

JISHAN AUTUMN BANQUET

秋宴云山

\$165 /pp

Wine Pairing \$245 /pp

"After the empty mountain and the new rain, the weather comes late in autumn"
— Tang Dynasty · Wang Wei 《The Mountain Living in Autumn》
The fall menu was finally launched at a time when it was warm and cold.
With chrysanthemum, seafood, fresh fruits and vegetables on this menu, another great meal is made in good faith, in the hope that every diner in the southern hemisphere will taste real beauty in the autumn. When it comes to food, Fine Food has its own understanding and pursuit, and would like to share this set of "Autumn Banquet Yunshan" with you.

"空山新雨后，天气晚来秋" —— 唐 · 王维 《山居秋暝》
秋季菜单，在乍暖还寒时节，终于推出。这套菜单中有菊香，海味，鲜蔬，又一次的极膳诚意出品，希望每位食客，在入秋后的南半球，品尝真正的鲜美。对于美食，极膳有自己的理解与追求，愿与你共品这套 "秋宴云山"。

APPETISER SET

开胃小品

Jishan Chef's Special Selection includes Smoked Duck Breast, Abalone with Jishan Special Sauce, Fluffy Egg Tofu, Plum Flavour Cherry Tomato, Raw Pink Shrimp Te-Mari Cheese, Fresh Bamboo Shoots with Green Chili Pepper Paste

包含葱香油泡鲜鲍，梅渍有机小番茄，甜虾奶酪鞑寿司，青酱脆秋笋，烟熏盐水鸭胸片和松香蛋豆腐

ENTREE

前菜

Stir-fried Prawn filling Zucchini flower with Dry spicy and Garlic
蒜香避风塘-虾酿节瓜花

STEAMED

蒸食

Homemade Mayo Crab Meat Ball
自制手工蟹肉滑

URBAN SOUP

汤盅

Jishan Ginseng and Cordyceps Flower Chicken Herbals Soup
老火人参虫草花鸡汤

CHINESE TEA

秘制特饮

Seasonal Plum Tea (Cold)
极膳梅香菊花冷泡茶

MAIN COURSE

(SELECT ONE)

主菜 (三选一)

Wagyu Steak Served with Mixed Nuts Dukkah and Black Truffle Paste, Fresh Mushroom on Side
嫩煎黑松露和牛佐鲜蘑

Dassai Sake Marinate Koji Free Range Chicken Breast Served with Wafu Yuzu Dressing
徽祭盐麴低温走地鸡佐柚子胡椒酱

Low Temperature Cooked South Australia Lobster Tail Served with Capsicum and Red Spice Sauce
慢煮南澳龙虾肉佐温辣红椒 (Extra \$25)

RICE DISH

主食

Braised Pork Bao with Pickled Plum Cabbage
极膳黑金泡菜刈包

DESSERT

甘味

Seasonal Fruits
当季鲜果

JISHAN VEGAN BANQUET

山野蔬膳

\$145 / pp

When we decided to make a strict vegan banquet, we carefully considered how to convey and define our understanding of vegetarianism in this banquet. We call it "mountain vegetable meal" because the ingredients come from the mountains and organic vegetable fields. Health and deliciousness can coexist in the vegetarian meal set of Jishan. Real freedom of eating should be found in the beautiful mountains and wilds, what do you think? Thank you for loving vegetarian food, and I hope more people like vegetarian food.

决定做一套严格素食套餐，我们是经过深思熟虑的，如何在这一份小小的套餐里，传递和定义我们对素食的理解。我们称它为 "山野蔬膳"，是因为食材有来自山间和有机蔬菜田园。健康和美味，在极膳这套蔬食套餐里是可以并存的，真正的饮食自由，应该在山野烂漫处，你说呢？
谢谢热爱素食你，也希望有更多的人喜爱素食料理。

APPETISER SET

蔬食开胃三品

Jishan Chef's Selected Appetiser Set including Plum Flavour Cherry Tomato, Signature Salad, Tender and Fresh Tofu

包含极膳特色冰镇梅渍圣女番茄，松香嫩豆腐和特色沙拉

ENTREE

前菜

Jadeite Cabbage Fortune Bag with Sichuan Green Pepper Sauce
翠玉白菜福袋佐川味青椒酱

Deep Fried Zucchini Flowers with Pomelo Fragrance
酥炸柚香节瓜花

URBAN SOUP

汤品

Morels Mushroom Soup with Aged Vinegar Flavour
陈年醋香羊肚菌羹

MAIN COURSE

主菜

Jishan Hericium Erinaceus Cutlet with Black Pepper Flavour
极膳黑椒猴菇排

Ginger and Sesame Oil Vermicelli
老姜麻油面线

DESSERT

甘味

Seasonal Fruits
当季鲜果



Jack L.
Head Chef

Vinica Z.
Founder