

PROSPERITY IN HARMONY

家和万事兴



JIA HE CHINESE RESTAURANT

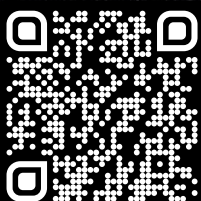
"Jia He: Where Harmony Blossoms into Prosperity"

Our restaurant embodies the profound Chinese idiom "家和万事兴" (Jia He Wan Shi Xing), illustrating the pivotal role of harmony in achieving prosperity. At Jia He, we not only embrace this guiding principle but also let it flourish within our culinary philosophy.

Each dish at Jia He is a masterpiece, meticulously crafted with harmony as the central theme, resulting in a diverse and balanced menu. From beloved Chinese classics to innovative, multi-sensory creations, our menu seamlessly marries tradition and modernity.

Our founders, accomplished veterans in the food and beverage industry, breathe life into the Jia He philosophy. Drawing from over two decades of experience in renowned hotel and restaurant establishments, our culinary and service teams are committed to delivering exceptional Chinese and Cantonese cuisine within an inviting and warm ambiance.

We invite you to partake in the Jia He experience, where culinary mastery, unparalleled service, and an affordable menu create a delightful dining affair for families and business associates alike. Join us, and allow the fusion of flavours, impeccable service, and a welcoming atmosphere to elevate your dining experience.



Scan to view menu

如果您有任何食物过敏或特殊饮食要求，请在下单前告知我们的服务员。
If you have any food allergies or special dietary requests, please inform your server prior to ordering.

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

所有价格均以新加坡元计算，不包含10%服务费和现行消费税。
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前菜 · APPETIZERS

餐前小吃，又称开胃菜。通常是主菜上菜前或连同主菜一起食用。目的是为了刺激味蕾，以达到增加食欲等功用。而这些菜肴的量或味道，一般来说与主菜完全不同。特点是菜肴数量少，味道清新，色泽鲜艳。常常带有酸味和咸味，具有开胃作用。

椒盐白饭鱼
Crispy Silver Bait
with Spices

\$14 per order



老醋伴海蜇头

Marinated Jelly Fish with
Aged Black Vinegar

\$15 per order



XO酱炒萝卜糕

Stir-fried Carrot Cake
with XO Sauce

\$15 per order



七味骰仔滑豆腐

Crispy Beancurd with Spice Salt

\$12 per order



★ 日式樱花姜皮蛋

Century Egg with Preserved
Sakura Ginger and Vintage
Vinegar

\$14 per order



★ 坚果香芒红酒鹅肝
Foie Gras with Sliced Mango
and Pistachios

\$18 per person



★ 椰香软壳蟹
Crisp-fried Soft-Shell Crab
with "Gula Melaka"

\$18 per order (4 pcs)



话梅凉拌脆瓜樱筋
Chilled Sour Plum infused
Japanese Cucumber with
Cherry Tomato

\$12 per order



★ 黑松露宝塔菌
Sautéed Stuffed Mushroom
with Truffle Sauce

\$16 per order



冰烧脆皮烧肉
Crispy Roasted Pork Cube

\$18 per order



BBQ MEAT 烧烤精选

一般来说，烧烤是在火上將肉类烤熟，烹调至可食用。现代社会发明了多种用火方式，烧烤方式也逐渐多样化，可分为直接烤制和间接烤制两种。嘉和采用传统的焖炉方式烤制，全凭炉内炭火和烧热的炉壁焖烤而成。烤好的鸭子外皮油亮酥脆，肉质洁白、细嫩，口味鲜美。

北京鸭
Roasted Peking Duck
\$80



金陵片皮乳猪

Roasted Golden
Suckling Pig

advance order (预订)

南乳烤乳猪

Roasted Suckling Pig with
Preserved Bean Paste

advance order (预订)



★ 鲍汁糯米酿脆皮乳猪

Roasted Suckling Pig with Glutinous Rice
and Chinese Sausage in Abalone Sauce

advance order (预订)



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★ 黑松露伦敦烤鸭

Roasted London Duck with
Black Truffle Sauce

\$50 half

\$88 whole

金典脆皮烧鸭

Roasted Crispy Duck

\$40 half

\$75 whole



吊烧蜜汁叉烧

BBQ Pork with Honey Sauce

\$18 per order

金典脆皮烧鸡
Roasted Crispy Chicken

\$34 half

\$48 whole



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陈皮沙姜生焗鸡

Baked Chicken with Aromatic
Ginger and Tangerine Peel

\$58 whole



★ 炭烧羊肩

Roasted Shoulder of Lamb

\$168 (2-3kg)
advance order (预订)

嘉和烧味三拼

Jia He Trio BBQ Combination

\$48 per order



嘉和烧味双拼

Jia He Twin BBQ Combination

\$34 per order



SHARK'S FIN
上汤鱼翅

鲨鱼的鳍含有形如粉丝状的翅筋
通常以鱼翅简称，是古代八珍之一
其中含八十巴仙左右的蛋白质
有利于滋养，柔嫩皮肤黏膜
是很好的美容养颜食品

★ 砂劳越胡椒及第炖鱼翅

Signature Double-boiled Rich
Chicken Collagen Soup with
Pig Maw, Shark's Fin and
Sarawak Pepper

\$168 (4-5 persons)

鲜蟹肉瑶柱蛋白炒翅 (跟上汤)

Stir-fried Shark's Fin with Fresh Crab Meat and Egg White (served with Superior Broth)

\$50 per person



粤式红烧大鲍翅 (跟上汤)

Braised Superior Shark's Fin with Rich Brown Sauce (served with Superior Broth)

\$98 per person

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怀旧蟹肉蟹皇翅
Braised Shark's Fin
with Crab Meat
and Roe

\$26 per person



高汤菜胆炖中鲍翅
Double-boiled Baby
Superior Shark's Fin with
Chinese Cabbage

\$58 per person



★ 鲨鱼骨炖中鲍翅

Double-boiled Baby
Superior Shark's Fin
with Shark's Bone
Cartilage Soup

\$65 per person



天籽兰花胶炖中鲍翅
Double-boiled Baby Superior
Shark's Fin with Fish Maw and
Dendrobium Orchid

\$68 per person

羊肚菌迷你佛跳墙
Double-boiled Mini Buddha
Jumps Over the Wall with
Morel Mushroom

\$68 per person



鲍·海·味

ABALONE • SEAFOOD

营养丰富，被誉为海洋软黄金
鲍鱼肉质细嫩，富有蛋白质
以及多种维生素和微量元素
是一种对人体非常有利和低脂肪的食材

5头鲍鱼节瓜扣鹅掌

Braised 5-head Abalone with
Hairy Gourd and Goose Web

\$38 per person



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干爆海参冬菇豆腐煲
Braised Sea Cucumber
with Beancurd and
Shiitake Mushroom in
Minced Meat Sauce

\$34 small



红烧虾子迷你鲍鱼仔豆腐煲
Braised Petite Abalone with
Shiitake Mushroom, Beancurd
and Prawn Roe

\$38 small



★ 海味一品窝

Braised Baby Abalone, Sea
Cucumber, Fish Maw, Shiitake
Mushroom and Fresh Scallop
in Treasure Pot

\$78 small

蚝皇北菇扣海参
Braised Sea Cucumber
with Farm Mushroom in
Oyster Sauce

\$30 small



鲍汁扣海参花胶
Braised Sea Cucumber
and Fish Maw with
Abalone Sauce

\$26 per person

鲍片北菇扣海参
Braised Sliced Abalone
with Sea Cucumber and
Shiitake Mushroom

\$38 per person



蚝皇三头澳洲鲜鲍鱼伴花胶
Braised 3-head Abalone with
Fish Maw and Oyster Sauce

\$68 per person



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SUPERIOR SOUP 汤·羹类

火旺锅鼎沸，封盖难阻香，垂涎心急盼，早饮此锅汤
 自古人们喜食汤水，人们都知道炖汤的重要性
 汤是既富于营养又最易消化的一种
 喝汤有益于健康防病、治病
 不仅能够调节口味，补充体液还能增强食欲

★ 浓鸡汤干贝锦绣云吞煲
 Double-boiled Chicken Soup
 with Conpoy and Shrimp
 Wonton in Casserole

\$48 per order (4-5 persons)



巧手豆腐虾球酸辣羹
 Sichuan Hot and Sour Soup
 with Silky Beancurd and Prawn

\$13.80 per person



羊肚菌雪耳响螺炖鲍鱼汤
 Double-boiled Abalone
 Consommé with Sea Whelk,
 Morel Mushroom and
 Snow Fungus

\$24 per person



嘉和老师傅靓汤
 Double-boiled
 Nourishing Soup
 of the Day

\$10.80 per person

天籽兰松茸炖花胶汤
Double-boiled Fish Maw Soup
with Matsutake Mushroom
and Dendrobium Orchid

\$26 per person



★ 陈年百合杏汁炖猪尾汤
Double-boiled Almond
Soup with Pig's Tail and
Aged Lily Bulb

\$22 per person



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

\$28 per person



海皇金瓜盅

Double-boiled
Seafood Soup with
Snow Fungus in
Golden Melon

\$16.80 per person



★ 酒香炖五福

Double-boiled
Chicken Soup with
Bird's Nest, Fish Maw,
Baby Abalone, Dried
Scallop, Yellow Fungus
and Chinese Wine

\$45 per person



LIVE SEAFOOD
游水海鲜

海鲜最讲究的是鲜，最好是即捕即煮
平常口味比较清淡的可以尝试清蒸
真正的肉质鲜美，原汁原味
但劲爆爽口滴香辣、酱香
红烧也别具特色

鱼类 · FISH

东星斑
Spotted Garoupa
advance order (预订)

红斑鱼
Red Garoupa

水果鱼
Pa Ting Fish

笋壳鱼
Soon Hock Fish

金目鲈
Sea Bass

时价
market price



烹饪方式
COOKING STYLE

鸡汁精华
Premium Chicken
Essence
(additional \$10)

清蒸
Steamed with
Superior Soya
Sauce

姜茸百合蒸
Steamed with
Minced Ginger and
Fresh Lily Bulb

金银蒜蒸
Steamed with
Minced Garlic and
Superior Soya Sauce

酸菜煲
Preserved Vegetable
Broth

红烧香芋蒜子烧肉焖
Braised with Sliced
Yam, Roasted Pork
and Whole Garlic

贡枣陈皮蒸
Steamed with
Mandarin Zest and
Red Dates

LIVE PRAWN · BAMBOO CLAM 生虾 · 竹蚌

加拿大象拔蚌
Canadian Geo-Duck Clams
advance order (预订)

游水生虾
Live Prawn
(min 400gm)

鲜竹蚌
Bamboo Clam
(min 2 pieces)
advance order (预订)

时价
market price



COOKING STYLE 烹饪方式

白灼
Poached with
Chinese Wine

金银蒜粉丝蒸
Steamed with
Minced Garlic and
Vermicelli

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

水果沙律
Chilled Fresh Fruit
Salad



螃蟹 · CRAB

烹饪方式
COOKING STYLE

斯里兰卡螃蟹
Sri Lanka Crab
advance order (预订)

榄绿青蟹
Mud Crab
advance order (预订)

时价
market price

滑蛋辣子
Chilli Sauce

酒香蛋白蒸
Steamed with Chinese
Wine and Chicken Stock

南瓜黄金
Salted Egg Yolk with
Pumpkin

香爆蟹煲
Wok-fried Crab with
Garlic and Shallot

芝士蒜香烟肉焗
Baked with Cheese
and Bacon

★ 火焰黑松露胡椒螃蟹
Flambé Crab with Black
Truffle-Pepper Sauce



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BOSTON LOBSTER • LOCAL LOBSTER

波士顿龙虾 • 本地龙虾

澳洲龙虾

Live Australian Lobster
advance order (预订)

本地龙虾仔

Local Baby Lobster

波士顿龙虾

Boston Lobster

时价

market price

COOKING STYLE

烹饪方式

水果沙律

Chilled Fresh Fruit
Salad

金银蒜粉丝蒸

Steamed with
Minced Garlic and
Vermicelli

芝士蒜香烟肉焗

Baked with Cheese
and Bacon

鸡油花雕蛋白蒸

Steamed with
Chinese Wine and
Chicken Stock

上汤焗

Wok-baked with
Superior Stock

黑松露焗

Wok-baked with
Truffle Sauce



鲜 · SEAFOOD

尊重食物本身的味道是粤菜的精髓
食材的要求就会相对较高
海鲜本身就有一种鲜味
再加上烹饪过程的处理
使这种鲜味成为食物本身的亮点



★ 酸菜豆腐海班尾煲

Par-boiled Giant Grouper Tail,
Fresh Ginger, Spring Onion, Sea
Salt and Preserved Vegetable

\$68 per order



★ 鱼香龙趸班球茄子煲
Wok-braised Eggplant with
Giant Grouper Fillet and
Salted Fish

\$68 per order

黄酒云耳浸花蚬
Poached Sea Clam with
Chinese Wine and
Black Fungus

\$28 small



红烧蒜子香芋豆根龙趸腩
Braised Giant Grouper Belly
with Whole Garlic, Sliced Yam
and Gluten Puff in Claypot

\$68 per order



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XO酱带子炒西兰花
Wok-fried Scallops with
Broccoli in XO Sauce

\$30 small



★ 酿羊肚菌炒玉带
Wok-fried Scallops and
Stuffed Morel Mushroom

\$38 small



贡枣陈皮蒸鲈鱼扒
Steamed Fillet of Sea Perch with
Mandarin Zest and Red Dates

\$26 per piece



煎酱腌鲈鱼伴脆瓜樱筋
Pan-seared Fillet of Sea Perch
served with Chilled Japanese
Cucumber with Cherry Tomato

\$26 per piece



藤椒虾球

Stir-fried Prawn with
Sichuan Peppercorn

\$36 small



坚果香芒脆虾球

Crisp-fried Prawn with
Pistachios and Mango Salsa

\$36 small



★ 黑松露胡椒脆虾球

Crisp-fried Prawn with
Truffle-Pepper Cream

\$36 small



胡椒焗大老虎蝦

Wok-fried Tiger King Prawn
with White Pepper

\$16 per piece



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肉类料理 · MEAT

肉类是人体重要的蛋白质摄取来源
搭配蔬菜、添加姜、蒜等食材
还能帮助人体摄取多元营养素
更能加强肉类的保健功效

★ 酱皇萝卜牛腩牛筋煲
Braised Beef Brisket with
Tendon and Radish in Chef's
Special Sauce

\$32 small



★ 浓香金针云耳藕肉卷煲
Braised Stuffed Pork Belly rolled with
Lotus Root, Golden Mushroom and
Black Fungus in Casserole

\$26 small



咸鱼花腩煲
Braised Pork Belly with Salted Fish
in Casserole

\$26 small





红酒酱煎西班牙猪扒
Pan-fried Iberico Spare Ribs
with Red Wine Sauce

\$18 per piece



★ 羊肚菌马蹄蒸肉饼
Steamed Pork Patties with
Water Chestnuts and Morel
Mushroom

\$22 per order

蒜片青尖椒松菇炒猪颈肉
Wok-fried Pork Collar with
Green Peppers, Shimeji
Mushroom and Crisp Garlic

\$26 small

拔丝咕嚕肉
Sweet and Sour Sticky Pork

\$26 small



★ 黑椒龙眼爆炒安格斯牛仔粒
Wok-fried Angus Beef Cube with
Black Pepper and Longan

\$38 small



VEGETABLE · BEANCURD
蔬菜 · 豆腐

蔬菜是人们日常饮食中必不可少的食物之一，可提供所需的多种维生素和矿物质等营养物质。一般而言，蔬菜颜色越深，所含营养成分就越多。若按颜色区分，由深色至浅色排列，绿色蔬菜营养成分高于红色和黄色蔬菜，红色和黄色蔬菜又高于白色蔬菜。

★ 胡椒浓鸡汤猪肚胜瓜豆腐云耳
Poached Shredded Pig's Maw with Luffa Melon and Beancurd in Rich Chicken Broth

\$26 small



馬拉盞櫻花蝦黑豚肉芥蘭煲
Stir-fried Kale with Kurobuta Pork, Sakura Shrimp and Balachan Paste in Casserole

\$26 small



★ 鮫鱼球鲜虾水饺煲淋节瓜
Poached Hairy Gourd with Dace Fish Ball, Fresh Prawn Dumpling and Conpoy

\$28 small



鱼香筋子豆根煲
Braised Eggplant with Fresh Gluten Puff and Salted Fish in Sichuan Style

\$22 small



蒜子三皇蛋苋菜
Poached Local Spinach with
Trio Egg and Whole Garlic

\$22 small



★ 自製小麦草蟹肉蛋白豆腐苋菜
Homemade Wheatgrass-infused
Beancurd with Crab Meat and
Local Spinach

\$24 small



欖菜肉碎乾煸四季豆
Stir-fried French Beans, Minced
Pork and Preserved Olive Leaf

\$24 small

鲨鱼骨银杏鲜豆根泡菜苗
Poached Ginkgo Nuts, Seasonal
Vegetable and Fresh Gluten Puff in
Shark's Bone Cartilage

\$26 small



姜麻菜远
Stir-fried Hong Kong "Choy Sum"
with Shredded Ginger and
Sesame Oil

\$22 small

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HEALTHY VEGETARIAN
健康素菜

现代社会中，素食者越来越多
素食人群也趋年轻化
素食主义不再是一种宗教和教条
选择素食只是选择了一种有益于自身健康
合乎自然规律的饮食习惯
素食已经逐渐成为符合时代潮流的生活方式

★ 猴头菇麻婆豆腐
"Ma Po" Beancurd with
Lion's Mane Mushroom

\$22 small



松子鲜淮山伴水芹香
Stir-fried Fresh Chinese Yam
with Pine Nuts, Lotus Roots
and Celery

\$22 small



雪耳薏仁南瓜汤
Double-boiled Pumpkin Soup
with Snow Fungus and Chinese
Barley

\$9.80 per person



★ 梅菜豆豉炒芥兰

Stir-fried Hong Kong Kale with
Black Bean and "Mui Choy"

\$22 small



黑松露鲜百合炒芦笋

Stir-fried Asparagus
with Fresh Lily Bulb and
Black Truffle

\$24 small



荔茸莲藕盒

Crisp-fried Lotus Root
stuffed with Yam Paste

\$22 small

如果您有任何食物过敏或特殊饮食要求，请在下单前告知我们的服务员。
If you have any food allergies or special dietary requests, please inform your server prior to ordering.

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

所有价格均以新加坡元计算，不包含10% 服务费和现行消费税。
All prices are in Singapore dollars, subject to 10% service charge and prevailing goods and services tax.

RICE • NOODLE 饭面类

米饭和面是亚洲人主要的糧食
其烹调方法五花八门
需搭配其他食材增加饱足感
嘉和的石窝黑松露海鲜粒炒饭
上汤焗波士顿龙虾捞面和滑蛋海鲜酥炸河粉
都是很受欢迎的招牌菜



★ 招牌海鮮脆河粉

Signature Crispy Hor Fun
with Seafood and Silky
Egg Sauce

\$13.80 per person

★ 龙虾雙脆泡飯

Poached Crispy Rice
with Baby Lobster in
Superior Broth

\$40 per person



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★ 桂花瑶柱玻璃虾炒粉丝
Wok-fried Vermicelli with
Crystal Prawn and Conpoy

\$26 small



★ 海斑鱼片凉瓜鯊魚骨湯面線
Boiled Shark's Bone Soup with
Sliced Grouper, Bitter Gourd,
and Mee Sua

\$22 per person

青龙菜干炒牛河粉
Wok-fried Beef Hor Fun
with Dragon Vegetable

\$26 small



★ 鸡油花雕龙虾蒸面线
Steamed Mee Sua with Baby
Lobster in Chinese Wine, Egg
White and Chicken Broth

\$40 per person



龙虾油海鲜豉油皇炒麵
Stir-fried Noodles with Lobster
Oil and Seafood in Superior
Soya Sauce

\$26 small

干烧伊面
Stewed Ee-fu Noodles
with Mushroom

\$22 small



豉汁凉瓜鱼片鸳鸯米粉
Braised Twin Vermicelli with
Sliced Fish and Bitter Gourd
and Black Bean Sauce

\$26 small

瑶柱蟹肉蛋白炒饭
Fried Rice with Fresh Crab Meat,
Egg White and Conpoy

\$26 small



DESSERT · 甜品

一般人都用甜来形容幸福的味道
餐后吃甜品不止停留于味觉上的享受
更多了对美好一餐的完结和生活的追求
感受到了幸福，快乐

椰盅黑糯米雪糕
Chilled Black Glutinous
Rice with Ice-cream in
Young Coconut

\$11.80 per order



椰盅清凉白玉冰
Chilled Refreshing Jelly
Royale in Young Coconut

\$11.80 per order



椰盅杨枝甘露
Chilled Mango with Sago and
Pomelo in Young Coconut

\$11.80 per order



椰盅杏仁糊蛋白
Warm Almond Cream with
Egg White in Young Coconut

\$11.80 per order



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药制龟苓糕
Chilled Herbal Jelly

\$7.80 per order

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

\$6.60 per order (3 pcs)



黑糖姜汁汤圆
Sesame Glutinous Rice Ball in
Double-boiled Brown Sugar
and Ginger Consommé

\$7.80 per order

★ 榴莲煎堆仔
Deep-fried Sesame Ball
with Durian

\$6 per piece (min. 2 pieces)



黑金流沙奶黄包
Steamed Creamy Custard Bun

\$6.60 per order (3 pcs)

椰汁桂花糕
Chilled Osmanthus Jelly
with Coconut Milk

\$6.60 per order (3 pcs)





JIA HE CHINESE RESTAURANT

Jia He Chinese Restaurant
1 Farrer Park Station Road
#01-14/15/16 Connexion
Singapore 217562
(Access via Farrer Park Station Exit C)

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



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 C)

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