JIA WEI
嘉味

CLOSE KNIT
Weddings

Perfect for 70 - 120 persons







JIA WEI
嘉味

JIA WEI INTIMATE WEDDING

We believe your wedding day should be as unique as your love story. Let us craft an unforgettable celebration with beautiful Chinese dining, personalised service, and a beautiful setting made for memories.

Perks

Exclusive use of main dining hall
(Min. of 80 persons required)

Premium 7-course Lunch menu
and 8-course Dinner menu

Two-night stay in a Deluxe Room with breakfast
at Grand Mercure Singapore Roxy

Wedding favours for all guests (Tau Sar Piah)

Usage of Private Room and Bridal Room

Tea ceremony setup with a special wedding tea set

Specially decorated model wedding cake for cake cutting ceremony

Usage of in-house sound system and wireless handheld microphone

A bottle of champagne and a champagne fountain

Unlimited serving of soft drinks and Chinese tea

Jia Wei Everlasting Lunch Menu
嘉味永恒菜单

For 10 persons | S1338++

Prices are per table of ten guests, and subject to service charge and prevailing government taxes

First Course

Jia Wei Hot and Cold Platter | 嘉味冷热拼盘

Lobster Meat Salad with Assorted Fruits | 龙虾水果沙拉
Crispy Ah Ma Hae Chor | 阿嬤虾枣
Crispy King Oyster Mushroom with Wasabi Salt & Pepper | 芥末椒盐香脆杏鲍菇
Marinated Jelly Fish with Cucumber | 凉拌海蜇
Crackling Roast Pork with Mustard | 脆皮烧肉

Second Course

Braised Superior Sea Treasure with Fish Maw,
Crab Meat and Dried Scallop in Thick Soup
鲍翅海味羹

Third Course

Steamed Red Grouper with Chinese Oriental Sauce
鲜活红斑

Fourth Course

Jia Wei Roasted Chicken with Almond Flakes and Minced Garlic
蒜香烧鸡

Fifth Course

Braised 6 Head Abalone with Japanese Flower Mushroom and Greens
红烧6头鲍鱼日本花菇扒时蔬

Sixth Course

Jia Wei Duo Fried Rice with Jumbo Crab Meat
嘉味鸳鸯蟹肉炒饭

Seventh Course

Taro Paste with Hashima, Gingko Nut and Coconut Cream
雪蛤白果芋泥

Jia Wei Elegant Dinner Menu
嘉味喜宴珍馐

For 10 persons | S$1598++

Prices are per table of ten guests, and subject to service charge and prevailing government taxes

First Course

Jia Wei Hot and Cold Platter | 嘉味冷热拼盘

Lobster Meat Salad with Assorted Fruits | 龙虾水果沙拉
Crispy Ah Ma Hae Chor | 阿嬤虾枣
Crispy Silver Bait Fish with 7 Spices | 七味白饭鱼
Marinated Jellyfish | 凉拌海蜇
Crackling Roast Pork with Mustard | 脆皮烧肉

Second Course

Double Boiled Superior Sea Treasure
with Free Range Chicken and Conpoy
鲍翅炖鸡汤

Third Course

Steamed Red Grouper with Chinese Oriental Sauce
清蒸鲜活红斑

Fourth Course

Jia Wei Roasted Duck with Tangerine Infused Hoi Xin Sauce
脆皮烧鸭佐陈皮海鲜酱

Fifth Course

Braised 6 Head Abalone with Japanese Flower Mushroom and Greens
红烧六头鲍鱼日本花菇扒时蔬

Sixth Course

Wok Fried XO Sauce Ocean Prawn with Asparagus in a Crispy Nest
XO酱雀巢芦笋炒虾球

Seventh Course

Jia Wei Glutinous Rice with Waxed Meat wrapped in Lotus Leaf
荷叶腊味糯米饭

Eighth Course

Double Boiled Bird's Nest with Snow Lotus Seed, White Fungus and Red Dates
雪莲子银耳红枣炖燕窝

Jia Wei Eternity Dinner Menu
永恒喜宴菜单

For 10 persons | S1888++

Prices are per table of ten guests, and subject to service charge and prevailing government taxes

First Course

Jia Wei Hot and Cold Platter | 嘉味冷热拼盘

Lobster Meat Salad with Assorted Fruits | 龙虾水果沙拉
Crispy Ah Ma Hae Chor | 阿嬤虾枣
Crispy Silver Bait Fish with 7 Spices | 七味白饭鱼
Jia Wei Salted Egg Stuffed Char Siew | 咸蛋叉烧
Crackling Roast Pork with Mustard | 脆皮烧肉

Second Course

Double Boiled Superior Sea Treasure with Velvet Mushroom
Free Range Chicken and Conpoy
鹿茸菇鲍翅炖鸡汤

Third Course

Steamed Red Grouper with Chinese Oriental Sauce
清蒸鲜活东星斑

Fourth Course

Jia Wei Roasted Suckling Pig
嘉味脆皮烤乳猪

Fifth Course

Braised 6 Head Abalone with Japanese Flower Mushroom and Greens
红烧6头鲍鱼海参扒时蔬

Sixth Course

Wok Fried XO Sauce Ocean Prawn, Scallop and Asparagus in Crispy Nest
XO酱雀巢芦笋炒双鲜

Seventh Course

Jia Wei Stewed King Prawn Rice Vermicelli In Opeh Leaf
乌巴叶虾皇焖米粉

Eighth Course

Double Boiled Bird's Nest with Snow Lotus Seed, White Fungus and Red Dates
雪莲子银耳红枣炖燕窝