

# JIA HE WEEKDAY LUNCH DIM SUM GALORE MENU

Available from now to 7 Jan 2022 • Start from 11am (each seating is limited to 1hr 45mins)



**JIA HE CHINESE RESTAURANT**

Adult  
**\$24.80<sup>++</sup>**  
*Minimum 4 Persons*

Children  
**\$18.80<sup>++</sup>**  
*(5 - 12years old)*

Adult  
**\$29.80<sup>++</sup>**  
*for 2 - 3 pax*

Children  
**\$18.80<sup>++</sup>**  
*(5 - 12years old)*

Table No:  
Pax :  
*All prices are based on per headcount*

## DIM SUM (\*UNLIMITED SERVING)

### STEAMED DIM SUM

- 鲜虾饺  
Steamed Fresh Prawn Dumpling
- 鱼子烧卖  
Steamed Siew Mai with Fish Roe
- 蜜汁叉烧包  
Steamed BBQ Pork Bun
- 蝶豆花香菇饺  
Steamed Assorted Mushroom Dumpling with Butterfly Pea Flower
- 桂林凤爪  
Steamed Chicken Feet with Spicy Sauce
- 四川红油抽手  
Steamed Wontan with Spicy Sauce
- X.O. 酱炒肠粉  
Fried Rice Roll with X.O. Sauce
- 肉骨茶小笼包  
Steamed Ba Kut Teh Xiao Long Bao (Limited to 1 serving per table)

### FRIED DIM SUM

- 香芒虾筒  
Crisp-fried Prawn Roll with Mango
- 雪梨蜂巢酥 (黑豚肉)  
Crisp-fried Kurobuta Pork with Bell Pepper and Yam Dumpling
- 明虾角  
Crisp-fried Prawn Dumpling with Salad Cream
- 紫菜腐皮卷  
Crisp-fried Bean Skin Roll with Seaweed
- X.O. 酱炒萝卜糕  
Fried Carrot Cake with X.O. Sauce
- 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<sup>++</sup> per person
- Warm/ Ice Water  
\$0.50<sup>++</sup> per person

## DESSERT (TWO SERVING PER PAX)

- 杨枝甘露  
Chilled Mango Cream with Sage and Pomelo
- 桂花糕  
Chilled Osmanthus Jelly
- 海底椰桃胶桂圆汤  
Double-boiled Sea Coconut with Peach Resin and Dried Longan
- 黑金流沙包 (3粒)  
Steamed Creamy Custard Bun

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

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

## ANNIVERSARY SPECIAL

- 北京烤填鸭  
Whole Roasted Peking Duck with second serving at \$35.00<sup>++</sup> per duck (U.P. at \$83.00<sup>++</sup>)

### 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
- 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 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)

**EXPLORE OUR ESHOP AT**  
**shop.jiahe.com.sg**

