



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.

所报价格不包含10%服务费和现行消费税
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

BBO 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





JIA HE GRAND
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 A)

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

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