



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。



套餐  
SET MENU



\$98 PER PERSON

(min. 2 persons)

SME01 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 with chicken cosommé,  
sea whelk, dried scallop & cabbage
- 黑蒜蒸深海鳕鱼扒 (N) (SF)   
Steamed Chilean black cod fillet with duo garlic sauce
- 虾酱鸡包佐柚子酱 (N) (SF)  
Corn-fed Har cheong chicken with yuzu dressing in butterfly bun
- 黄金蛋丝蟹肉炒饭 (N) (SF)  
Wok-hei golden fried rice with shredded eggs & crab meat
- 嘉味三重奏甜点 (N) (SF)  
Jia Wei Trio Sweets  
桂花椰奶冻 (N) (SF) | 脆皮炸鲜奶 (N) | 手工开心果麻薯 (N)  
Osmanthus infused coconut jello | Fried milk pudding | Homemade roasted pistachio mochi



Recommendation



Sustainable



Spicy

(N) Nuts

(SF) Seafood

(VG) Vegetarian

(V) Vegan

(GF) Gluten Free

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.



**\$138 PER PERSON**

(min. 2 persons)

SME02 **东方美人套餐**  
**EASTERN BEAUTY**

- 嘉味豪华拼盘 (N) (SF)  
Jia Wei trio platter
- 黄焖石锅花胶蟹肉羹 (N) (SF)  
Braised fish maw with mushroom, crab meat & dried scallop in hot stone
- 明太子酱焗智利银鳕鱼配时蔬 (N) (SF)   
Baked Chilean black cod with mentaiko sauce & greens
- 蒜片砂拉越黑椒A4和牛粒 (N) (SF)   
Wok-hei A4 Wagyu cube with Sarawak black pepper
- 脆素面滑蛋香煎北海道元贝 (N) (SF)  
Pan seared Hokkaido scallop with crispy Japanese somen noodles, egg white & greens
- 雪莲桃胶红枣茶 (N)  
Double boiled snow lotus seed with peach resin, snow fungus & red dates

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

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.

