

JIA HE DINNER FEAST MENU

Available from 19 July to 31 August 2025



JIA HE CHINESE RESTAURANT

Mon to Fri
Dinner start:
6:00pm - 10:00pm
(Last Order: 9:00pm)

Sat / Sun & P.H.
1st Seating:
5:30pm - 7:00pm
(Last Order: 6:15pm)

2nd Seating:
7:30pm - 9:30pm
(Last Order: 8:30pm)

Table No:

Pax :

Minimum 4 persons to enjoy the Dinner Feast

Minimum 2 persons to enjoy the Dinner Feast

Weekdays Only

\$38.80⁺⁺
per adult**
U.P.: \$45.00⁺⁺

Weekends 1st Seating

\$38.80⁺⁺
per adult**
U.P.: \$45.00⁺⁺

Weekends 2nd Seating

\$41.80⁺⁺
per adult**
U.P.: \$45.00⁺⁺

\$28.80⁺⁺
per child
(5 to 12 years)

\$62.80⁺⁺
per adult

\$28.80⁺⁺
per child
(5 to 12 years)

Tiger Draught Beer Promotion:

1 JUG @ \$40.00⁺⁺ (U.P. \$48.00⁺⁺) while stocks last.

前菜 APPETIZER

- ☐ 黄金炸鱼皮
Deep-fried Fish Skin with Salted Egg Yolk
- ☐ XO 酱炒萝卜糕
Stir-fried Carrot Cake with XO Sauce
- ☐ 冰烧脆皮烧肉
Crispy Roast Pork Cube

汤/羹类 SUPERIOR SOUP (one serving per pax)

- ☐ 黄焖鲍鱼蟹肉翅
Braised Superior Golden Broth with Shark's Fin and Abalone
- ☐ 南瓜粟米鸡茸羹
Braised Pumpkin Soup with Minced Chicken and Sweet Corn

饮料 BEVERAGE

FREE FLOW

- ☐ Chinese Tea (**Choose 1 per table**)
(菊花, 普洱, 菊普, 铁观音, 香片)
\$3.60⁺⁺ per person
- ☐ Warm / Ice Water
\$1.20⁺⁺ per person
- ☐ Coffee and Chinese Tea
(Freshly brewed Americano, Cappuccino, Latte)
\$5.00⁺⁺ per person

鱼类 FISH (One order per table)

- ☐ 笋壳鱼
Soon Hock Fish
烹饪煮法 Cooking Style
- ☐ 红烧香芋蒜子烧肉焖
Braised with Sliced Yam, Roast Pork and Whole Garlic
- ☐ 油浸
Deep-fried with Superior Soya Sauce
- ☐ 金目鲈
Sea Bass
烹饪煮法 Cooking Style
- ☐ 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

海鲜类 SEAFOOD

- ☐ 金箔酥脆虾球
Wok-fried Crystal Prawn with Golden Crispy Honey Maize Flakes
- ☐ 鲍鱼海味南乳煲
Braised Baby Abalone, Sea Cucumber with Seafood, Mushroom and Preserved Bean Paste in Casserole
- ☐ 药膳滋补醉翁虾
Poached Live Prawn with Chinese Herbs
- ☐ 陈年花雕炒花蚬
Wok-fried Sea Clam with Aged "Hua Diao" Chinese Wine
- ☐ 家乡豉汁蒸鱼片
Braised Sliced Fish with Black Bean Sauce
- ☐ 咸鱼甫鱼玉芹炒带子
Stir-fried Fresh Scallop with Celery, Salted Fish and Sole Fish
(One order per table)

甜品 DESSERT (one serving per pax)

- ☐ 椰盅杨枝甘露
Chilled Mango Cream with Sago and Pomelo in Young Coconut
- ☐ 椰盅白玉冰
Chilled Jelly Royale in Young Coconut

Call to Order
6694 8988 / 6694 9466

Mr Ho : 8870 8988
Seow Pei : 9067 0828

Email
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

****Not valid on Public Holidays.**

Excessive food wastage will be charged as the normal selling price of the item. The menu items served on our dinner feast are for dine-in only (no takeaway please). While stocks last. All orders will be on a first-come-first-served basis. Prices are subject to 10% service charge and prevailing government taxes.
请勿浪费, 所剩食物将以卖价计算付款。自助餐中所有菜色, 只限于当堂享用, 不可以带走。所有出品备货有限售完为止。

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肉类 MEAT

- ☐ 金典脆皮烧鸡
Roasted Crispy Chicken
- ☐ 水晶菠萝子姜鸡
Wok-fried Chicken with Young
Ginger and Pineapple
- ☐ 台湾菜香生滚田园鸡
Stewed Chicken with Taiwan Pickle
- ☐ 湖南农家小炒肉
Stir-fried Sliced Pork in "Hunan" Style
- ☐ 黑椒龙眼爆炒安格斯牛仔粒
Wok-fried Angus Beef Cube with
Black Pepper and Longan
(One order per table)

蔬菜/豆腐 VEGETABLE / BEANCURD

- ☐ 银鱼仔蒜香炒芥兰
Stir-fried Hong Kong Kale with
Anchovies and Golden Garlic
- ☐ 大澳虾酱炒菌菇
Stir-fried Assorted Mushroom with
"Da-Ao" Shrimp Paste
- ☐ 虾米海鲜爆炒凉青瓜
Stir-fried Cucumber with Diced
Seafood and Dried Shrimp
- ☐ 豉皇脆辣炒秋葵
Stir-fried Okra with Fermented
Black Bean Sauce
- ☐ 菜香虾茸四季豆
Stir-fried French Bean with Prawn
Paste and Preserved Pickle
- ☐ 鱼香茄子豆根煲
Braised Eggplant with Fresh Gluten
Puff, Salted Fish in Sichuan Style
- ☐ 蒜子三皇蛋苋菜
Poached Local Spinach with Trio
Egg and Whole Garlic

饭面类 RICE / NOODLES

- ☐ 三捞鱼片河粉
"San Lao" Hor Fun with Sliced Fish
- ☐ 梅州海鲜酱炒银针粉
Fried Sliver Needle Noodle with "
Mei Zhou" Seafood Sauce
- ☐ 鸳鸯海鲜粒炒饭
Fried Rice with Diced Seafood
- ☐ 花生鸭肉生滚粥
Duck Meat and Peanut Porridge

SPECIAL PERKS

- ☐ 北京鸭
Whole Roasted Peking Duck with Second Serving at \$55⁺⁺ Per Duck (U.P at 98⁺⁺)
- Second Serving:
 - ☐ Chopped and Served
 - ☐ Fried with Salt & Pepper
 - ☐ Fried with Spring Onion and Ginger
 - ☐ Stewed Ee - Fu Noodle with Shredded Duck Meat



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