



JIA HE  
CHINESE RESTAURANT

# 母亲节 MOTHER'S DAY MINI BUFFET 迷你自助外带菜单 TAKEAWAY MENU

@ \$638\* GOOD FOR 15 - 20 PAX

## 蒸点心 STEAMED DIM SUM (各20件)

凤尾虾烧卖

Steamed Phoenix Prawn Siew Mai

芦笋虾饺

Steamed Prawn Dumpling with Asparagus

韭菜水晶包

Steamed Crystal Chives Dumpling with Prawn and Meat

## 炸点心 FRIED DIM SUM (各20件)

沙律明虾角

Prawn Dumpling with Mayo Dip

荔枝芝士虾球

Crystal Prawn Boule with Cream Cheese

迷你酥皮蛋挞

Baked Mini Egg Custard Tartlets

## 主食 MAIN DISHES

脆皮烧鸭 (1 只半的鸭)

Roasted Crispy Duck

豉油皇鲍鱼仔海鲜粒干炒面线

Stir-fried Mian Xian with Baby Abalone,  
Diced Seafood in Superior Soya Sauce

## 甜品 DESSERT

白玉冰桃胶

Chilled Jelly Royale with Julienne of  
Coconut and Peach Resin



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# 母亲节 MOTHER'S DAY

## 外带菜单 TAKEAWAY MENU A

@ \$368\* 5 PERSONS

盐焗甘榜鸡

*Salt-baked Kampong Chicken*

砂劳越胡椒猪肚雪耳鲍鱼汤

*Double-boiled Pig Maw Soup with Abalone,  
Snow Fungus and Sarawak Pepper*

干逼香爆生虾

*Wok-fried Live Prawn with Garlic and Shallot*

兰花鲜百合炒斑球

*Sautéed Sliced Garoupa with Broccoli and  
Fresh Lily Bulb*

上汤姜葱螃蟹焖米粉

*Braised Vermicelli with Mud Crab, Spring Onion and  
Ginger in Superior Broth*

DESSERT

白玉冰桃胶

*Chilled Jelly Royale with Julienne of Coconut and  
Peach Resin*



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# 母亲节 MOTHER'S DAY

## 外带菜单 TAKEAWAY MENU B

@ \$528\* 10 PERSONS

北京鸭

*Roasted Peking Duck*

翅骨雪耳金钩翅

*Double-boiled Shark's Bone Cartilage Soup  
with Shark's Fin and Snow Fungus*

红烧蒜子鱼腐豆腐焖红斑

*Braised Red Garoupa with Hong Kong Fish Pouch,  
Beancurd and Whole Garlic*

红酒酸奶鲜果炸虾球

*Crisp-fried Prawn with Fresh Fruit and  
Red Wine-Yogurt Sauce*

黑松露8头鲍鱼伴面线

*Stewed Mian Xian with 8-Head Abalone and  
Black Truffle Sauce*

DESSERT

白玉冰桃胶

*Chilled Jelly Royale with Julienne of Coconut and  
Peach Resin*