

A journey of a thousand miles begins with a single step.

We embarked on ours in search of fragrant and flavorful dishes for Ji Ji Asian Kitchen.

Ferrous smiles upon our hopeful quest - lucky us. And as the ancient philosophy of yin and yang would have it - lucky you.

Because now you can enjoy regionally-cherished specialties from across Asia, masterfully crafted in our own unique style.



Appetizers & Soups

- 1. Slow-Braised Pork Belly**
Caramel chili sauce with black vinegar. Pomelo citrus fruit, Chinese chives with gorgonzola, spiced purple onions
- 2. Nanjing-Style Duck**
Nanjing duck dates back over 1400 years. Our version is slow-cooked then flash wok-fried. Tomato, mang bean, mango fritters, shallots, hoisin with lily dust, green chili sauce
- 3. Jade Shrimp Har Gow**
Sometimes called a shrimp bonnet, these delicate dumplings are served with our signature Ji Ji sauces
- 4. Jiaozi (pot stickers)**
Chinese believe serving Jiaozi brings luck and prosperity! Shrimp dumplings, pea shoots, radish & green apple salad
- 5. Chicken Spring Rolls**
Lemon marmalade, curry leaves, pink grapefruit, cilantro pearls
- 6. Tamarind & Shrimp Soup**
Green mango, Vietnamese mint, basil, young coconut
- 7. Chicken & Cilantro Root Soup**
Corn, eggs, tomatoes, Chinese chives, oyster mushrooms

Entrees

- 2. Peppered Beef**
Shen Li Ho (Chinese vegetable), bird's nest, Chinese mustard, young garlic, ginger root, scallions
- 9. Bo Kho**: Slow-Braised Wagyu Beef Short Rib
Watermelon radish, burdock root, wasabi pearls, crisp potatoes
- 10. Singapore Chili Shrimp**
Widely sold by Singapore street vendors. Shrimp in a sweet, spicy, chili sauce, garlic and onion. "Shiok" in Singapore = awesome!
- 11. Sweet & Sour Fragrant Shrimp**
Crispy shrimp, tomatoes, pineapple, peppers & scallions in plum sweet & sour sauce
- 12. Kung Pao Chicken**
Sichuan peppercorns with heavenly facing chilies & cashews
- 13. Chairman Mao's Master Steak Pig**
Clay pot stewed pork is wok fried with scallions, sesame, fresh spinach, pea shoots, crisp peas

Sides, Noodles & Rice

- 14. Battered Beans**
with minced pork in extreme XO sauce
- 15. Chinese Broccoli**
with ginger & garlic glaze
- 16. Hot & Spicy Crisp Potato Fries**
- 17. Eggplant**
with mushrooms, soy & oyster sauce
- 18. Wide Noodles**
Oriental mushrooms, sprouts, onions, peppers, cilantro, scallions
- 19. Hakka-style Noodles**
"Hakka", a Chinese community known for its culture of tradition and cuisine, inspired this simple wonton noodle
- 20. Himalayan Basmati Fried Rice**
21. add Baby Shrimp 22. add Chicken
- 23. Steamed Jasmine Rice**

Desserts

- 24. Rose Crème Brûlée**
with ginger cream
- 25. Caramelized Crepes**
with Calamansi citrus ice cream
- 26. Fried Wonton**
Wrapped lychee fruit with tapioca pearls & coconut milk

Select Beverages

Regular bar prices apply:

Kirin Kirin Light

