



**JIA HE GRAND**  
CHINESE RESTAURANT

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.

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Prices are quoted in Singapore dollars and are subject to 10% service charge and prevailing Goods and Services Tax.

玫瑰鹅肝云吞  
Crisp-fried Foie  
Gras Wonton

\$24 Per Order



南乳炸蒜香烧肉  
Crispy Pork Belly with  
Preserved Bean Paste  
(served with Romaine  
Lettuce)

\$18 Per Order



冰烧脆皮烧肉  
Roasted Pork Cube

\$18 Per Order

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

\$16 Per Order



椒盐花胶  
Crisp Fried Fish Maw  
with Salt and Pepper

\$22 Per Order



七味粉手抓蟹脚  
Sautéed Crab Legs  
with Spices

\$18 Per Order

四川口水鸡  
Sichuan Salivating Chicken

\$16 Per Order

# 餐前小吃

## APPETIZERS

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



花雕金鲍仔醉鸡卷  
Chilled Drunken  
Chicken Roll with  
Baby Abalone

\$28 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





蜜汁叉烧排  
Honey-Glazed Grilled  
Pork Spare Rib

\$54 Per Order (6 Pieces)

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烧烤精选

BQ MEAT



南乳烤乳猪  
Roasted Suckling Pig with  
Preserved Bean Paste

*Seasonal Price*

金陵片皮乳猪  
Roasted Golden Suckling Pig

*Seasonal Price*

糯米酿脆皮乳猪 (请预订)  
Roasted Suckling Pig stuffed  
with Glutinous Rice and  
Chinese Sausage

**\$368** *Advance Order Required*



北京烤鸭  
Roasted Peking Duck

\$88 Whole

松露烤伦敦鸭  
Roasted London Duck  
with Black Truffle Sauce

\$98 Whole \$50 Half

金典脆皮烧鸭  
Roasted Crispy Duck

\$78 Whole \$40 Half



火焰盐焗菜园鸡  
Sea Salt Burnt  
Kampung Chicken

\$58 Whole

时日烧鸡  
Roasted Crispy Chicken

\$50 Whole

# 鱼翅

## SHARK'S FIN

砂劳越胡椒猪肚鸡炖翅  
Signature Double-boiled Chicken  
Soup with Pig Maw, Shark's Fin and  
Sarawak Pepper

\$178 for 4 to 5 persons



鲍参翅肚羹  
Braised Shark's Fin  
with Shredded  
Abalone, Sea  
Cucumber and  
Fish Maw

\$24 Per Person



乌鸡中鲍翅  
Double-boiled Baby  
Superior Shark's Fin with  
Black Chicken

\$58 Per Person



迷你佛跳墙  
Double-boiled Mini  
Buddha Jumps over  
the Wall

\$68 Per Person



八两红烧蟠龙大鲍翅  
Braised 8 Taels Superior  
Shark's Fin with Prawn Skewer  
in Brown Sauce

\$308 for 4 persons



古法蟹肉蛋白翅  
Braised Shark's Fin with Fresh  
Crab Meat and Egg White

\$24 Per Person



蟹肉瑶柱蛋白炒翅  
Stir-fried Shark's Fin with Fresh  
Crab Meat, Egg White and Conpoy  
(served with Superior Broth)

\$50 Per Person

翅骨瑶柱炖花胶  
Double-boiled Shark's  
Cartilage Soup with  
Conpoy and Fish Maw

\$28 Per Person



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



黄焖海皇豆腐羹  
Braised Superior Golden  
Broth with Seafood and  
Silky Beancurd

\$13.80 Per Person



汤  
羹  
类

SOUP



海皇金瓜盅  
Double-boiled Assorted  
Seafood Soup in Golden Melon

\$ 16.80 Per Person



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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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** Small

金鲍仔烩海参冬菇豆腐煲

Braised Petite Abalone, Sea Cucumber,  
Shitake Mushroom and Homemade  
Beancurd in Casserole

\$ **48** Small

黄焖五头鲍鱼烩花胶豆腐(位上)

Braised Superior Golden Broth with  
5-Head Abalone, Fish Maw and  
Beancurd in Claypot

\$ **38** Per Person

鲍汁白灵菇烩海参

Braised Sea Cucumber with  
"Bai Ling " Mushroom in  
Abalone Sauce

\$ **12.80** Per Person



# 鲍鱼

# 海味

ABALONE / SEAFOOD

三头鲍花胶伴杏菇时蔬  
Braised 3-Head Abalone with  
Fish Maw and Farm Mushroom

\$68 Per Person



煎酿海参与三头鲍时蔬(位上)  
Braised 3-Head Abalone with  
Stuffed Sea Cucumber and  
Seasonal Vegetable

\$68 Per Person



東星斑  
East Spotted Garoupa

筍殼  
Marble Goby  
"Soon Hock" Fish

巴丁魚  
Patin Fish

时价  
Market Price

烹调方法  
PREPARATION STYLE

姜葱焗  
*Baked with Ginger & Shallot*

豆腐红烧  
*Braised with Beancurd*

米酒煮  
*Cooked with Chinese Rice Wine*

油浸  
*Deep-fried with Superior Soya Sauce*

豉汁蒸  
*Steamed with Black Bean Sauce*

剁椒蒸  
*Steamed with Diced Chilis*

姜茸蒸  
*Steamed with Minced Ginger*

清蒸  
*Steamed with Superior Soya Sauce*

蒜香蒸  
*Steamed with Mashed Garlic*

# 游水海鲜

## LIVE SEAFOOD

大肉蟹  
Live Meat Crab

时价  
Market Price

斯里兰卡帝王蟹  
Sri Lanka King Crab

烹调方法  
PREPARATION STYLE

滑蛋辣子  
*Chili Sauce*

酒香蛋白蒸  
*Steamed with Chinese Wine  
and Chicken Stock*

香茅焗  
*Baked with  
Lemongrass*

香爆蟹煲  
*Wok-fried with  
Garlic and Shallot*

芝士蒜香烟肉焗  
*Baked with Cheese  
and Bacon*



苏格兰竹蚌  
Scottish Bamboo Clam  
每只/Per Piece

时价  
Market Price

烹调方法

PREPARATION STYLE

金蒜銀絲蒸

*Steamed with Vermicelli  
and Mashed Garlic*

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# 游水海鲜

## LIVE SEAFOOD

澳洲龙虾  
Australian Lobster

时价  
Market Price

游水生虾  
Live Prawn  
(至少400克, Min 400gm)

\$8 Per 100gm

烹调方法  
PREPARATION STYLE

米酒煮  
*Cooked with Chinese Rice Wine*

芝士蒜香烟肉焗  
*Baked with Cheese and Bacon*

酒香蛋白蒸  
*Steamed with Chinese Wine and  
Chicken Stock*

上汤焗  
*Wok-baked with Superior Stock*

黑松露酱焗  
*Wok-baked with Truffle Sauce*

白灼  
*Poached with Chinese Wine*

蒜子豉油皇  
*Pan-fried with Whole Garlic and  
Superior Soya Sauce*

橙香焗鲈鱼

Baked Fillet of Sea Perch with  
Orange-Yuzu Compote

\$26 Per Piece



百香果杏片鲈鱼扒  
Crisp-fried Fillet of  
Sea Perch with Sliced  
Almond Flakes and  
Passion Fruit Sauce

\$26 Per Piece



茉莉花香熏鲈鱼  
Smoked Fillet of Sea  
Perch with Jasmine  
Tea Leaf

\$26 Per Piece



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

\$22 Per Piece



樱花姜滑豆腐蒸鲈鱼扒  
Steamed Fillet of Sea Perch  
with Preserved Sakura  
Ginger and Silky Tofu

\$26 Per Piece

# 海鲜类

## SEAFOOD

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



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

\$34 Small



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

\$38 Per Order



# 海鲜类

## SEAFOOD

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



芥末虾球  
Fried Crystal Prawn with  
Wasabi Salad Cream

\$36 Small

# 肉类

## MEAT



火焰菠萝牛腩  
Flambé Beef Brisket in  
Whole Pineapple

\$32 Per Order



新荟陈醋慢烤小羊扒  
Slow Grilled Lamb Chop

\$32 Per Order (2 Pieces)

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雪山冰镇咕嚕肉  
Ice Chilled Sweet and  
Sour Pork

\$26 Small



川椒炒牛柳  
Sautéed Sliced Beef in  
Sichuan Style

\$30 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



# 肉类

# MEAT



罗定豆豉支竹嗜香骨煲  
Braised Spare Ribs with  
Bean Stick and Black  
Bean in Claypot

\$32 Small



家乡XO酱炒猪颈肉  
Sautéed Pork Collar  
with XO Sauce

\$26 Small

桂花蜜烤排骨  
Baked Spare Ribs with  
Osmanthus Honey

\$10.80 Per Piece



白菌油慢烤和牛扒  
Slow-grilled Australian  
Wagyu Beef with  
Truffle Sauce

\$38 Per Order (2 Pieces)





云耳白果炒丝瓜  
Stir-fried Shredded Luffa  
Melon with Ginkgo and  
Black Fungus

\$24 Small



日本毛豆黑松露滑蛋  
Fried Omelette with  
Edamame Beans and  
Black Truffle

\$20 Small

XO酱海鲜炒芦笋  
Stir-fried Seafood with  
Asparagus in XO Sauce

\$32 Small



蒜子三皇蛋苋菜  
Poached Local Spinach  
with Trio Eggs in  
Superior Broth

\$22 Small



煎酿茄子  
Pan-fried Stuffed Brinjal with  
Minced Meat, Preserved  
Raddish and Dried Shrimp

\$24 Per Order



VEGETABLE

蔬菜

BEANCURD

豆腐

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 Small

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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# 健康素菜

## VEGETARIAN

菠萝酸甜酥脆鲍鱼菇  
Flambé Sweet & Sour  
Abalone Mushroom in  
Whole Pineapple

\$22 Per Order



虫草花娃娃菜冻豆腐煲  
Poached Tien Shin  
Cabbage with Cordyceps  
Flower, Bee Hive  
Beancurd and Soy Milk

\$22 Small

千丝豆腐素饺金羹  
Vegetarian Dumpling  
with Julienne of Silky  
Tofu in Pumpkin Broth

\$10.80 Per Person

罗汉斋脆面线  
Crispy Mian Xian with  
Vegetable Medley in  
Preserved Bean Paste

\$13.80 Per Person



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



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

# 饭 。面类

## RICE / NOODLE

波士顿龙虾泡饭  
Crispy Rice with Boston  
Lobster in Superior Broth

\$42 Per Person



香煎鹅肝  
甜菜根炒饭  
Fried Beetroot Rice  
with Foie Gras

\$16.80 Per Person



番茄猪骨汤浸  
波士顿龙虾紫薯面  
Collagen Pork Bone and  
Tomato Soup with  
Boston Lobster and  
Purple Potato Noodle

\$40 Per Person



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

\$26 Small





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CHINESE RESTAURANT

**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](mailto:jiahegrand@jiahe.com.sg)**

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