

## SIGNATURE DISHES



Spicy Chili Beef Marrow	18
Basil & Plum-Marinated Cherry Tomatoes	18
Salted Egg Yolk Pumpkin	28
Daily Mixed Stir-Fried Vegetables	28
Thai Style Slow Braised Oxtail	32
Crispy Sichuan Pepper Yellow Croaker Fish	32

Fried Chicken Ribs with Dry Spicy and Garlic	38
Creamy Black Truffle Stir-fried Chicken	38
Crispy Prawns With Grape Sauce	38
Black Truffle Wagyu Fried Rice	38
Stir-Fried Beef Tenderloin Cubes With Pineapple	48
Kyoto-Style Spare Pork Ribs	48

Nyonya-Style Steamed U6 King Prawn	38/2pcs
Abalone "Bak Kut Teh" Singapore Style	58/4pcs 88/8pcs

Crispy Pork Leg Hock With Chinese Herbs	58
Slow-Stewed Beef Short Ribs With Satay Peanut Sauce	58
Nyonya-Style Steamed Tooth Fish	68
Jishan Special Lobster Curry Laksa Set	108

## SWEET SOUPS



Brown Sugar Ginger Sweet Potato Soup	18
Jishan Signature Plum Herbal Soup	22
Sweet Soup with Apple, Lily Bulb & Ophiopogon	22
Sweet Soup with Fermented Rice & Red Date	22
Red Bean Sago with Milk and Bird's Nest	38

Allergy Notice: No dishes are suitable for guests with severe nut allergies. Due to potential trace allergens in our kitchen and ingredients, we cannot guarantee an allergen-free dining experience. Kindly inform your waiter of any dietary concerns.

Surcharge: A 1.5%-2.5% fee applies to card/EFTPOS payments. 15% surcharge on public holidays. 10% discretionary service charge applies to groups of 6 or more.

## URBAN SOUP

HERBALS CHINESE URBAN SOUP



Herbal Silk Chicken Wellness Soup with Longan, Goji Berries, Angelica Root, White Peony Root, Codonopsis, Red Dates, Black Dates	38
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Snow Pear & Pork Rib Soup with Pork Ribs, Ophiopogon Root, Lily Bulbs, Solomon's Seal, Lotus Seeds, Sea Coconut	28
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Yam & Morel Mushroom Soup with Lotus Seeds, Gorgon Seeds, Morel Mushrooms, Pork Ribs, Poria Mushroom	28
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Free-Range Chicken Soup with Ginseng with Goji Berries, Cordyceps Flower, Chinese Yam, Ginseng Rootlets, Red Dates, Longan	38
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Collagen-Rich Shark Bone Soup with Fish Maw, Goji Berries	48
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"Buddha Jumps Over the Wall" with Abalone, Sea Cucumber, Fish Maw, Dried Scallops, Shark Fin, Jinhua Ham, Quail Egg, Shiitake Mushroom	58
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## DESSERTS

FUSION ORIENTAL STYLE



Matcha Green Bean Square	18
Jishan Signature Milk Pudding	22
Handmade Traditional Crispy Fried Milk	22
Jishan Dark Chocolate Icy Mousse	28
Longjing Tea-Infused Oriental Tiramisu	28
Flower Wagashi Set (for two)	28
Osmanthus Yogurt Caramel Cake	38
Jishan Stewed Bird's Nest with Peach Gum	48

## AFTERNOON TEA SET

Suit for 2 ppl - \$168



## 顶级单盅煲汤



乌鸡药膳养生汤 当归、白芍、党参	38
雪梨润肺排骨汤 麦冬、百合、玉竹	28
清汤佛跳墙 鲍鱼、海参、花胶、鱼翅	58
人参走地鸡汤 淮山、人參、虫草、步厘花	38
胶原蛋白鱼骨汤 花胶、枸杞、蜜枣、姜片	48
山药清胃羊肚菌汤 莲子、芡实、茯苓、淮山	28

## 甜品



极膳手工抹茶绿豆糕	18
极膳比利时黑巧冰爽慕斯	28
极膳招牌冰酥酪	22
极膳桃胶金丝燕窝	48
桂花酸奶奶面蛋糕	38
龙井东方提拉米苏	28
手工古早炸鲜奶	22
椰子木槿双生花茶菓子	22



夏至  
Afternoon tea set  
Suit for 2 ppl - \$168

## 极膳食单



川辣牛骨髓	18
罗勒叶梅渍小番茄 (冷)	18
泰式酸辣慢煨牛尾	32
黑松露蜂蜜走地鸡粒	38
珍珠葡萄虾	38
凤梨和牛粒	48
药材酥炸宋式元蹄	58
清蒸柚子香银鳕鱼	68
招牌咖喱椰浆南澳龙虾	108
闽南沙茶牛肋排	58
药膳鲍鱼肉骨茶	88/8pcs
京都排骨	48
娘惹风味U6大虾	38/2pcs
和牛黑松露炒饭	38
油封花椒小黄鱼	32
蒜香避风塘鸡排翅	38
金沙脆南瓜	28
双味时蔬	28

## 养生甜汤



黑糖老姜番薯甜汤	18
极膳招牌梅子饮	22
红豆西米牛奶燕窝甜汤	38
苹果百合麦冬养生甜汤	22
酒酿荔枝红枣补血甜汤	22

日子很长，  
茶要思，饭要香。

Vinica Z.  
Founder