

JIA HE WEEKEND & PUBLIC HOLIDAY DIM SUM BRUNCH MENU

Available from 1st April to 28th April 2024



JIA HE CHINESE RESTAURANT

1st Seating @ 10:45am - 12:45pm • Choose 3 Main Course

Adult \$36.00⁺⁺ Min. 4 pax	Children \$25.00⁺⁺ (5 - 12years old)	Adult \$56.80⁺⁺ for 2 - 3 pax	Children \$25.00⁺⁺ (5 - 12years old)
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Table No:
Pax :
Min. 2 pax

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)
- 蝶豆花香菇饺 (3件)
Steamed Assorted Mushroom
Dumpling with Butterfly Pea Flower
(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)
- 四川麻辣赛螃蟹
Steamed Sichuan Mala Dumpling with
Crab Meat
- 上海小笼包
Shanghai Xiao Long Bao
(Limited to 1 serving per table)
- 猪脚醋
Sweet Aged Vinegar Pig's Trotter
with Ginger

FRIED DIM SUM

- 雪梨蜂巢酥 (3件)
Crisp-fried Kurobuta Pork with
Bell Pepper and Yam Dumpling
(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)
- 豆沙香蕉球
Crisp-fried Red Bean Paste with
Banana Boule
- 香酥蛋挞 (3件)
Baked Mini Egg Tartlet
(3pcs per order)
- 流沙花生煎堆仔
Peanut Lava in Sesame Ball
- 七味脆豆腐
Deep-fried Beancurd Cube with Spices
- X.O. 酱炒萝卜糕
Fried Carrot Cake with X.O. Sauce
- 蟹黄蟹肉太阳盒
Crisp-fried Crabmeat and
Roe Dumpling

*unlimited dim sum serving except for
'Shanghai Xiao Long Bao'

SOUP (ONE SERVING PER PAX)

- 干贝蟹肉蛋白翅
Braised Shark's Fin with Crabmeat,
Egg White and Conpoy
- 嘉和每日煲靓汤
Double-boiled Daily Nourishing Soup
- 巧手豆腐海鲜酸辣羹
Szechuan Hot and Sour Soup with
Silky Beancurd and Seafood

BEVERAGE

FREE FLOW

- Chinese Tea
(菊花, 普洱, 菊普, 铁观音, 香片)
\$3.00⁺⁺ per person
- Warm / Ice Water
\$0.80⁺⁺ per person

DESSERT (TWO SERVING PER PAX)

- 什果白玉冰
Chilled Jelly Royale with
Mix Fruits Cocktail
- 金桔白果炖桃胶
Warm Peach Resin with Tangerine
and Ginkgo Nuts
- 桂花糕
Chilled Osmanthus Jelly
- 黑金流沙包
Steamed Creamy Custard Bun

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.

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)



Call to Order
6694 8988 / 6694 9466



Seow Pei: 9067 0828
Mr Ho: 8870 8988



Email
enquiries@jiahe.com.sg

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MAINS (CHOOSE 3 ITEMS FROM BELOW SELECTION)

MEAT / SEAFOOD

- 蒜香烧鸡
Roasted Chicken with Golden Garlic
- 金蒜黑椒炒牛柳
Stir-fried Sliced Beef with Black Pepper and Sliced Golden Garlic
- 镇江醋香西班牙猪柳
Wok-fried Iberico Pork Fillet with Dark Vinegar Sauce
- 碧绿油泡鱼片
Sautéed Sliced Fish with Seasonal Vegetables
- 黑松露胡椒虾球
Crisp-fried Crystal Prawn with Black Truffle and Pepper Cream
- 咸蛋虾球
Wok-fried Prawn with Golden Salted Egg Yolk
- 三杯鸡
San Bei Chicken with Basil Leaves
- 野菌淮山炒黑豚肉
Wok-fried Kurobuta Pork Cube with Wild Mushroom and Chinese Yam

VEGETABLES

- 鱼香茄子豆根煲
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
- 蟹肉蛋白自制豆腐时蔬
Braised Homemade Beancurd with Crabmeat, Egg White, and Seasonal Vegetables
- 蒜香野菌炒香港芥兰
Stir-fried Hong Kong Kai Lan with Mushrooms and Minced Garlic
- 干扁榄菜肉碎四季豆
Stir-fried French Beans with Minced Pork and Preserved Olive Leaves

RICE / NOODLE

- 滑蛋海鲜河粉
Braised Hor Fun with Seafood and Egg Sauce
- 豉椒肥牛炒河
Braised Beef Hor Fun with Pepper and Black Bean Sauce
- 黑松露海鲜粒炒饭
Fried Jasmine Rice with Diced Seafood and Black Truffle
- 干烧伊面
Stewed Ee-fu Noodle with Chives and Mushroom
- 雪菜华腩焖米粉
Braised Rice Vermicelli with Pork Belly and Preserved Vegetable
- 榄菜鸡粒炒饭
Fried Rice with Diced Chicken and Preserved Olive Leaf

SPECIAL PERKS

- 北京烤填鸭 (全只)
Whole Roasted Peking Duck with second serving at \$50⁺⁺ per duck (U.P. at \$83.00⁺⁺)
- Second Serving:
- Chopped and served
- Fried with Salt & Pepper
- Fried with Spring Onion and Ginger
- Stewed Ee-fu Noodle with Shredded Duck



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