



Bistro | A La Carte

Jishan Garden designed to reflect our own meaning of Asian Fusion Cuisine replenishes the soul and that we are all united in the spirit of harmony and connection. From tasting, looking, smelling, to your table, all dishes are filled with the creativity and passion of our entire team. So, enjoy your food journey at Jishan Garden.



BISTRO MENU

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| Plum Flavour Pickled Cabbage (V) 开胃泡菜 | 10 | |
| Garlic Flavour Edamame (V) 蒜香毛豆 | 12 | |
| Braised Pork Bao 极膳黑金刈包 | 15/2pcs | |
| Sichuan Style Bone Marrow 炉烤川味牛骨髓 | 15 each | |
| Fries Chips With Black Truffle Mayo (V) 黑松露帕玛森薯条 | 15 | |
| Century Egg Tofu 香松皮蛋豆腐 | 16 | |
| Deep-Fried Egg Tofu With Sichuan Green Pepper (V) 酥炸嫩豆腐佐青椒酱 | 18 | |
| Lemon Salt And Pepper White Bait 柠檬椒盐白鱼 | 18 | |
| Matcha Wasabi Flavour Tempura Prawn 芥末抹茶天妇罗虾 | 18/3pcs | |
| Smoke Salted Duck Breast With Sweet Miso Sauce 烟熏盐水鸭胸片 | 32 | |
| Lobster Brioche Roll 南澳龙虾 - 布里欧包 | 35 each | |
| Vegetable Spring Roll (V) 蔬食素春卷 | 14/4pcs | 24/8pcs |
| SiuLong Bao 鲜肉小笼包 | 16/4pcs | 28/8pcs |
| Hot And Spicy Peanut Chilli Wonton 川味胡麻抄手 | 22/4pcs | 38/8pcs |

LARGE PLATES

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| Deep-Fried Crispy Squid With Lemon Chili Sauce 柠香酥炸鲜鱿 | 38 |
| Home-made Egg Tofu With Mapo Sauce 自制麻婆鲜嫩豆腐 | 38 |
| Stir-Fried Scallops And Sweet Peas 清炒干贝甜豌豆 | 38 |
| Fried Chicken Ribs With Dry Spicy And Garlic 蒜香避风塘鸡排翅 | 38 |
| Sichuan Hot And Spicy Crisp Chicken 椒麻辣子鸡 | 38 |
| Salt-Baked Abalone With Peanut Oil 招牌盐焗鲍鱼 | 38/3pcs |
| Kung Pao Prawn With Cashew Nuts 宫保虾 | 42 |
| Crispy Prawns With Grape Sauce 珍珠葡萄虾 | 42 |
| Deep-Fried Sweet And Sour Blue Cod Fish With Pine Nuts 极膳松鼠鱼 | 48 |
| Sichuan Fire-water Beef Fillet With Chilli Sichuan Pepper Broth 椒麻香辣厚切菲力牛排 | 48 |
| Braised Pork Belly with Chinese Shao Xing Wine 一品红烧肉 | 48 |
| Slow-Stewed Beef Short Ribs With Satay Peanut Sauce 慢炖沙茶牛肋排 | 58 |
| Sea Salt Baked Fresh Barramundi With Mixed Herbs 盐烤金目鲈鱼佐香草 | 68 |
| Steamed Tooth Fish Fillet With Yuzu Soy Sauce 清蒸柚香银鲳鱼 | 68 |
| Jishan Deep Fried Lobster-Tail with Spicy And Sour Sauce 金汤酸辣龙虾 | 78 |
| URBAN SOUP | |
| Chinese Herbs Soup (V) 山药莲子小盅煲汤 | 25 |
| Ginseng Chicken Soup 人参虫草花小盅鸡汤 | 28 |
| Rice wine and Black Sesame-oil Chicken Soup 麻油当归小盅鸡汤 | 28 |

RICE / NOODLES

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| Steamed Rice (V) 白米饭 | 5 |
| Vegetable Fried Rice (V) 蔬食斋炒饭 | 28 |
| Pine Nuts and Prawn Fried Rice 松子虾仁炒饭 | 32 |
| Noodles With Crab Roe And Scallion Paste 蟹黄葱香拌面 | 38 |
| Black Truffle Wagyu Fried Rice 和牛黑松露炒饭 | 38 |

VEGETABLES

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| Daily Mixed Stir-Fried Vegetables (V) 当日鲜绿蔬 | 25 |
| Sweet And Savory King Oyster Mushrooms (V) 三杯杏鲍菇 | 28 |
| Stir-Fried Kai-Lan (V) 清炒芥兰 | 28 |
| Stir-Fried Broccoli With Pine Nut (V) 松子青花椰菜 | 28 |
| Salted Egg Yolk Pumpkin (V) 金沙酥脆南瓜 | 28 |

DESSERT

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| Cold Peach Gum Tremella Soup 冰镇养颜桃胶银耳羹 | 18 |
| Deep-fried Banana Ice-cream 炸香蕉冰淇淋 | 20 |
| Jishan Signature Milk Pudding 冰酥酪 | 20 |
| Wuyi Rock Tea "Big Red Robe" Mousse 武夷山“大红袍”慕斯 | 22 |
| Papaya Milk Stewed With Bird's Nest 木瓜牛乳炖官燕 | 48 |

Important Notice Regarding Allergies And Dietary Requests
Please note that no dishes are suitable for those with an anaphylactic allergy to nuts. Due to the potential of traces allergens in the working environment and supplied ingredients, Jishan Garden cannot guarantee completely allergy-free dining experience. Please inform your waiter prior to ordering.

All credit/debit card payments and eftpos will incur a 1.5%-2.5% fee, 15% surcharge applies on all public holiday. 10% discretionary service charge applies to all groups of 6+.

