

JIA HE DINNER FEAST MENU

We are delighted to present our Dinner Feast promotion after months of refining our signature and seasonal dishes based on valuable feedback from our valued guests.

We hope you can find dishes that you like from our selections of more than 40 dishes available.

Do give us your suggestion on how we can better improve the menu further.



Please scan the QR code to view our Dinner Feast Menu

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

www. jiahe.com.sg • shop.jiahe.com.sg

Menu consists of both classic and innovative dishes such as our popular Double-boiled Mini Buddha Jump Over the Wall (Taiwanese Style), Braised Sea Cucumber with Beancurd and Mushroom in Minced Meat Sauce, Crisp-Fried Prawn with Black Truffle and Pepper Cream, Pan-fried Iberico Pork Spare Rib with Teriyaki Sauce, Poached Sea Clam with Chinese Wine and Fungus, Wok-fried Wagyu Beef Cube with Button Mushroom and Fresh Lily Bulb.

> Should you need any clarifications or assistance on the menu, do let us know and we are delighted to assist.

> > Enjoy your dinner!

JIA HE DINNER FEAST SERVED BUFFET

Available from 17th February to 30th April 2025

Weekdays Only

per adult**

U.P.: \$43.80++

Weekends 1st Seating

per adult** U.P.: \$43.80++ Weekends 2nd Seating

per adult**

per child (5 to 12 years)

Minimum 4 persons to enjoy the Dinner Feast For Dinner Feast Exclusive Offers, please see Promo Below.

per adult

per child (5 to 12 years)

Minimum 2 persons to enjoy the Dinner Feast

Tiger Draught Beer Promotion:

1 JUG @ \$33.00⁺⁺(U.P. \$38.00++) While Stock last.

Monday to Friday

Dinner start:

6:00pm - 10:00pm (Last Order: 9:00pm)

Saturday / Sunday & P.H.

1st Seating:

5:30pm - 7:00pm (Last Order: 6:15pm)

2nd Seating:

7:30pm - 9:30pm (Last Order: 8:30pm)

**Not valid on Public Holidays.

Excessive food wastage will be charged as the normal selling price of the item. The menu items served on our dinner feast are for dine-in only(no takeaway please). While stocks last. All orders will be on a first-come-first-served basis. Prices are subject to 10% service charge and prevailing government taxes. Actual food presentation may differ from photos shown.

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所有出品备货有限售完为止。照片仅供参考,菜肴以实物为准。

前

APPETIZERS

泰式炸鸡扒

Crisp-fried Chicken Katsudon with Thai Sauce

\$18 per order

★ 日式樱花姜皮蛋

Century Egg with Preserved Sakura Ginger and Vintage Vinegar

\$14 per order

XO酱炒萝卜糕

Stir-fried Carrot Cake with XO Sauce

\$15 per order



冰烧脆皮烧肉 Crispy Roasted Pork Cube

\$18 per order

黄金炸鱼皮

Deep-fried Fish Skin with Salted Egg Yolk

\$12 per order

如果您有任何食物过敏或特殊饮食要求,请在下单前告知我们的服务员。

If you have any food allergies or special dietary requests, please inform your server prior to ordering.

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所有价格均以新加坡元计算,不包含10% 服务费和现行消费税。

SUPERIOR SOUP 深藁・

嘉和老师傅靓汤 Double-boiled Nourishing Soup of the Day

\$8.80 per person



台式迷你佛跳墙

Double-boiled Mini Buddha Jump Over the Wall (Taiwanese Style)

\$58 per person

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SEAFOOD 類配

笋壳鱼 Soon Hock Fish 烹饪方式 烹饪方式 红烧香芋蒜子烧肉焖 Braised with Sliced Yam, Roasted Pork and Whole Garlic

泡椒青花椒焖浓汤 Braised with Sichuan Pepper Corn and Pickle Peppers

油浸 Deep-fried with Superior Soya Sauce

金目鲈 Sea Bass

水果鱼 Pa Ting Fish 烹饪方式 SIVE STALE 姜茸百合蒸

Steamed with Minced Ginger and Fresh Lily Bulb

金银蒜蒸

Steamed with Minced Garlic and Superior Soya Sauce 红烧香芋蒜子烧肉焖 Braised with Sliced

Yam, Roasted Pork and Whole Garlic

泡椒青花椒焖浓汤 Braised with Sichuan Pepper Corn and

Pepper Corn and Pickle Peppers

油浸

Deep-fried with Superior Soya Sauce



\$30 small

★ 黄酒云耳浸花蚬 Poached Sea Clam with Chinese Wine and Fungus

\$28 per person





红烧虾子迷你鲍鱼仔豆腐煲

Braised Petite Abalone with Shiitake Mushroom, Beancurd and Prawn Roe

\$38 small One order per table

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蒜香带子炒西兰花

Stir-fried Fresh Scallop with Broccoli and Golden Mushroom

\$30 small

One order per table

上汤姜葱焖粉丝生虾

Stewed Vermicelli with Live Prawn and Spring Onion in Superior Broth

\$38 small

咸蛋虾球

Wok-fried Prawn with Golden Salted Egg Yolk

\$38 small

藤椒炒鱼片

Stir-fried Sliced Fish with Sichuan Pepper

\$32 small

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肉类料理·

MEAT

金典脆皮烧鸭 Roasted Crispy Duck

\$40 half
One order per table



Sautéed Kurobuta Pork Cube with Wild Mushroom

\$26 small



黑椒龙眼爆炒安格斯牛仔粒 Wok-fried Angus Beef Cube with Black Pepper and Longan

\$38 small One order per table

镇江醋香西班牙猪柳 Wok-fried Iberico Pork Fillet with Dark Vinegar Sauce

\$26 small





蒜片青尖椒松菇炒猪颈肉 Wok-fried Pork Collar with Green Peppers, Shimeji Mushroom and Crisp Garlic

\$26 small

VEGETABLE·BEANCURD 翻印·

蔬菜

银牙松菇炒青龙菜

Stir-fried Dragon Chives with Shimeji Mushroom and Silver Sprout

\$22 small





★ 猴头菇麻婆豆腐

"Ma Po" Beancurd with Lion's Mane Mushroom

\$22 small



鱼香笳子豆根煲

Braised Eggplant with Fresh Gluten Puff and Salted Fish in Sichuan Style

\$22 small

蒜子三皇蛋苋菜

Poached Local Spinach with Trio Egg and Whole Garlic

\$22 small

银杏云耳珍菌炒西芹

Stir-fried Celery with Gingko Nuts, Cloud Fungus and Golden Mushroom

\$24 small



欖菜肉碎乾煸四季豆

Stir-fried French Beans, Minced Pork and Preserved Olive Leaf

\$24 small



姜麻菜远

Stir-fried Hong Kong "Choy Sum" with Shredded Ginger and Sesame Oil

\$22 small

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KICE・NOODLE 茶面到

黑松露海鲜粒炒饭 Fried Rice with Diced Seafood and Black Truffle

\$26 small



青龙菜干炒牛河粉 Wok-fried Beef Hor Fun with Dragon Vegetable

\$26 small

干烧伊面 Stewed Ee-fu Noodles with Mushroom

\$22 small

豉油皇海鲜粒炒香港面 Stir-fried Hong Kong Noodle with Diced Seafood in Superior Soya Sauce

\$26 small

雪菜华腩焖米粉

Braised Rice Vermicelli with Pork Belly and Preserved Vegetable

\$26 small

扬州炒饭 Yong Zhou Fried Rice

\$24 small

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DESSERT · 品田以日

杨枝甘露

Chilled Mango with Sago and Pomelo

\$7.80 per order

桂花糕 Chilled Osmanthus Jelly

\$2.20 per piece

黑金流沙奶黄包 Steamed Creamy Custard Bun

\$2.20 per piece

清凉白玉冰 Chilled Refreshing Jelly Royale

\$7.80 per order

六味清汤 Warm Cheng Tng

\$7.80 per order

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