

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



## 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 : 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 🕡 📢
  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

- Blistered Beans with minced pork in extreme XO sauce
- Chinese Broccoli with ginger & garlic glaze
- 16. Hot & Spicy Crisp Potato Fries
- 17. Eggplant
  with mushrooms, soy & oyster sauce
- 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 🐠
  - 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





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

Cockeaus	
JiJi's Signature Green Tea Martini Mizu Green Tea Shochu, green tea, lemongrass syrup, fresh lemon juice	1200
Sake Sangria Sake, triple sec, pineapple juice, Starry, fresh fruit	1100
Rum Dynasty Bacardi Rum, ginger beer, Creme de Cassis, fresh lime juice	1100
Crazy Mango Mizu Lemongrass Shochu, mango puree, fresh lemon juice, Starry	1100
Bali Sunset Bacardi Limón, orange and pineapple juices, grenadine	11º0
Beer	<b>7</b> 95
Asahi Beer, Japan, 500ml.	
Zero Proof Lucky You Thai Iced Tea black tea, sugar, milk	750

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

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