

JIA HE WEEKEND & PUBLIC HOLIDAY DIM SUM BRUNCH MENU

2 July to 31 July 2022



JIA HE CHINESE RESTAURANT

Adult
\$33.00⁺⁺
Min. 4 pax

Children
\$23.00⁺⁺
(5 - 12years old)

Adult
\$43.00⁺⁺
for 2 - 3 pax

Children
\$23.00⁺⁺
(5 - 12years old)

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)
- 黑金流沙包 (3件)
Steamed Creamy Custard Bun
(3pcs per order)
- X.O. 酱炒肠粉
Fried Rice Roll with X.O. Sauce
- 肉骨茶小笼包
Steamed Bak Kut Teh Xiao Long Bao
(Limited to One 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)
- 香芒虾筒 (3件)
Crisp-fried Prawn Roll with Mango
(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)
- X.O. 酱炒萝卜糕
Fried Carrot Cake with X.O. Sauce

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

BEVERAGE

FREE FLOW

- Chinese Tea (菊花, 普洱, 菊普, 铁观音)
\$3.00⁺⁺ per person
- Jasmine Tea
\$2.80⁺⁺ 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
- 海底椰桃胶桂圆汤
Double-boiled Sea Coconut
with Peach Resin and
Dried Longan
- 桂花糕
Chilled Osmanthus Jelly

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.

SOUP (ONE SERVING PER PAX)

- 鲍参翅肚羹
Braised Shark's Fin with Shredded
Abalone, Sea Cucumber and Fish Maw
- 嘉和每日煲靓汤
Double-boiled Daily Nourishing Soup
- 海鲜粒金瓜羹
Braised Pumpkin Bisque with Seafood



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



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MAIN COURSE (SELECT ANY THREE, ONE SERVING PER TABLE)

For additional order (4th main course and above):

Meat / Seafood (add-on) : \$15⁺⁺**S** / \$22.50⁺⁺**M** / \$30⁺⁺**L**

Vegetables / Rice / Noodle (add-on): \$10⁺⁺**S** / \$15⁺⁺**M** / \$20⁺⁺**L**

*price per order

MEAT / SEAFOOD

- 嘉和脆皮烧鸡
Jia He Roasted Chicken
- 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
- 九层塔三杯鸡柳
Braised Chicken Fillet with Ginger and Basil Leaves (San Bei Ji)
- 黑松露胡椒虾球
Crisp-fried Crystal Prawn with Black Truffle and Pepper Cream
- 黄金葱爆虾球
Crisp-fried Crystal Prawn with Salted Egg Yolk
- 甘香野菌炒花蚬
Wok-fried Sea Clam with Garlic and Wild Mushroom
- 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
- 鱼鳔胜瓜自制豆腐
Braised Homemade Beancurd with Fish Maw and "Seng Kwa" in Oyster Sauce
- 蒜香云耳炒芥兰
Stir-fried Hong Kong Kai La with Black Fungus, Chinese Wine and Minced Garlic
- 干扁榄菜肉碎四季豆
Stir-fried French Beans with Minced Pork and Preserved Olive Leaves
- 蒜香翡翠莲藕炒螺片
Stir-fried Seasonal Vegetables with Lotus Roots and Sliced Conch

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
- 豉汁凉瓜鱼片鸳鸯米粉
Stewed Vermicelli with Sliced Fish and Bitter Melon in Black Bean Sauce
- 海鲜芹香干炒米粉
Fried Rice Vermicelli with Seafood and Celery

SPECIAL PERKS

- 北京烤填鸭 (全只)
Whole Roasted Peking Duck with second serving at \$48⁺⁺ per duck (U.P. at \$83.00⁺⁺)
- Second Serving:
- Chopped and served
- Fried with Salt & Pepper
- Fried with Spring Onion and Ginger
- Braised with Yam and Whole Garlic



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