

嘉味
JIA WEI



精选佳肴套餐
PRIVATE DINING

Join us for a unique dining experience that features Chef Victor using both traditional Chinese techniques and Japanese refined culinary details.

阿拉斯加帝王蟹三拼
Alaskan king crab
trio tasting platter



蟹肉高汤小笼包
crab meat xiao long bao,
dashi broth

蟹钳佐蜜汁皮蛋酱
crab claw, honey
century egg sauce

蟹肉塔佐梅干柚子酱
crab meat tower,
yuzu umeboshi sauce

Photos for illustration purposes only.

CHEF VICTOR'S BESPOKE MENU

(order to be placed at least 3 days prior)

3 Appetisers, 5 Dishes, 1 Dessert

\$150 per person (min. 4 persons)

Menu items are subject to change, based on Chef Victor's selection of freshest ingredients.



酥脆日本生蚝佐咸香油醋汁
deep fried Japanese oyster,
savoury vinaigrette


Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances. All prices subject to service charge and prevailing government taxes. Photos for illustration purposes only.



PRM01 东方美人套餐
Eastern Beauty Dinner

奢华套餐
PRIVATE
DINING MENU
\$128 per person
(min. 2 persons)

PRM01 东方美人套餐
EASTERN BEAUTY

- 嘉味烧腊三拼盘
Jia Wei bbq trio platter
- 皇焗石锅花胶蟹肉羹
braised fish maw, crab meat, dried scallop
and mushroom in hot stone pot
- 酥脆迷你芋头带子
scallop stuffed in crispy mini yam ring
- 黑胡椒和牛 
wok fried A4 Wagyu beef cubes, Sarawak black pepper
- 蟹肉瑶柱蛋白炒饭
wok hei fried rice, crab meat, dried scallop, egg white
- 自制燕窝椰子布丁
chilled home made coconut pudding, bird's nest

 Spicy

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