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. Fortune smiled 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, mung 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 (potstickers)**
   
   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

8. 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 Stock Pig
    Clay pot stewed pork is wok fried with scallions, sesame, fresh spinach, pea shoots, snap peas

Sides, Noodles & Rice

14. Blistered 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 flat rice 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