

JIA HE WEEKDAY LUNCH DIM SUM GALORE MENU

Available from now to 31 Aug 2021 • Start from 11am (each seating is limited to 1hr 45mins)

Adult
\$24.80++
Minimum 4 PersonsChildren
\$18.80++
(5 - 12years old)Adult
\$26.80++
Minimum 2 PersonsChildren
\$18.80++
(5 - 12years old)Table No:
Pax :
All prices are based
on per headcount

JIA HE CHINESE RESTAURANT

DIM SUM (*UNLIMITED SERVING)

STEAMED DIM SUM

- 笋尖虾饺
Steamed Prawn Dumpling
with Asparagus
- 鱼子烧卖
Steamed Siew Mai with Fish Roe
- 蜜汁叉烧包
Steamed BBQ Pork Bun
- 水晶蘑菇饺
Steamed Crystal
Dumpling with Mushroom
- 桂林风抓
Steamed Chicken Feet with Spicy Sauce
- 四川红油抽手
Steamed Wan Tan with Spicy Sauce
- 荷叶糯米珍珠鸡
Steamed Glutinous Rice with Chicken
in Lotus Leaf
- 肉骨茶小笼包
Steamed Ba Kut Teh Xiao Long Bao
(Limited to 1 serving per table)

FRIED DIM SUM

- 香蕉虾筒
Crisp-fried Prawn Roll with Banana
- 芋角
Crisp-fried Yam Dumpling with Minced
Meat
- 明虾角
Crisp-fried Prawn Dumpling with
Salad Cream
- 紫菜腐皮卷
Crisp-fried Bean Skin Roll with Seaweed
- 香煎萝卜糕
Pan-fried Carrot Cake
- 芋丝春卷
Crisp-fried Spring Roll with
Shredded Yam
- 香酥蛋挞
Baked Egg Tart Pastry

*unlimited dim sum serving except for
'Steamed Ba Kut Teh Xiao Long Bao'

BEVERAGE

FREE FLOW

- Chinese Tea
\$2.80++ per person
- Warm/ Ice Water
\$0.50++ per person

DESSERT (ONE SERVING PER PAX)

- 杨枝甘露
Chilled Mango with Sago and
Pomelo
- 什果白玉冰
Chilled Jelly Royale with
Mix Fruits Cocktail
- 生磨杏仁糊
Warm Almond Cream

SOUP / SHARK'S FIN (ONE SERVING PER PAX)

- 鲍参翅肚羹
Braised Shark's Fin with Shredded
Abalone, Sea Cucumber & Fish Maw
- 每日靓汤
Double-boiled Nourishing Soup of the Day
- 酸辣海鲜羹
Hot & Sour Seafood Soup
- 碧绿有机菜羹
Braised Organic Vegetables Soup
with Mushroom

NDP SPECIAL

- 北京烤填鸭
Whole Roasted Peking Duck with
second serving at \$28.00++ per duck
(U.P. at \$70.00++)
- SECOND SERVING
- Fried with Salt & Pepper
- Fried with Spring Onion and Ginger
- Braised with Yam and Whole Garlic
Chopped and Served

MAINS (CHOOSE 2 ITEMS FROM BELOW SELECTION)

VEGETABLE / MEAT

- 自制竹炭豆腐白菜苗
Braised Bamboo Charcoal Beancurd
with Seasonal Vegetable
- 金银蛋蒜子苋菜
Poached Local Spinach with Trio Egg
and Whole Garlic
- 印尼咖喱粉丝虾
Curry Prawn with Vermicelli in Claypot
- 宫保鸡柳
Stir-fried Diced Chicken with Dried Chili
- 野菌黑豚肉粒
Wok-fried Kurobuta Pork Cube with
Wild Mushroom
- 拔丝咕嚕肉
Classic Sweet and Sour Pork
- 姜米酒炒芥兰
Stir-fried Hong Kong Kai Lan with
Chinese Wine
- 干扁榄菜肉碎四季豆
Stir-fried French Beans with Minced
Pork and Preserved Olive Leaves

RICE / NOODLE

- 干烧伊面
Stewed Ee-fu Noodle with Chives and
Mushroom
- 豉汁凉瓜鱼片鸳鸯米粉
Stewed Vermicelli with Sliced Fish and
Bitter Gourd in Black Bean Sauce
- 干炒牛肉河粉
Wok-fried Hor Fun with Sliced Beef
- 石锅黑松露海鲜粒炒饭
Fragrant Fried Jasmine Rice with
Diced Seafood and Black Truffle
in Hot Stone Pot
- 嘉和茉莉红糙米海鲜粒炒饭
Jia He Signature Organic Fried Rice
with Seafood
- 滑蛋海鲜河粉
Braised Seafood Hor Fun with
Egg Sauce

Terms and Conditions:

- 请勿浪费,所剩食物将以卖价计算付款
Excessive food wastage will be charged as the
normal selling price of the item.
- 自助餐中所有菜色,只限于当堂享用,不可以带走
The menu items served in our brunch are for
dine-in only(no takeaway please).
- 所有出品备货有限售完为止
While stocks last. All orders will be on a
first-come-first-served basis.

Call to Order
6694 8988 / 6694 9466Seow Pei: 9067 0828
Mr Ho: 8870 8988Email
enquiries@jiahe.com.sg

Jia He Chinese Restaurant

1 Farrer Park Station Road, #01-14/15/16 Connexion, Singapore 217562

Drive - Access via Farrer Park Medical Centre / One Farrer Hotel • Drop off/Drive-thru via
Race Course Road

Public Transport - Access via Farrer Park MRT Station (Exit C)

EXPLORE OUR ESHOP AT
shop.jiahe.com.sg