

## SIGNATURE DISHES



Spicy Chilli 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

### WELLNESS



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

## URBAN SOUP

### HERBALS CHINESE URBAN SOUP



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

## 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 2ppl · \$168



## 顶级单盅煲汤

### Traditional



乌鸡药膳养生汤

雪梨润肺排骨汤

清汤佛跳墙

人参走地鸡汤

山药清胃羊肚菌汤

胶原蛋白鲨鱼骨汤

清汤佛跳墙

人参走地鸡汤

## 甜品

### Oriental



极膳比利时黑巧冰爽慕斯  
极膳招牌冰酥酪  
极膳手工抹茶绿豆糕

桂花酸奶扇面蛋糕  
极膳招牌冰丝燕窝

手工古早炸鲜奶  
龙井东方提拉米苏  
栀子木槿双生花茶

茶果子  
极膳招牌冰丝燕窝



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

## 极膳食单

### Signature



川辣牛骨髓

泰式酸辣慢煨牛尾

黑松露蜂窝走地鸡粒

珍珠葡萄虾

凤梨和牛粒

药材酥炸宋式元蹄

清蒸柚子香银鳕鱼

招牌咖喱椰浆南澳龙虾

药膳鲍鱼肉骨茶

京都排骨

娘惹风味U6大虾

油封花椒小黄鱼

和牛黑松露炒饭

蒜香避风塘鸡排翅

金沙脆南瓜

双味时蔬

## 养生甜汤

### Wellness



黑糖老姜番薯甜汤  
红豆西米牛奶燕窝甜汤  
苹果百合麦冬养生甜汤  
酒酿荔枝红枣补血甜汤

日子很长，  
茶要思，饭要香。

Vinica Z.  
Founder