# JIA HE & AMEX Love Dining À-La-Carte Menu





# WELCOME TO JIA HE GRAND

Jia He Grand Chinese Restaurant embodies the epitome of Chinese dining experience, creating each dish with 'harmony' in mind and striving to serve a well-balanced gastronomic experience with menus that will bring about excitement to style, in Chinese culinary dining.

From time-honoured Chinese delicacies to bold, contemporary and multi-sensorial creations, our menu embraces the best of both worlds - one that is of tradition and another of modernity. Taking inspiration from provinces in China, Guangdong, Hong Kong to the popular seafood dishes rooted in the Southeast Asia and more, we bring you a wide repertoire of cuisines and styles with a harmonious blend of flavours and creativity to ensure appetites are satisfied, and that your dining moments are unforgettable.

Decorated in sophisticated modern classic hues, the inviting space of Jia He Grand imbues a stylish ambience. Boasting a capacity for 230 persons and a seating capacity for 22 tables of 10 persons, as well as 5 private dining rooms customisable for varied configurations, Jia He Grand caters to a multitude of events from wedding celebrations to family celebrations, corporate events, meetings and top-notch business events.

With Jia He's catering services, you can expect us to extend the same Jia He dining experience offered at our restaurant to wherever your event may be. Whether it's a drop-off catering buffet or an on-site cooking service with a customised menu design by our private chef, Jia He looks forward to presenting our creations to right where you are.

Bringing the Jia He philosophy to life is our team of founders who are food and beverage veterans hailing from different strengths, and a dedicated team of culinary experts and service staff.

Together, we invite you to take delight in the Jia He experience - one that is marked by culinary mastery and artistry, and exemplary service that both families and business associates will enjoy.



SCAN TO VIEW MENU 若您对任何食品有过敏反应,请在点菜前告知我们的服务人员 Guests with known food allergies or intolerances may contact our service associates for assistance.

照片仅供参考,菜肴以实物为准。 Actual dish presentation may differ from photos shown.



冰烧脆皮烧肉 Roasted Pork Cube \$18 Per Order

椒盐花胶 Crisp Fried Fish Maw with Salt and Pepper

七味粉手抓蟹脚 Sautéed Crab Legs

with Spices \$18 Per Order

 $$2^{\overline{2}}$  Per Order

白菌油培根酿笳子鹌鹑 蛋卷 Baked Stuffed Egg Plant Bacon Roll with Quail Egg and Truffle Oil

\$16 Per Order



四川口水鸡 Sichuan Salivating Chicken

\$16 Per Order

铁板极品酱萝卜糕 Sizzling Fried Carrot Cake with XO Sauce

\$16 Per Order

日式樱花姜皮蛋 Century Egg with Preserved Sakura Ginger and Vintage Vinegar

\$14 Per Order

蒜香酥炸生蚝 Crisp-fried Fresh Oyster with Golden Garlic \$18 Per Order

黑松露宝塔菌 Sautéed Stuffed Mushroom with Truffle Sauce

\$16 Per Order



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砂劳越胡椒猪肚炖鸡汤 Signature Double-boiled Chicken Soup with Pig Maw and Sarawak Pepper

\$178 for 4 to 5 persons

SOUP



老师傅靓汤 Double-boiled Soup of the Day

\$10.80 Per Person

海中宝四川酸辣汤 Sichuan Hot and Sour Soup with Silky Beancurd and Seafood

\$13.80 Per Person

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雪耳乌鸡火腿炖鲍鱼汤

Double-boiled Baby Abalone Soup with Snow Fungus, Kam Hua Ham and Black Chicken

\$24 Per Person



花胶干贝黄焖汤 Braised Superior Golden Broth with Fish Maw and Conpoy

\$26 Per Person

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# ABALONE / SEAFOOD

海味一品锅

Braised Sliced Abalone, Sea Cucumber, Fish Maw, Shitake Mushroom and Fresh Scallop in Claypot

\$78 Small



干爆海参蹄根冬菇煲 Braised Sea Cucumber with Pig Tendon and Shitake Mushroom in Casserole

 $\$38\,\text{Small}$ 

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金香嘟嘟马友鱼腩煲 Braised Threadfin Fish Belly with Garlic and Shimeji Mushroom in Claypot

\$45 Small

清酒浓汤煲花蚬 Poached Sea Clam with Sake in Superior Broth

\$28 Small

香煎马友鱼 Pan-fried Threadfin Fish with Superior Soya Sauce

\$22 Per Piece

藤椒煎炒虾球带子煲 Fried Crystal Prawn and Fresh Scallop with Green Peppercorn in Claypot

 $$34_{Small}$$ 

鲜淮山紫薯炒带子虾球芦笋 Wok-fried Fresh Scallop and Crystal Prawn with Chinese Yam and Purple Potato

\$38 Small

椰香带子炒芥兰 Stir-fried Hong Kong Kale with Scallop and Fresh Coconut

\$30 Small

香橙酥炸鳕鱼丝虾球 Crisp-fried Crystal Prawn and Shredded Fish Strips with Tangy Orange Sauce

\$36 Small

窝头滑蛋辣椒虾球 Wok-braised Crystal Prawn with Chili Egg Sauce on Chinese Cornbread

\$38 Per Order

芥末虾球 Fried Crystal Prawn with Wasabi Salad Cream

\$36 Small

雪山冰镇咕噜肉 Ice Chilled Sweet and Sour Pork

\$26 Small

川椒炒牛柳 Sautéed Sliced Beef in Sichuan Style

 $\$30\,\text{Small}$ 

苹果酱西班牙猪扒 Grilled Iberico Pork Ribs with Apple Sauce

\$18 Per Piece

葱爆野菌黑豚肉 Wok-fried Kurobuta Pork Cube with Shimeji Mushroom

\$26 Small





VEGETABLE 疏 諾

豆腐 BEANCURI

鲜百合松菇炒青龙菜 Stir-fried Dragon Chives with Fresh Lily Bulb and Shimeji Mushroom

\$22 Small



莆鱼炒芥兰 Stir-fried Hong Kong Kale with Dried Sole Fish \$22<sub>Small</sub>

金瓜滑豆腐烩翅骨汤菜苗 Poached Pumpkin-infused Silky Beancurd with Milk Cabbage in Shark's Cartilage Broth

\$8 Per Person

自制金瓜带子瑶柱豆腐苋菜
Pumpkin-infused Homemade
Beancurd with Scallop and
Local Spinach
\$24 Small



野菌甜菜根炒意大利米 Mushroom, Asparagus and Edamame Bean Beetroot Risotto

\$13.80 Per Person





素三宝烩南瓜 Braised Three Treasures with Golden Pumpkin \$6.80 Per Person

罗汉布袋素 Vegetarian Tofu Pouch with Diced Vegetable and Asparagus \$6.80 Per Person



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蟹肉蛋白炒饭
Fried Jasmine Rice with
Crab Meat, Conpoy and
Egg White
\$26 Small

韭黄干炒牛河 Wok-fried Beef Hor Fun with Chives \$26 Small

蒜香银鱼仔虾球炒饭 Garlic-scented Fried Rice with Crystal Prawn and Crispy Whitebait

\$26 Small

炸软壳蟹脆河粉 Crispy Hor Fun with Soft Shell Crab and Silky Egg Sauce \$14.80 Per Person



嘉和干烧伊面 Jia He Stewed Ee-fu Noodle with Mushroom \$**22** Small

黑糯米雪糕 Chilled Black Glutinous Rice with Ice-cream \$11.80 Per Order

清凉白玉冰 Chilled Refreshing Jelly Royale

\$11.80 Per Order

杏仁糊蛋白 Warm Almond Cream with Egg White

\$11.80 Per Order

杨枝甘露 Chilled Mango with Sago and Pomelo

\$11.80 Per Order

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美颜龟苓膏 Chilled Gui Ling Herbal Jelly \$10.80 Per Order

甜 点

DESSERTS

黑糖姜汁汤圆 Sesame Glutinous Rice Ball in Double-boiled Brown Sugar and Ginger Consommé \$6.90 Per Order

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DESSERTS

黑芝麻糯米卷 Homemade Glutinous Rice Rolls with Black Sesame

\$6.60 Per Order (3 pcs)



椰汁桂花糕 Chilled Osmanthus Jelly with Coconut Milk

\$2.30 Per Piece (min. 3 pcs)

吉士冰花蛋球 Baked Homemade Sugar Egg Custard Puff

\$2.30 Per Piece (min. 3 pcs)



Jia He Chinese Restaurant 1 Farrer Park Station Road #01-14/15/16 Connexion Singapore 217562

For reservations, please contact **6694 8988 / 6694 9466** or email: **enquiries@jiahe.com.sg** 



## Jia He Grand Chinese Restaurant

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

For reservations, please contact **6538 9688 / 6538 2788** or email: **jiahegrand@jiahe.com.sg**