

PROSPERITY IN HARMONY

家和万事兴



JIA HE CHINESE RESTAURANT

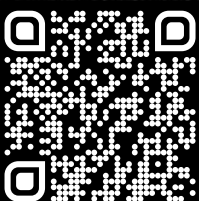
"Jia He: Where Harmony Blossoms into Prosperity"

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。

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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



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

\$68 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





# 鲍·海·味

ABALONE • SEAFOOD

营养丰富，被誉为海洋软黄金  
鲍鱼肉质细嫩，富含蛋白质  
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



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

\$38 per person

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

\$26 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





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

\$68 per order



黄酒云耳浸花蚶  
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

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.

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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

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# 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



干烧伊面  
Stewed Ee-fu Noodles  
with Mushroom

\$22 small



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

\$26 small

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

\$26 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





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