

# JIA HE MOTHER'S DAY BRUNCH MENU



**JIA HE CHINESE RESTAURANT**

Adult  
**\$29.80<sup>++</sup>**

Children  
**\$19.80<sup>++</sup>**  
*(5 - 12 years old)*

Table No:  
Pax :  
Minimum 4 Persons

## DIM SUM (\*UNLIMITED SERVING)

### STEAMED DIM SUM

- 鲜虾饺 (3件)  
Steamed Fresh Prawn Dumpling  
(3pcs per order)
- 鱼子烧卖 (3件)  
Steamed Siew Mai with Fish Roe  
(3 pcs per order)
- 蜜汁叉烧包 (3件)  
Steamed BBQ Pork Bun  
(3pcs per order)
- 水晶蘑菇饺 (3件)  
Steamed Crystal Dumpling with  
Mushroom (3 pcs per order)
- 四川红油抽手 (6件)  
Steamed Wan Tan with Spicy Sauce  
(6 pcs per order)
- 桂林凤爪  
Steamed Chicken Feet with Spicy Sauce  
(per dish)
- 鲜竹卷  
Steamed Bean Skin Roll with Chicken  
(per dish)
- 金翡翠流沙包 (3件)  
Jade Pandan Custard Bun (3pcs per  
order)
- 肉骨茶小笼包  
Steamed Ba Kut Teh Xiao Long Bao  
*(Limited to One Serving per Table)*

### FRIED DIM SUM

- 蒜香蜗牛肉芋角 (3件)  
Crisp-fried Yam Dumpling with  
Escargot & Garlic (3 pcs per order)
- 紫菜腐皮卷 (3件)  
Crisp-fried Bean Skin Roll  
with Seaweed (3pcs per order)
- 明虾角 (3件)  
Crisp-fried Prawn Dumpling with  
Salad Cream (3pcs per order)
- 芋丝春卷 (3件)  
Crisp-fried Spring Roll with  
Shredded Yam (3 pcs per order)
- 香蕉虾筒 (3件)  
Crisp-fried Prawn Roll with Banana  
(3 pcs per order)
- 酥皮蛋挞 (3件)  
Baked Egg Tart Pastry  
(3pcs per order)
- 黄金炸脆奶 (3件)  
Crisp-fried Milk Fritter  
(3pcs per order)
- 煎萝卜糕 (3件)  
Pan-fried Carrot Cake  
(3pcs per order)

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

## SOUP (ONE SERVING PER PAX)

- 鲍参翅肚羹  
Braised Shark's Fin with Shredded  
Abalone, Sea Cucumber and Fish Maw
- 干贝蟹肉翅  
Braised Shark's Fin with Conpoy
- 南瓜海皇百合羹  
Braised Pumpkin Bisque with Seafood  
and Fresh Lily Bulb
- 巧手豆腐海鲜酸辣羹  
Szechuan Hot and Sour Soup with Silky  
Beancurd and Seafood
- 碧绿有机菜羹  
Braised Organic Vegetables Soup with  
Mushroom
- 嘉和每日煲靓汤  
Double-boiled Daily Nourishing Soup

## BEVERAGE

### FREE FLOW

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

## DESSERT (ONE SERVING PER PAX)

- 杨枝甘露  
Chilled Mango, Sago and Pomelo
- 紫米番薯绿豆汤  
Warm Green Bean Bisque  
with Sweet Potato and  
Glutinous Rice
- 什果白玉冰  
Chilled Jelly Royale with  
Mix Fruits Cocktail
- 椰汁桂花糕 (3件)  
Chilled Osmanthus Jelly  
with Coconut Milk  
(3 pcs per order)

### 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 9466**



**Seow Pei: 9067 0828**  
**Mr Ho: 8870 8988**



**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)

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**shop.jiahe.com.sg**



## MAIN COURSE (SELECT ANY FOUR, ONE SERVING PER TABLE)

### MEAT

- 嘉和陈皮烧鸡  
Jia He Roasted Crispy Chicken with Tangerine Peel
- 金蒜黑椒炒牛柳  
Stir-fried Sliced Beef with Black Pepper and Sliced Golden Garlic
- 烧汁煎西班牙猪扒  
Pan-fried Iberico Spare Ribs with Teriyaki Sauce
- 野菌炒鹿肉  
Sautéed Venison with Wild Mushrooms
- 拔丝咕嚕肉  
Classic Sweet and Sour Pork

### SEAFOOD

- 干爆海参冬菇豆腐煲  
Braised Sea Cucumber with Beancurd and Mushroom in Minced Meat Sauce
- 自制黑芝麻酱芥末籽虾球  
Deep-fried Prawn with Homemade Sesame Sauce and Mustard Seed
- 蒜香西兰花炒带子  
Stir-fried Fresh Scallop with Broccoli and Minced Garlic
- 芥末虾球  
Crisp-Fried Prawn with Wasabi Salad Cream
- 黄金虾球  
Crisp-Fried Prawn with Golden Salted Egg Yolk
- 黄酒云耳浸花蚶  
Poached Sea Clam with Chinese Wine and Fungus

### VEGETABLES

- 鱼香茄子豆角煲  
Braised Egg Plant with Fresh Gluten Puff Szechuan Style in Casserole
- 蒜子三皇蛋苋菜  
Poached Local Spinach with Trio Egg and Whole Garlic
- 自制竹碳豆腐蟹肉金瓜苋菜  
Homemade Bamboo Charcoal Beancurd with Local Spinach and Crabmeat Pumpkin Sauce
- 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
- 银杏云耳芦笋炒珍菌  
Stir-fried Ginkgo Nuts, Black Fungus, Golden Mushroom and Asparagus

### SEAFOOD (WHOLE FISH)

- 水果鱼  
Pa Ting Fish
  - 金目鲈  
Sea Bass Fish
- choose a cooking method*
- 清蒸  
Steamed with Superior Soya Sauce
  - 姜茸百合蒸  
Steamed with Minced Ginger and Fresh Lily Blub
  - 金银蒜蒸  
Steamed with Minced Garlic and Superior Soya Sauce

### RICE / NOODLE

- 滑蛋海鲜河粉  
Braised Hor Fun with Seafood and Egg Sauce
- 豉椒肥牛炒河粉  
Braised Beef Hor Fun with Pepper and Black Bean Sauce
- 姜米蟹肉瑶柱蛋白炒饭  
Fried Rice with Crab Meat, Dried Scallops, Egg White and Minced Ginger
- 石窝黑松露海鲜粒炒饭  
Fragrance Fried Jasmine Rice with Diced Seafood and Black Truffle in Hot Stone Pot
- 干烧伊面  
Stewed Ee-fu Noodle with Chives and Mushroom
- 豉汁凉瓜鱼片焖鳧粿米粉  
Stewed Vermicelli with Sliced Fish and Bitter Gourd in Black Bean Sauce

## SPECIAL PERKS

- 北京烤填鸭  
Roasted Peking Duck with second serving at \$28.80++ 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



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