



JIA HE
CHINESE RESTAURANT

Birthday Celebration Menu A

15 JULY TO 31 AUGUST 2025

JIA HE TRIO ENSEMBLE

日式樱花姜皮蛋

Century Egg with Preserved Sakura Ginger and Vintage Vinegar

陈年花雕醉鸡卷

Drunken Chicken with Aged "Hua Diao" Wine

松露芝士伴海皇饼

Crisp Toast with Seafood, Cheese and Black Truffle

MAIN

沙律红酒葡萄烤乳猪

Roasted Golden Suckling Pig with Red Wine Reduction and Grapes Salad

鱼翅六宝炖汤

(花胶丝, 干贝丝, 竹笙, 海参丝, 鲍鱼丝, 乌鸡)

Double-boiled Six Treasures Soup with Shark's Fin

(Julienne of Fish Maw, Conpoy, Bamboo Pith, Sea Cucumber, Abalone and Silkie Chicken)

营康黑蒜蒸老虎斑

Steamed Tiger Grouper with Black Garlic in Superior Soya Sauce

玉带龙腰伴XO酱

Stir-fried Sliced Lobster Roll with Long Bean in XO Sauce

阿拉斯加蟹腿桂花炒面线

Wok-fried Mee Sua with

Alaska Crab Leg and Scramble Egg

DESSERT

酒酿冰酥酪

Chilled Milk Pudding with

Fermented Glutinous Rice Wine

\$1288⁺⁺ for 10 persons

(with 5 tables booking, the 6th table is complimentary)



PHOTOS ARE FOR ILLUSTRATION PURPOSES ONLY.



JIA HE
CHINESE RESTAURANT

Birthday Celebration Menu B

15 JULY TO 31 AUGUST 2025

JIA HE TRIO ENSEMBLE

南乳炸蒜香烧肉

Crispy Pork Belly with Preserved Bean Paste

日式樱花姜皮蛋

Century Egg with Preserved Sakura Ginger and Vintage Vinegar

荔枝脆球伴日本鱼子酱

Crisp-fried stuffed "Lychee" with Japanese Fish Roe Sauce

MAIN

自制特色烙鸭

Chef's Special Recipe Braised Dutch Duck

浓鸡汤酿鱼鳔

Double-boiled Chicken Collagen Soup with stuffed Fish Maw

金银蒜菜脯蒸巴丁鱼

*Steamed Pa Ting Fish with Golden Garlic and
"Chye Poh" in Superior Soya Sauce*

翡翠夏果炒带子

Sautéed Fresh Scallops with Vegetables and Macadamia Nuts

上汤焗姜葱段老虎虾捞面

*Stewed Noodles with Tiger Prawn, Spring Onion and
Ginger in Superior Broth*

DESSERT

椰盅桃胶白玉冰

Chilled Refreshing Jelly Royale in Young Coconut

Inclusive of Free
Flow Soft Drink and
Chinese Tea

\$988** for 10 persons
(with 5 tables booking, the 6th table is complimentary)

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