



嘉味

JIA WEI

SINGAPORE

新加坡

KYOTO

京都

Well-established and loved in Singapore, Jia Wei is renowned for its signature Nanyang cuisine — a delicious mix of Chinese and Southeast Asian flavours. Now, Jia Wei brings its distinctive dining experience to Japan with the opening of its second restaurant at Noku Kyoto.

This experience is rooted in the very essence of Chinese dining, where food is more than just a meal — it's a celebration of togetherness. Dishes are placed at the centre of the table, meant for sharing and savouring each bite as one.

享誉新加坡、深受食客喜爱的 Jia Wei，以招牌南洋风味闻名，将中华烹饪精髓与东南亚丰富香料巧妙融合，呈献独具特色的美味佳肴。

如今，Jia Wei 将这份独特的餐饮体验带到日本，于 Noku Kyoto 开设第二家餐厅，让更多宾客品味经典南洋风味。

这份体验源自中华饮食文化的精髓——美食不仅仅是果腹，更是凝聚情感、共享欢乐的桥梁。佳肴摆放于餐桌中央，与亲友围坐分享，在每一道菜、每一口滋味中，共同感受相聚的温暖与美好。

精
选

SIGNATURE

ME01



ME01	嘉味御炉京片烤鸭 (N) (SF) 	Whole \$92 / Half \$52
	Jia Wei Peking duck	
ST04	阿嬷虾枣 (N) (SF) 	\$24
	Ah Ma prawn hae chor	
ST05	嘉味金沙黑豚叉烧 (N) (SF) 	\$26
	Jia Wei Kurobuta pork char siew stuffed with salted egg	
SP03	花胶海螺瑶柱炖鸡汤 (N) (SF) 	\$30
	Double boiled fish maw with chicken consommé, sea whelk, dried scallop & cabbage	
	Per serving	
SE02	金茸奶香脆虾球 (N) (SF) 	\$38
	Crispy deep ocean prawn with creamy butternut sauce	
SE06	南洋秘制香辣波士顿龙虾 (N) (SF)  	\$86
	Wok-fried Boston lobster with Nanyang spicy sauce	

SP03



 Recommendation
  Sustainable
  Spicy
 (N) Nuts
 (SF) Seafood
 (VG) Vegetarian
 (V) Vegan
 (GF) Gluten Free

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ME03



SP05 黄焖顺壳鱼浓汤煲 (N) (SF) 

Stewed live Soon Hock fish with Chinese cabbage & bean curd in claypot

Market
Price

ME04 文火煮美国牛肋排佐主厨秘汁 (N) (SF) 

Slow cooked US beef short rib with chef's special sauce

\$29

ME03 砂煲蒜香鸡柳煲 (N) (SF)  

Braised chicken cutlet with garlic & dried chilli in claypot

\$28



ME07



NR03

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|------|---------------------|---|------|
| ME07 | 山楂蜜醋脆皮黑豚肉 (N) (SF) | Crispy Iberico pork collar with sweet & sour hawthorn sauce | \$34 |
| VE06 | 嘉味丝瓜碧玉豆腐 (N) (SF) | Jia Wei tofu & luffa melon poached in egg white | \$29 |
| NR03 | 嘉味乌巴叶海鲜焖米粉 (N) (SF) | Jia Wei ocean gems vermicelli in Opeh leaf | \$31 |
| DE04 | 自制椰奶布丁雪糕 (N) (SF) | Chilled homemade coconut pudding with vanilla ice cream | |
| | Per serving | | \$18 |

Recommendation Sustainable Spicy (N) Nuts (SF) Seafood (VG) Vegetarian (V) Vegan (GF) Gluten Free

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小吃

STARTER

ST05



ST02



ST01	百香醋凝金瓜薄片 (V) (GF) Pickled butternut with passionfruit vinaigrette	\$12
ST02	芥末椒盐香脆杏鲍菇 (N) (SF) Crispy king oyster mushroom with wasabi salt & pepper	\$18
ST03	酥脆柚子软壳蟹佐水晶冰菜 (N) (SF) Crispy soft-shell crab with ice plant, ume infused tomato & yuzu dressing	\$20
ST04	阿嬷虾枣 (N) (SF) 👍 Ah Ma prawn hae chor	\$24
ST05	嘉味金沙黑豚叉烧 (N) (SF) 👍 Jia Wei Kurobuta pork char siew stuffed with salted egg	\$26

ST01



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 🌶️ Spicy
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煲
汤
SOUP

SP04



SP01	嘉味每日老火靚汤 (N) (SF) Jia Wei soup of the day Per serving \$15 Per portion (4 persons) \$55
SP02	虫草花珍菌炖津白 (VG) (V) Double boiled cordyceps flower & Chinese cabbage soup Per serving \$16
SP03	花胶海螺瑶柱炖鸡汤 (N) (SF)  Double boiled fish maw with chicken consommé, sea whelk, dried scallop & cabbage Per serving \$30
SP04	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
SP05	黄焖顺壳鱼浓汤煲 (N) (SF)  Stewed live Soon Hock fish with Chinese cabbage & bean curd in claypot Market Price

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海
鲜

SEAFOOD

SE06



- SE01

黑蒜蒸深海鳕鱼扒 (N) (SF)  

Steamed Chilean black cod fillet with duo garlic sauce

Per serving

\$29
- SE02

金茸奶香脆虾球 (N) (SF)  

Crispy deep ocean prawn with creamy butternut sauce

\$38
- SE03

砂煲红焖鱼尾 火腩煲 (N) (SF) 

Braised fish tail with roast pork & cabbage in claypot

\$38

SE03



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SE07

SE04	佛钵飘香虾球 (N) (SF) 	Wok-fried ocean prawn with homemade yam ring	\$52
SE05	砂煲关东参扣北海道元贝 (N) (SF)	Braised Guangdong sea cucumber & Hokkaido scallop in claypot	\$60
SE06	南洋秘制香辣波士顿龙虾 (N) (SF)  	Wok-fried Boston lobster with Nanyang spicy sauce	\$86
SE07	当日臻选鲜海味 (N) (SF) 	Catch of the day	Market Price



SE04



SE05

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肉
类
MEAT

ME04



ME01	嘉味御炉京片烤鸭 (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 infused with garlic	Whole	\$60 / Half	\$35
ME03	砂煲蒜香鸡柳煲 (N) (SF)  			
	Braised chicken cutlet with garlic & dried chilli in claypot			\$28
ME04	文火煮美国牛肋排佐主厨秘汁 (N) (SF) 			
	Slow cooked US beef short rib with chef's special sauce			
	Per serving			\$29
ME05	虾酱鸡包佐柚子酱 (N) (SF) 			
	Corn-fed Har cheong chicken with yuzu dressing in butterfly bun			\$34

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ME06



ME08



- | | | |
|------|---|------|
| ME06 | 豉香凉瓜爆松阪猪颈肉 (N) (SF) | |
| | Wok-fried pork jowl with bitter gourd & black bean sauce | \$34 |
| ME07 | 山楂蜜醋脆皮黑豚肉 (N) (SF) 👍 | |
| | Crispy Iberico pork collar with sweet & sour hawthorn sauce | \$34 |
| ME08 | 松露三椒镬香羊排 (N) (SF) 🌶️ | |
| | Wok-fried lamb chop with trio pepper truffle sauce | \$38 |
| ME09 | 蒜片砂拉越黑椒A4和牛粒 (N) (SF) 🌶️ | |
| | Wok-hei A4 Wagyu cubes with Sarawak black pepper | \$80 |

ME09



👍 Recommendation 🌱 Sustainable 🌶️ Spicy (N) Nuts (SF) Seafood (VG) Vegetarian (V) Vegan (GF) Gluten Free

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蔬菜

VEGETABLE

VE04



VE01	翠笋山药烩杞耳 (VG) (GF) Wok-fried celtuce stem with mountain yam, goji berries & black fungus	\$23
VE02	鲮鱼煸炒香麦菜 (N) (SF) Wok-fried Shiang Mai with dace fish	\$24
VE03	虫草花银芽炒青龙菜 (VG) (V) (GF) Wok-fried royal chives with bean sprout & cordyceps flower	\$25
VE04	水莲菜 (VG) (V) (GF) Wok-fried water lily stem with minced garlic	\$26
VE05	上汤苋菜 (N) (SF)   Poached Chinese spinach with trio eggs & dried scallop	\$28
VE06	嘉味丝瓜碧玉豆腐 (VG) (GF)  Jia Wei tofu & luffa melon poached in egg white	\$29

VE01



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主
食

NOODLE & RICE

NR04



- | | | |
|------|---|------|
| NR01 | 石锅鸳鸯蟹肉炒饭 (N) (SF)  | \$28 |
| | Wok-fried duo rice with crab meat & pickled lettuce | |
| NR02 | 沙茶鲜海虾焖水晶粉丝 (N) (SF) | \$28 |
| | Braised glass noodle with ocean prawn & shacha sauce | |
| NR03 | 嘉味乌巴叶海鲜焖米粉 (N) (SF)  | \$31 |
| | Jia Wei ocean gems vermicelli in Opeh leaf | |
| NR04 | 波士顿龙虾滑蛋河粉 (N) (SF) | \$44 |
| | Half Boston lobster hor fun | |

NR01



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甜品

DESSERT

DE04



DE05



DE01	青柠香茅冻 (N) (SF) (VG)	Chilled lemon grass jelly with poached pear, aloe vera & lime sorbet	Per serving	\$14
DE02	爆珠柚子香芒露 (VG) (GF)	Chilled mango purée with pomelo & mango konjac	Per serving / Per portion	\$14 / \$48
DE03	龙皇杏仁茶汤丸 (N)	Hot Jia Wei almond cream with glutinous rice ball	Per serving	\$14
DE04	自制椰奶布丁雪糕 (N) (SF)	Chilled homemade coconut pudding with vanilla ice cream	Per serving	\$18
DE05	桂香双味甜品拼盘 (N)	Duo Sweet Combo 桂花椰汁冻 炸鲜奶 Osmanthus infused coconut jello Fried milk pudding	Per portion	\$36



Recommendation



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