



# @ \$568\*\* 6 PERSONS

#### STARTER

### 虾球鱼子沙律拼鹅肝盏

Crisp-fried Prawn Salad with Fish Roe accompanied with Fried diced Goose Liver in Puff Pastry

### MAIN

#### 翅骨雪耳金钩翅

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

### 酸甜凤梨松子青斑鱼

Crisp-fried Garoupa with Pineapple and Pine Nuts in Sweet-Sour Sauce

> **脆皮烧鸭** Roasted Crispy Duck

姜酒冰鱼炒芥兰 Stir-fried Hong Kong Kale with White Bait, Ginger and Chinese Wine

黑松露8头鲍鱼伴面线 Stewed Mian Xian with 8-Head Abalone in Black Truffle Sauce

### DESSERT

香芒百香果布丁 Chilled Passion Fruit and Mango Pudding

Jia He Grand & Jia He Chinese Restaurant 2025





## @ \$988\*\* 10 PERSONS

### STARTER

五福彩玉丝

Julienne of Abalone, Pork Rind Jelly and Chicken Tossed with Twin Capsicum, Cucumber, Carrot, Pomelo and Crispy Yam Salad Garlic-Soy Dressing

### MAIN

五指毛桃鸟鸡雪耳炖花胶 Double-boiled Silkie Chicken Soup with Fish Maw Wild Mushroom and Snow Fungus

豆豉支竹焖斗昌伴手指馒头伴 Steamed Pomfret with Black Bean Sauce (Served with Crisp-fried Mantou)

黄焖鱼腐5头鲍鱼烩娃娃菜 Braised 5-Head Abalone with Tien Shin Cabbage in Superior Golden Broth

荔茸香酥鴨 Crisp-fried Boneless Duck Stuffed with Taro

瑶柱桂花面线炒龙虾件 Stir-fried Mian Xian with Omelette, Conpoy and Segment Lobster

> DESSERT 香芒百香果布丁 Chilled Passion Fruit and Mango Pudding

Jia He Grand & Jia He Chinese Restaurant 2025





# @ \$1288\*\* 10 PERSONS

#### STARTER

南洋堂剪烤乳猪 Roasted Golden Suckling Pig with Peanut Sauce

### MAIN

红烧生虾粉果醸鱼翅 Braised Stuffed "Chou Zhou" Fen Guo Shark's Fin with Fresh Prawn

## 自制甜菜根豆腐蒸金华玉柱红班鱼

Steamed Spotted Garouper with Sliced Ham & Beet Root Beancurd in Superior Soy Sauce

### 翅骨豆根浸菠菜苗

Poached Baby Spinach with Fresh Gluten Puff in Shark's Bone Cartilage Soup

XO<mark>酱龙虾捞稻庭面</mark> Stewed Inaniwa Udon with Baby Lobster in XO Sauce

#### DESSERT

香芒百香果布丁 Chilled Passion Fruit and Mango Pudding

Jia He Grand & Jia He Chinese Restaurant 2025