

Celebrate the Joy of Lunar New Year with Jia He Festive Feast!

À La Carte Menu 2025



Wishing you and your loved ones good health, happiness, and prosperity in this Lunar New Year. May the upcoming days be filled with joy and delight.

花柳春风绿

蛇年瑞气

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Happy Lunar New Year from Jia He!



JIA HE CHINESE RESTAURANT



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SCAN TO VIEW CNY2025 FESTIVE MENU

新春捞起鱼生 Yu Sheng

红酒龙眼龙虾捞生	\$ 138 .00 small
Lobster Yu Sheng with Red Wine infused Longan	\$ 198.00 large
五彩缤纷三文鱼生捞生	\$ 78.00 small
Fresh Salmon with Edible Flower and Jack Fruit "Yu Sheng"	\$ 98.00 large
烤鳗鱼捞生	\$ 98.00 small
BBQ Eel Yu Sheng	\$ 128.00 large
金鲍仔捞生	\$ 88.00 small
Baby Abalone Yu Sheng	\$ 118.00 large
鲍鱼片 Additional Sliced Abalone	\$ 68.00 per order
芝麻海蜇花 Additional Marinated Premium Jelly Fish with Sesame Seeds	\$18.00 per order
炸鱼皮 Additional Fried Crispy Fish Skin	\$12.00 per order

小位之 Appetizer

XO酱鲜虾炒萝卜糕
Stir-fried Carrot Cake with Prawn in XO Sauce\$ 12.00 per order冰烷脆皮烧肉
Crispy Roast Pork Cube\$ 18.00 per order蜜汁黑豚肉叉烧
Baked Kurubuta Pork "Char Siew" with Honey Sauce\$ 18.00 per order榔香冰软壳蟹
Crisp-fried Soft-Shell Crab with Coconut\$ 20.00 per order

鱼翅 / 汤 Shark's Fin / Soup

蟠龙红烧大鲍翅 (跟雪耳高汤) Braised Superior Shark's Fin with Brown Sauce Served with Superior Broth and Snow Fungus (for 4 persons)	\$ 328.00 per order
羊肚菌迷你佛跳墙 Double-boiled Mini Buddha Jumps Over the Wall with Morel Mushroom	\$ 98.00 per person
香煎蟹肉蛋白炒翅 (跟雪耳高汤) Stir-fried Shark's Fin with Fresh Crab Meat and Egg White (Served with Superior Broth and Snow Fungus)	\$ 68.00 per person
當鱼骨中鲍翅炖汤 Double-boiled Shark's Bone Cartilage Soup with Baby Superior Shark's Fin	\$ 78.00 per person
鲨鱼骨花胶简炖汤 Double-boiled Shark's Bone Cartilage Soup with Fish Maw	\$ 38.00 per person
石斛松茸雪耳炖花胶汤 Double-boiled Fish Maw Soup with Matsutake Mushroom, Snow Fungus and Dendrobium Catenatum	\$ 38.00 per person
聲肉聲皇翅 Braised Shark's Fin with Crab Meat & Crab Roe	\$ 30.00 per person
胡椒浓鸡汤炖酿鱼鳔 Double-boiled Chicken Soup with Stuffed Fish Maw in Sarawak Pepper	\$ 28.00 per person
好市发财莲藕大利汤 Double-boiled Lotus Root, Dried Oyster and "Fa Cai" Soup	\$12.80 per person
雪耳榄仁南瓜汤 Double-boiled Pumpkin Soup with Snow Fungus and Preserved Olive	\$ 10.80 per person

For reservations, please contact **6694 8988 / 66949466** (Connexion) **6538 9688 / 6538 2788** (One Farrer Hotel) WhatsApp: **9067 0828** (Ms Seow Pei) **8870 8988** (Mr Ho) **9170 2682** (Pamela)

All prices are in Singapore dollars, subject to 10% service charge and prevailing goods and services tax.

烧烤精选 Barbeque Selection

南乳烤乳猪 Roasted Boneless Suckling Pig with Preserved Bean Paste Advance order (预订)

南洋风味烤乳猪 Roasted Suckling Pig with Satay Sauce Advance order (预订)

黑松露酱伦敦鸭 Roasted London Duck with Black Truffle Sauce

脆皮烧鸭 Roasted Crispy Duck

金典脆皮烧鸡 Roasted Crispy Chicken \$ 368.00++ whole

\$ 368.00++ whole

\$ 58.00 half \$ 98.00 whole

\$ 48.00 half \$ 78.00 whole

\$ 36.00 half \$ 50.00 whole

鲍鱼 / 盆菜 Abalone / Pen Cai

嘉和福临门盆菜 8头鲍鱼,蚝市,津白,五花肉,云耳,烧鸭件,海参,生虾,带子, 冬菇,芋头,白萝卜,发菜 Jia He Treasures Pen Cai Braised 8-Head Abalone with Dried Oyster, Tien Shin Cabbage, Braised Pork Belly, Cloud Fungus, Roasted Sliced Duck, Sea Cucumber, Live Prawn, Fresh Scallop, Shiitake Mushroom, Yam, Radish and "Fa Cai" Advance order (预订)	\$ 418.00 large \$ 288.00 small
<mark>嘉和豪华鲍鱼猪手盆菜</mark> 5头鲍鱼, 干贝, 海参, 花胶, 蚝市, 南乳猪手, 鸭掌, 津白, 白萝卜, 冬菇, 发菜 Jia He Premium Pen Cai Braised 5-Head Abalone with Conpoy, Sea Cucumber, Fish Maw, Dried Oyster, Pig Trotter, Duck Web, Tien Shin Cabbage, Radish, Shiitake Mushroom and "Fa Cai" Advance order (预订)	\$ 598.00 large
海哧一品锅 Braised Baby Abalone with Sea Cucumber, Fish Maw, Fresh Prawn, Shiitake Mushroom, Fresh Scallop and Conpoy in Claypot	\$ 88.00 Small
红烧鲍片北姑扣海参 Braised Sliced Abalone and Sea Cucumber with Mushroom	\$ 68.00 small
蚝市发菜海参 Braised Sea Cucumber with "Fa Cai" and Dried Oyster	\$ 36.00 small
蚝皇3头鲍鱼花胶龙葵菇 Braised 3-Head Abalone with Fish Maw and Portobello Mushroom	\$ 88.00 per person
鲍汁扣海参冬菇 Braised Sea Cucumber with Shitake Mushroom in Abalone Sauce	\$ 28.00 per person

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海鲜 Seafood

香芋黑杺露炝龙虾仔 Wok-fried Baby Lobster with Yam in Black Truffle Sauce	\$ 48.00 per person
红酒雪梨大虎虾 Wok-fried King Prawn with Red Wine infused Snow Pear	\$ 20.00 per person
麒麟虾球 Wok-fried Crystal Prawn with Golden Crispy Honey Maize Flakes	\$ 38.00 small
榄仁甜豆虾球炒带子 Stir-fried Crystal Prawn with Fresh Scallop, Preserved Olive and Honey Pea	\$ 38.00 small
X0酱带子松菇炒西兰花 Wok-fried Fresh Scallop with Shimeji Mushroom and Broccoli in XO Sauce	\$ 36.00 small
金虫草红枣蒸鲈鱼扒 Steamed Fillet of Sea Perch with Cordyceps Flower and Red Dates	\$ 30.00 per person
柚子脆香鲈鱼扒 Crisp-fried Fillet of Sea Perch with Yuzu Sauce	\$ 30.00 per person

肉类 Meat

黑椒龙眼爆炒安格斯牛仔粒 Wok-fried Angus Beef Cube with Black Pepper and Longan	\$ 42.00 small
諸皇萝卜牛腩牛根煲 Braised Beef Brisket and Tendon with Radish in Chef's Special Sauce	\$ 36.00 small
中式牛扒 Pan-fried Beef Tenderloin in Cantonese Style (Min 2 Pieces)	\$ 18.00 per person
烧汁煎西班牙猪扒 Pan-fried Iberico Pork Chop with Teriyaki Sauce	\$18.00 per person
米酒葱爆芦笋炒黑豚肉 Stir-fried Kurobuta Pork Cube with Asparagus, Chinese Leek and Rice Wine	\$ 32.00 small
拔丝咕噜肉 Classic Sweet and Sour Sticky Pork with Longan	\$ 29.00 small
川椒炒猪颈肉 Stir-fried Pork Collar with Sichuan "Mala" Pepper	\$ 29.00 small

蔬菜 / 豆腐 Vegetable / Beancurd

南乳豆根斋煲 Braised Vegetables with Fresh Gluten Puff and Preserved	\$ 26.00 small
Bean Paste in Casserole	
金鲍仔自制甜菜根蟹肉蛋白豆腐扒时蔬 Beetroot infused Homemade Beancurd with Baby Abalone, Fresh Crab Meat and Seasonal Vegetable	\$ 38.00 small
黑松露鲜百合炒芦笋 Stir-fried Asparagus with Fresh Lily Bulb and Black Truffle	\$ 28.00 small
金华香菇扒娃娃菜 Poached Tien Shin Cabbage with Kam Hua Ham and Sliced Mushroom	\$ 28.00 small
腊味炒香港芥兰 Stir-fried Hong Kong Kale with Chinese Sausage	\$ 28.00 small
翅骨香港鱼腐扒时蔬 Poached Seasonal Vegetable with Hong Kong Fish Curd in Shark's Bone Cartilage	\$ 32.00 small
肉酱虾球豆腐煲 Braised Homemade Beancurd with Crystal Prawn and Minced Meat Sauce	\$ 34.00 small

饭 / 面类 Rice & Noodle

港式腊味煲饭 Traditional Steamed Jasmine Rice with Chinese Sausage in Claypot	\$ 58.00 small \$ 78.00 large
腊哧生炒糯米饭	\$ 48.00 small
Fried Glutinous Rice with Chinese Sausage	\$ 72.00 large
发菜猪手炯米粉	\$ 48.00 small
Braised Pig Trotter with Rice Vermicelli and "Fa Cai"	\$ 78.00 large
金针蟹肉炯伊面	\$ 32.00 small
Stewed Ee-fu Noodle with Fresh Crabmeat and Enoki Mushroom	\$ 64.00 large
上汤本地龙虾捞面 Stewed Noodle with Baby Lobster in Superior Broth	\$ 48.00 per person
瑶柱聲肉蛋白炒饭	\$ 28.00 small
Fried Rice with Fresh Crabmeat, Conpoy and Egg White	\$ 56.00 large
黑松露虾球炒饭	\$ 32.00 small
Fried Jasmine Rice with Crystal Prawn and Black Truffle	\$ 64.00 large
波士顿龙虾花蚬霹雳泡饭 Crispy Rice with Boston Lobster and Sea Clam in Superior Broth	\$ 50.00 per person
豉油皇菜丝干炒面 (素) Stir-fried Noodles with Shredded Vegetables in Superior Soya Sauce (Vegetarian)	\$ 24.00 small \$ 48.00 large
锦绣黑松露斋粒炒饭 (素) Fried Rice with Diced Vegetables and Truffle Oil (Vegetarian)	\$ 24.00small \$ 48.00 large

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甜品 Dessert

红枣冰糖炖燕窝 Double-boiled Bird's Nest with Red Dates and Rock Sugar	\$ 60.00 per person
杞子桃胶红枣炖姜茶 Double-boiled Red Date-Ginger Tea with Peach Resin and Wolfberries	\$10.80 per person
榔盅黑糯米雪糕 Chilled Black Glutinous Rice with Ice Cream in Young Coconut	\$12.80 per person
椰盅杨枝甘露 Chilled Mango with Sago and Pomelo in Young Coconut	\$12.80 per person
榔盅清凉芦荟白玉冰 Chilled Refreshing Jelly Royale with Aloe Vera in Young Coconut	\$12.80 per person
榔盅杏仁蛋白 Warm Almond Cream with Egg White in Young Coconut	\$12.80 per person
榔丝紫米年糕 Steamed Black Glutinous Rice "Nian Gao" with Coconut Flakes	\$ 6.90 (3 piece/314)
榔汁马蹄糕 Chilled Water Chestnut Pudding with Coconut Milk	\$ 6.90 (3 piece/314)
星空雪梔娘 Medley of Fruits Mochi	\$ 8.80 (3 piece/314)
妃子笑年糕 Crisp-fried "Nian Gao"	\$ 8.80 (3 piece/314)

新春点心精选 Prosperity Dim Sum Delights

蒸点心 Steamed

金汤鱼翅灌汤饺 Double-boiled Shark's Fin Dumpling Soup	\$ 19.80 per person
鲍鱼仔烧卖 Steamed Siew Mai with Baby Abalone	\$ 10.80 (3 pieces/31#)
笋尖鲜虾饺 Steamed Fresh Prawn and Asparagus Dumpling	\$ 9.80 (3 pieces/314)
碟豆花香菇饺 Steamed Mushroom Dumpling with Butterfly Pea Flower	\$ 9.00 (3 pieces/314)
豉汁蒜香银鳕鱼蒸排骨 Steamed Pork Rib with Cod Fish and Golden Garlic in Superior Soya Sauce	\$ 12.80
審汁叉烧包 Steamed Barbeque Pork Bun with Honey Sauce	\$ 9.00 (3 pieces/31#)
黑金流沙包 Steamed Creamy Custard Bun	\$ 7.80 (3 pieces/31#)

新春点心精选 Prosperity Dim Sum Delights

炸/烘烤点心 Fried/Baked

紫菜鲜虾腐皮卷 Crisp-fried Bean Skin Roll with Fresh Prawn and Seaweed	\$ 9.80 (3 pieces/31#)
象形山竹咸水饺 Crisp-baked Savoury Pork "Mangosteen" Dumpling	\$ 9.80 (3 pieces/314)
蒸窝蛋挞仔 Baked Mini Egg Tartlet with Bird's Nest	\$ 12.80 (3 pieces/31 ⁺)
黑椒鲈鱼炸花网 Deep-fried Sea Perch with Black Pepper	\$ 9.80 (3 pieces/314)



For reservations, please contact

Jia He Chinese Restaurant 6694 8988 / 6694 9466 or email: enquiries@jiahe.com.sg

Jia He Grand Chinese Restaurant 6538 9688 / 6538 2788 or email: jiahegrand@jiahe.com.sg

> WhatsApp Ms Seow Pei 9067 0828 Mr Ho 8870 8988 Pamela 9170 2682



JIA HE CHINESE RESTAURANT

Jia He Chinese Restaurant

1 Farrer Park Station Road #01-14/15/16 Connexion Singapore 217562 (Access via Farrer Park Station Exit C)



Jia He Grand Chinese Restaurant

1 Farrer Park Station Road #01-01, One Farrer Hotel Singapore 217562 (Access via Farrer Park Station Exit C)

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