



JIJI ASIAN KITCHEN MENU

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.

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 (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

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 (one pepper spicy)

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 (two pepper spicy)

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 (one pepper spicy)

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 noodle

20. Himalayan Basmati Fried Rice

21. add Baby Shrimp 22. add Chicken

23. Steamed Jasmine Rice

DESSERTS

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