一定要试试这里的招牌菜

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.
1. 北京鸭
   Jia Wei Peking Duck ................................................................. 38 (half) 70 (whole)
   Choice of Meat Preparation .............................................................. 12 (half) 18 (whole)
   Minced Duck Meat in Baby Romaine Leaf / Toasted Duck Slice with Salt and Pepper

2. 蒜香烧鸡
   Roasted Corn Fed Chicken with Golden Minced Garlic .......................... 22 (half) 40 (whole)

3. 阿嬤梅菜扣肉
   Ah Ma Slow Cooked Pork Belly with Preserved Mustard Green ................ 28

4. 虾酱鸡包佐柚子酱
   Corn Fed Chicken “Har Cheong” in Bun with Yuzu Sauce ..................... 26

5. 家乡豆腐
   Home Made Beancurd with Minced Pork and Mushroom ......................... 24

All prices subject to service charge and prevailing government taxes.
6 南洋亞參咖喱魚头
“Kia Su” Assam Curry Fish Head ................................................................. 36 (half) 58 (whole)

7 怀旧咸鱼蒸肉饼
Ah Ma Steamed Minced Pork with Salted Fish ........................................... 20

8 青葱流水豆腐岩
Steamed Beancurd Topped with Crispy Shallot and Spring Onion ............... 18

9 五香珍品
Jia Wei Presentation Platter ........................................................................... 68 (M) 90 (L)
   Salad Prawn with Assorted Mixed Fruits / Golden Sixties Poached Drunken Chicken Roll /
   Ah Gong Style Minced Pork “Ngoh Hiang” / Crispy Prawn Twister with Sambal Mayo /
   Smoked Honey Glazed Iberico Pork Collar “Char Siew”

You shouldn’t miss the house specials here

Spicy
来点小食也不错
1. 阿公五香卷
   Ah Gong Pork Roll Ngoh Hiang ...................... 20

2. 阿嫲虾枣
   Ah Ma Prawn Roll Hae Chor ........................ 20

3. 虾卷佐参巴美乃酱
   Crispy Prawn Twister with Sambal Mayo ....... 20

4. 黄金一甲醉鸡卷
   Golden Sixties Poached
   Drunken Chicken Roll ............................ 20

Spicy
热汤
1. 家味老火汤
   Home Taste Soup of The Day. .......................... 12 per serving
   师傅每天精选最新鲜食材炖制
   Prepared daily using the freshest ingredients
   (Kindly ask our staff which soup is available)

2. 酸辣龙虾汤
   Atlantic Lobster Meat in Hot and Sour Soup......... 18 per serving

3. 素味酸辣汤
   Szechuan hot and sour soup ............................ 14 per serving

4. 石锅鲍翅
   Hidden Superior Sea Treasure Soup in Hot Stone.... 58 per serving

'all prices subject to service charge and prevailing government taxes.
特别想吃海鲜
1 金黄燕麦虾球  
Pacific Prawn Fried with Crispy Cereal .......................... 38

2 鲜贝虾球石刁柏  
Wok Fried Scallop with Pacific Prawn and Asparagus .................. 38

3 阴鼓凉瓜斑球  
Ah Gong Stewed Fish with Bitter Gourd in Black Bean Sauce ............. 34

4 石斑鱼/顺壳鱼(时价)/ 鲈鱼扒  
Grouper Fish/ Marble Goby Fish (Seasonal Price) and Sea Perch Fillet .................. 20

煮法：家乡蒸/ 菜脯蒸/ 清蒸  
Preparation: Home Style Steamed / Preserved Minced Radish / Superior Light Soya Sauce

Feel like having some fresh seafood

Spicy

All prices subject to service charge and prevailing government taxes.
1. Crispy Iberico Pork Collar with Sweet and Sour Hawthorn Sauce
   (per portion $28)

2. Home-made Smoked Crackling Roast Pork Belly
   (per portion $26)

3. Home-made Smoked Honey Iberico Pork Collar “Char Siew”
   (per portion $28)

4. Wok-fried Black Pepper Beef Cube with Longan and Asparagus
   (per portion $34)

5. Wok-fried Mock Fish with Black Pepper Sauce
   (per portion $24)

6. Stir-fried Mock Chicken with Sweet and Sour Sauce
   (per portion $24)

Vegetarian 🍽️
Spicy 🦆

All prices subject to service charge and prevailing government taxes.
每一餐
蔬菜
少不了
1. 鱼香茄子煲
   Braised Egg Plant with Minced Pork in Claypot .. 24

2. 蒜炒新国豆苗
   Wok-fried Local Farm Pea Sprout with Golden Minced Garlic .. 22

3. 酱炒参巴新国地瓜叶
   Wok-fried Local Farm Sweet Potato Leaf with Sambal Sauce .. 22

4. 金蒜芦笋
   Wok-fried Asparagus with Golden Minced Garlic .. 24

5. 丝瓜碧玉豆腐岩
   Poached Luffa Melon with Egg White and Home-made Beancurd .. 24

6. 原粒蒜子新国奶白菜
   Poached Local Farm “Nai Bai” with Whole Garlic .. 24

7. 香丝炒新国芥兰
   Wok-fried Local Farm “Kai Lan” with Shredded Ginger .. 24

8. 红烧什锦菇豆腐
   Braised Beancurd with Assorted Mushroom .. 24

Vegetarian 🍽️ Spicy 🌶️ Local Farm 🥒

We should have vegetables every meal.

All prices subject to service charge and prevailing government taxes.
家常便饭

想吃些
Anyone care for some noodles

1. 乌巴叶海鲜焖米粉
   Chef Special Ocean Gems Vermicelli in Opeh Leaf. ........................ 28

2. 焦香海鲜滑蛋河粉
   Wok-fried Seafood Hor-Fun with Egg Drop Gravy. ............... 24

3. 自家海鲜面线
   Wok-fried Seafood Mee Sua with Chinese Chives ....................... 22
   *Vegetarian option available

4. 古早海鲜炒饭
   Traditional Seafood Fried Rice. ........................................ 22
   *Vegetarian option available

All prices subject to service charge and prevailing government taxes.
不管多饱，还是要吃点甜品。
1. 自制椰奶布丁雪糕
   Home-made Chilled Coconut Pudding
   with ice cream.......................... 12

2. 香茅芦荟冻雪糕
   Chilled Aloe Vera Lemon Grass Jelly
   with Lime Sorbet ......................... 8

3. 西柚芒果甘露
   Chilled Mango Puree
   with Pomelo and Sago.................... 8

4. 龟蜜冻凝膏
   Traditional Herbal Jelly with Honey ...... 8

5. 家传黑糖糕
   “Ah Ma” Steamed Brown Sugar Cake... 8

6. 椰汁捣芋泥
   Hot Taro Paste with Coconut Cream.... 8

There’s always room for dessert

All prices subject to service charge and prevailing government taxes.
Jia Wei Chinese Restaurant, Level 2
(Closed every Monday & Tuesday except Eve/Day of Public Holidays)

LUNCH
Wednesday - Sunday
11.30 am - 2.30 pm

DINNER
Wednesday - Sunday
6.00 pm - 10.30 pm