

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



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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 	\$68
	wok fried Boston lobster, 7 spices crispy garlic	
SE07	黄焖顺壳鱼浓汤煲 	Market Price
	stewed live Soon Hock fish, Chinese cabbage, beancurd in claypot	
SE08	今日特选	Market Price
	fresh fish of the day	

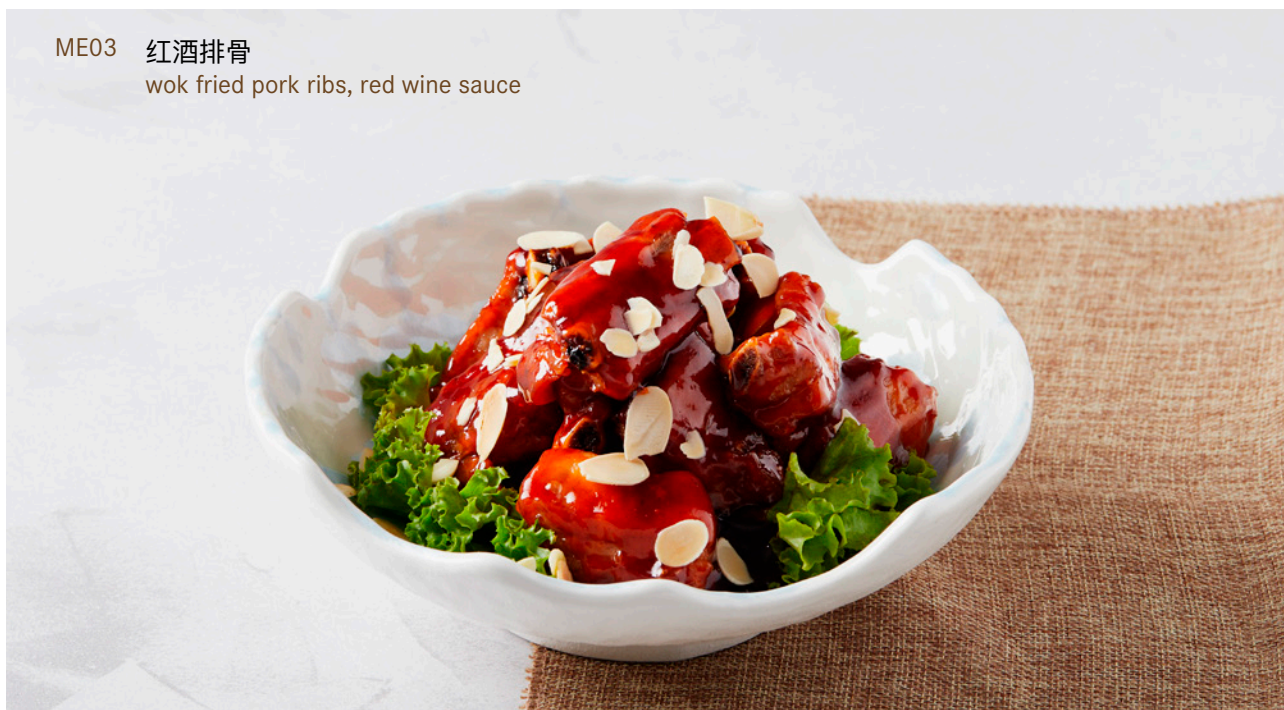
 Chef's Recommendation  Spicy

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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



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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

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