trio eggs and dried scallop \$28
- VE06 丝瓜碧玉豆腐 (N) (SF) 
Jia Wei tofu, luffa melon poached in egg white \$29

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NR03

波士顿龙虾滑蛋河粉

Half Boston lobster hor fun



NR04

姜蓉鸡丝拌云吞面

Poached shredded chicken
with wonton noodles and
bean sprout

主食
NOODLE
& RICE

- NR01 石锅鸳鸯蟹肉炒饭 (N) (SF)  \$28
Wok-fried duo rice with crab meat, pickled lettuce
- NR02 嘉味乌巴叶海鲜焖米粉 (N) (SF)  \$31
Jia Wei ocean gems vermicelli in Opeh leaf
- NR03 波士顿龙虾滑蛋河粉 (N) (SF)  \$42
Half Boston lobster hor fun
- NR04 姜蓉鸡丝拌云吞面 (N) (SF) \$25
Poached shredded chicken with wanton noodles and bean sprout



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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 coconut pudding with ice cream

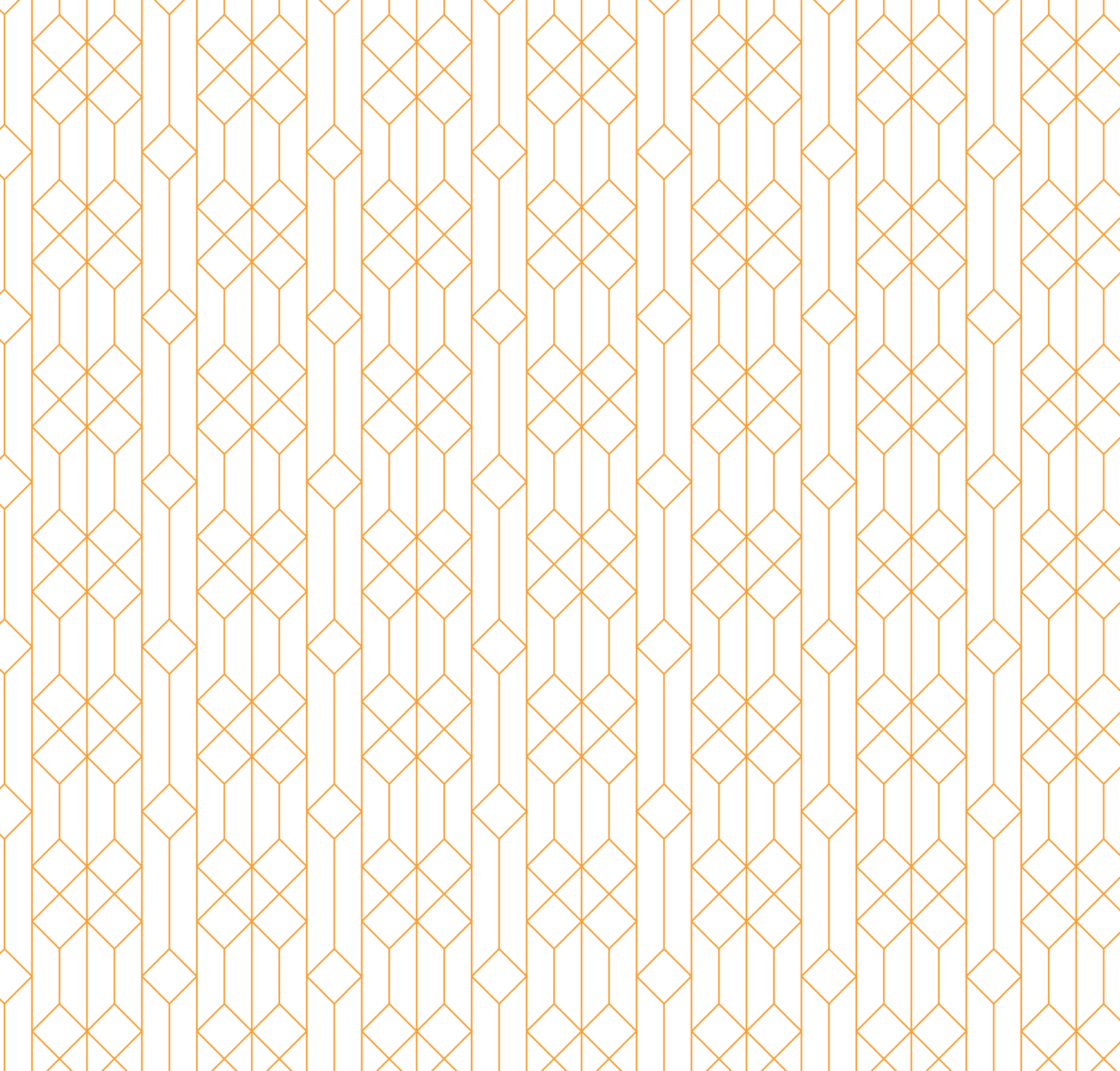


甜品
DESSERT

DE01	香茅芦荟冻雪糕 (N) (SF) (VG) 	Chilled lemon grass jelly, poached pear, aloe vera, lime sorbet	Per serving	\$ 14
DE02	杨枝甘露 (VG) (GF)	Chilled mango purée, pomelo, mango konjac	Per serving	\$ 14
DE03	红豆沙 (N)	Hot red bean paste with taro and sweet potato rice ball	Per serving	\$ 14
DE04	杏仁茶汤圆 (N)	Hot Jia Wei almond cream, glutinous rice ball	Per serving	\$ 16
DE05	自制椰奶布丁雪糕 (N) (SF) 	Chilled coconut pudding with ice cream	Per serving	\$ 18

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套餐
SET MENU



SME01 优雅套餐
Elegant Lunch

套餐
SET LUNCH
MENU

\$37 per person
(min. 2 persons)

TUESDAYS - FRIDAYS

SME01 **优雅套餐**
ELEGANT LUNCH

- 嘉味点心三拼 (N) (SF)
Jia Wei trio dim sum platter
- 嘉味老火汤 (N) (SF)
Jia Wei soup of the day
- 清蒸肺鱼扒 (N) (SF) 
Chinese oriental sauce steamed Barramundi fillet
- 银鱼仔虾仁炒饭 (N) (SF)
Wok-hei prawn fried rice and anchovies
- 点心甜品双拼 (N) (SF)
Jia Wei duo dim sum sweets



Recommendation



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SME02 精英套餐
Executive Power Lunch

套餐
SET LUNCH
MENU

\$42 per person
(min. 2 persons)

TUESDAYS - FRIDAYS

SME02 精英套餐
EXECUTIVE POWER LUNCH

- 嘉味点心三拼 (N) (SF)
Jia Wei trio dim sum platter
- 嘉味老火汤 (N) (SF)
Jia Wei soup of the day
- 清蒸肺鱼扒 (N) (SF) 
Chinese oriental sauce steamed Barramundi fillet

or
生菜卷山楂糖醋黑豚肉 (N) (SF)
Crispy Iberico pork collar, sweet and sour hawthorn sauce
- 虾球烩饭 (N) (SF)
Ocean prawn pao fan
- 香茅芦荟冻雪糕 (N) (SF) (VG)
Chilled lemon grass jelly, poached pear, aloe vera, lime sorbet



Recommendation



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SME03 臻膳商务套餐
Executive Course Lunch

套餐
SET LUNCH
MENU

\$68 per person
(min. 2 persons)

TUESDAYS - FRIDAYS

SME03 臻膳商务套餐
EXECUTIVE COURSE LUNCH

- 嘉味点心三拼 (N) (SF)
Jia Wei dim sum trio platter
- 红烧带子羹 (N) (SF)
Braised duo scallop, Chinese chives thick soup
- 黑蒜蒸鳕鱼扒 (N) (SF) 
Steamed Chilean black cod fillet, black garlic
- 奶皇虾球配锅巴 (N) (SF)
Crispy deep ocean prawn, creamy butternut sauce, rice crackers
- 蟹肉炒饭 (N) (SF)
Wok-hei crab meat fried rice
- 嘉味杏仁茶汤圆 (N)
Hot Jia Wei almond cream, glutinous rice ball



Recommendation



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SME04 桂花黄金套餐
Golden Treasure Dinner

套餐
SET DINNER
MENU

\$90 per person
(min. 2 persons)

SME04 桂花黄金套餐
GOLDEN TREASURE DINNER

- 嘉味特色三拼 (N) (SF)
Jia Wei trio platter
- 花胶海螺瑶柱炖鸡汤 (N) (SF)
Double boiled fish maw, chicken Consommé, sea whelk,
dried scallop, cabbage
- 黑蒜蒸鳕鱼扒 (N) (SF) 
Steamed Chilean black cod fillet, duo garlic sauce
- 生菜卷山楂糖醋豚肉 (N) (SF)
Crispy Iberico pork collar, sweet & sour hawthorn sauce
served in romaine lettuce
- 黄金蛋丝蟹肉炒饭 (N) (SF)
Wok-hei shredded eggs crab meat golden fried rice
- 杏仁茶雪蛤 (N)
Hot almond cream with hashima



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精选佳肴套餐
PRIVATE DINING



PRM01 东方美人套餐
Eastern Beauty Dinner

奢华套餐
PRIVATE
DINING MENU

\$130 per person
(min. 2 persons)

PRM01 东方美人套餐
EASTERN BEAUTY

- 嘉味烧腊拼盘 (N) (SF)
Jia Wei bbq trio platter
- 黄焖石锅花胶蟹肉羹 (N) (SF)
Braised fish maw with mushroom, crab meat, dried scallop, hot stone
- 香煎北海道带子佐香橙酱 (N) (SF)
Pan-seared Hokkaido scallop with orange sauce
- 黑胡椒蒜片A4和牛 (N) (SF)
Wok-hei A4 Wagyu cube, Sarawak black pepper
- 瑶柱蛋白蟹肉炒饭 (N) (SF) 饭
Wok-hei style crab meat, egg white, dried scallop fried rice
- 自制燕窝椰子布丁 (N) (SF)
Chilled coconut pudding with bird's nest



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