

JIA WEI
嘉味



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) 
Jia Wei Peking duck Whole \$92 / Half \$52
- 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
- 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
- SE02 奶皇虾球 (N) (SF) 
Crispy deep ocean prawn, creamy butternut sauce \$38
- SE07 黄焖顺壳鱼浓汤煲 (N) (SF) 
Stewed live Soon Hock fish, Chinese cabbage,
beancurd in claypot Market Price

 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

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|------|---|------|
| 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 wanton noodles and
bean sprout

主食
NOODLE
& RICE

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

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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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