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ASIAN KITCHEN

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





To accompany our most fragrant and flavorful dishes, your beverage journey starts where ours ended. With the best signature cocktails and beers of the region.

Cocktails

Jiji's Signature Green Tea Martini

Mizu Green Tea Shochu, green tea, lemongrass syrup, fresh lemon juice

Sake Sangria

Sake, triple sec, pineapple juice, Starry, fresh fruit

Rum Dynasty

Bacardi Rum, ginger beer, Creme de Cassis, fresh lime juice

Crazy Mango

Mizu Lemongrass Shochu, mango puree, fresh lemon juice, Starry

Bali Sunset

Bacardi Limón Rum, orange and pineapple juices, grenadine

Beer

Asahi Beer, Japan, 500ml.

Zero Proof

Lucky You Thai Iced Tea

black tea, sugar, milk

Have fun. But drink responsibly while you're at it, okay?

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* ②

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* ⑤

Sometimes called a shrimp bonnet, these delicate dumplings are served with our signature Ji Ji sauces

4. *Jiaozi (pot stickers)* ②

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* ⑦

Green mango, Vietnamese mint, basil, young coconut

7. *Chicken & Cilantro Root Soup*

Corn, eggs, tomatoes, Chinese chives, oyster mushrooms

Entrees

8. *Peppered Beef* ⑨
Shen Li Ho (Chinese vegetable), bird's nest, Chinese mustard, young garlic, ginger root, scallions
9. *Bo Kho* ⑦ *Slow-Braised Beef Short Rib*
Watermelon radish, burdock root, wasabi pearls, crisp potatoes
10. *Singapore Chili Shrimp* ③ 
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* ⑦  
Sichuan peppercorns with heavenly facing chilies & cashews
13. *Chairman Mao's Master Stock Pig* ⑧
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 (5)
“Hakka”, a Chinese community known for its
culture of tradition and cuisine, inspired this
simple wonton noodle
20. Himalayan Basmati Fried Rice (4)
21. add Baby Shrimp 22. add Chicken
23. Steamed Jasmine Rice

Dessert

24. Rose Crème Brulee
with ginger cream
25. Caramelized Crepes
with Calamansi (6)
citrus ice cream
26. Fried Wonton
Wrapped lychee fruit with
tapioca pearls & coconut milk



Please inform your server if you have any food allergies