龍鳳呈祥·雞根鼎食

二十四节气

菜單

民间谚语有
“补冬不如补霜降”的说法。
进补要以“润燥、固表、益气”为主。

JIGEN 雞根
Because the table remembers

岁月留香，意犹未尽

中华传统 传承千年

JiGEN

Because the Table Remembers

Philosophy

"Because the Table Remembers".

JiGEN is a modern Chinese claypot restaurant built upon the idea that food is not merely sustenance, but memory, culture, and history carried across generations. Through ancient recipes, regional traditions, literary references, and modern culinary techniques, JiGEN seeks to reconnect diners with the warmth, philosophy, and soul of Chinese cuisine.

Our Culinary Foundation

Claypot Cooking • Traditional Foundations • Modern Sous Vide Precision • Refined Workflow Systems.

About JiGEN Cusine

Chef and Founder, ***Kelvin Hiro Yeo***, has always been heavily influenced and inspired by stories of ancient China and particularly the *"Wuxia" and "3 Kingdoms" eras.*

Thousands of years ago, there were no combi ovens, no gas stoves, just simplistic claypot cooking over firewood. All they had were preparation and execution techniques combined with fresh ingredients, slow braising, rendering of meats and herbs.

Yet there were such magnificent feasts from legends that history still speaks of today.

At JIGEN, we do our best to follow these old recipes and techniques, we aim to bring these ancient flavor profiles to your plate.

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Year Established

2026

THE FOUNDATION
(Choice of Bases)

Hainanese Rice
Nanyang Era

Fragrant rice cooked with chicken fat, herbs, ginger, and garlic. This rice existed long before it ever had a formal name.

Teochew Olive Rice
Late Qing Dynasty — Chaoshan Region

A savory rice beloved by Teochew merchants, made with preserved Chinese mustard olive leaves.

Hong Kong Noodles
Han Dynasty Origins

Originally known as La Mian (pulled noodles), one of China's oldest noodle traditions.

Cantonese Claypot Porridge
Zhou Dynasty Origins

A modern recreation of traditional slow-cooked Cantonese claypot porridge culture.

SIGNATURE

Pre-Order
(24 Hours Advance)

Qi Guo Ji **Rp 358 K**
(Yunnan Steam Pot Chicken)
Over 300 Years Old

Traditional Yunnan herbal chicken soup slowly steamed in a claypot, celebrated for nourishment, warmth, and restoration.

Yangtze Drunken Prawns **Rp 588 K**
Tang Dynasty Inspiration

Inspired by the famous line:
今朝有酒今朝醉, 明日愁来明日愁 , "If there is wine today, get drunk today." Gently intoxicated in both Chinese wine and Ji-GEN's signature strawberry wine.

House of JiGEN

Shadows in a Pot **Rp 158 K**

A tribute to soy sauce itself, featuring six different soy sauces layered into one dark, mysterious rice dish.

Swordsman's Claypot **Rp 128 K**

Our interpretation of what wandering swordsmen may once have eaten in roadside inns — the spiritual ancestor of modern claypot rice.

De Shi (Life on a Plate) **Rp 118 K**

Inspired by the Chinese saying:
酸甜苦辣
"Life has four flavors — sour, sweet, bitter, and spicy." A reflection of our Chef's thirty-year journey through the kitchen.

House of JiGEN

Golden Broken Fried Rice **Rp 108 K**
Sui Dynasty Kitchens
Emperor Yang Guang's favorite; rice coated delicately in egg, transforming grains into "fragments of gold."

Grandma's Fried Rice **Rp 98 K**
The true omakase of every Chinese household. Warmth the heart can recognize with every spoonful.

Grandpa's Noodles **Rp 98 K**
Inspired by traditional birthday noodles, made from one long unbroken strand symbolizing longevity.

MAIN COURSES
(Mains to Share)

Poultry (Chicken)

Beggar's Chicken **Rp 168 K**
Qing Dynasty Era
A folklore classic discovered by Emperor Qianlong during his secret travels among commoners.

San Bei Ji (Three Cups Chicken) **Rp 138 K**
Song Dynasty Era
Created by a prison warden for a beloved general using soy sauce, sesame oil, and rice wine.

Si Yau Gai **Rp 128 K**
(Soy Braised Chicken)
Ming Dynasty Era
Cantonese merchant comfort food braised gently in aromatic soy sauces and spices.

Bai Zhan Ji (Poached Chicken) **Rp 98 K**
Ming Dynasty Era
The ancestor of modern Hainanese steamed chicken—simple, clean, and deeply rooted in tradition.

Meat (Pork)

Hong Shao Rou **Rp 178 K**
Tang Dynasty Origins
One of the foundational red-braised pork traditions that gave birth to modern braising styles.

Ginger Scallion Pork Belly with Strawberry Wine **Rp 178 K**
JiGEN Modern Fusion
Built upon the oldest Chinese aromatic foundations dating back to the Qin era.

Dong Po Rou **Rp 158 K**
Song Dynasty Era
Named after the poet Su Dongpo, who rewarded workers with this legendary braised pork.

Lu Rou **Rp 118 K**
(Slow Braised Pork Belly)
Tang Dynasty Origins
A Minnan-style tradition carried across the Taiwan Strait during Ming–Qing migration.

Seafood

Fujian Crab Rice **Rp 308 K**
Song Dynasty Inspiration
A luxurious crab rice inspired by the refined waterways and seasonal feasts of Jiangnan.

Hong Lou Meng **Rp 218 K**

JiGEN Literary Tribute

Inspired by Dream of the Red Chamber, one of China's Four Great Classical Novels.

Suan Cai Yu (Sauerkraut Fish) **Rp 178 K**

Han & Ming Dynasty Roots

A beloved Sichuan classic balancing sour pickled mustard greens with delicate sea bass.

Jiang Hu Yu **Rp 178 K**

(Ginger & Pepper Fish)

JiGEN Wuxia Tribute

A ginger-and-pepper fish inspired by the wandering martial world of Ming Dynasty wuxia culture.

FOR THE TABLE
(Sides & Sharing)

Salted Egg Wings (6pcs) **Rp 168 K**

Modern fusion using ingredients with roots tracing back to the Han Dynasty.

Prawn Paste Pork Belly **Rp 138 K**

Ancient fermentation technique reimagined with pork belly.

Mala Wings **Rp 138 K**

Sichuan peppercorn traditions interpreted through late Ming Dynasty mala culture.

Prawn Paste Chicken **Rp 128 K**

Cantonese technique utilizing fermented shrimp traditions (1,000+ years old).

Lapcheong Basket (4pcs) **Rp 128 K**

Lapcheong Basket (2pcs) **Rp 68 K**

Traditional handmade Chinese sausage served warm and fragrant.

Scholar's Claypot Tofu **Rp 108 K**

Inspired by dishes prepared for sons departing for imperial examinations.

San Zhen Dan **Rp 108 K**

Cantonese three-color steamed eggs; a recipe older than its formal name.

Shui Jiao (Traditional) **Rp 98 K**

Han Dynasty – One of the oldest dumpling forms, once known as Hun Tun.

Shui Jiao (Fried) **Rp 98 K**

A crisp modern interpretation of the traditional classic dumpling.

Furong Dan **Rp 88 K**

Late Ming/Qing Dynasty – The grandfather of today's famous Foo Yung Hai.

Jiao Yan Tofu **Rp 88 K**

Salt & pepper fried tofu, combining Han Dynasty tofu with Cantonese traditions.

DESSERTS
(Rotational)

Yellow River Mango Pudding **Rp 58 K**

Snowy Almond Pudding **Rp 58 K**

JIU

***Bai Jiu* 白酒** **Rp 15,000 K**
A unique and traditional spirit experience that reflects centuries of craftsmanship.

***Strawberry Wine* 草莓酒** **Rp 1,288 K**
Fresh, light wine with natural sweetness and a fruity character.

COCKTAIL

***Huang Hun* 黃昏** **Rp 158 K**
Elegant, softer take on the Negroni blending bitterness and subtle fruitiness.

Strawberry Long Island **Rp 188 K**
草莓長島
Lively, fruity twist on the classic, blending bold spirits with sweet strawberry.

***Dragon Highball* 龍高球** **Rp 2,200 K**
Modern, minimalist cocktail offering light yet vibrant and exciting flavors.

***Shanghai Mule* 上海騾子** **Rp 2,500 K**
Lively Asian-influenced classic balancing spice, citrus, and subtle sweetness.

***Long Zhu* 龍珠** **Rp 158 K**
Refined, modern highball combining simple elegance with rich oolong tea.

***Shanghai Garden* 上海花園** **Rp 138 K**
Fresh, sophisticated cocktail highlighting light and botanical flavors.

MOCKTAIL

***An Ran Xiao Hun* 黯然销魂** **Rp 58 K**
Sweet floral notes with a gentle spicy kick.

***Ju Hua Tai* 菊花台** **Rp 58 K**
Refreshing blend of floral elegance and natural sweetness.

Goji Berry Red Date **Rp 58 K**
***Refresher* 枸杞紅棗清飲**
Light, smooth twist on traditional herbal flavors.

Winter Melon Cooler **Rp 58 K**
冬瓜冰飲
Smooth, naturally sweet, and cooling winter melon.

***Lian Hua Bao Dian* 蓮花寶典** **Rp 58 K**
Light and soothing with a gentle sweetness.

***Jiu Yang Zhen Jing* 九阳真经** **Rp 58 K**
Bright balance of fresh citrus and gentle spice.

***Zhang San Feng* 張三丰** **Rp 68 K**
Fruity sweetness with a cooling touch of mint.

***Yu Nu Xin Jing* 玉女心經** **Rp 88 K**
Balanced mix of natural sweetness and cool mint.

Qian Kun Da Nuo Yi **Rp 68 K**
乾坤大挪移
Sparkling blend of fruity sweetness and deep tea.

Tian Yan Mi Yu **Rp 168 K**
甜言蜜语
Vibrant fruity sweetness with a refreshing minty lift.

TEA

Teh Tarik 拉茶 — **Rp 38 K**

Iconic, comforting pulled tea blending strong brew with creamy sweetness.

Longjing Shi Feng 狮峰龙井 — **Rp 118 K**

Pure Chinese spring green tea with a subtle balance of sweetness and depth.

Jasmine "Snow" Green Tea — **Rp 238 K**
碧潭飘雪

Elegant green tea delicately scented with fresh jasmine blossoms.

King of Dun Din Oolong Tea — **Rp 428 K**
冻顶乌龙茶

Complex oolong profile featuring floral, fruity notes and smooth minerality.

Fen Huang Dan Cun Tea — **Rp 488 K**
凤凰单丛

Long, twisted leaves offering a complex, lingering taste with almond undertones.

Mengku Rongshi 2010 Years Old Shen Pu'er — **Rp 1,188 K**
勐库戎氏生普洱茶

A deep, complex aged raw Pu'er showing the lively wisdom of time.

Heritage of Lao Banzhang Shen Pu'er Tea 1980 Years Old Tea 老班章生普洱 — **Rp 1,388 K**

A rare, historic expression of rich energy and vintage craftsmanship.

Luo Han Guo 羅漢果茶 — **Rp 38 K**

Naturally sweet, soothing, and refreshing herbal drink.

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TEA

Power of The earth Liu Pao 2020 Tea 岩韵2020年六堡茶 **Rp 438 K**
Rich, smooth Liu Pao tea with deep earthy flavors and complex character.

Deep Happiness Liu Pao Tea 0607 2016 y.o 深福六堡茶 **Rp 1,088 K**
Traditional 95g compact tea cake with a calm, mature, and aged character.

Bai Mu Dan White Tea **Rp 380 K**
白牡丹白茶
Elegant Fuding aged white tea reflecting pure Chinese tradition.

Mango Pineapple White Tea **Rp 180 K**
芒果菠萝白茶
Refreshing white tea infused with tropical fruits.

Jin Jun Mei 金骏眉 **Rp 238 K**
Refined black tea with a honeyed aroma.

Dianhum Premium Tea **Rp 380 K**
滇红茶
Bold large-leaf red tea with natural sweetness.

Liang Tea 凉茶 **Rp 35 K**
Traditional Chinese herbal drink with cooling properties.

Goji Berry and Red Date Tea **Rp 65 K**
枸杞紅棗茶
Nourishing, warm, and gently sweet herbal beverage.

Chrysanthemum Tea 菊花茶 **Rp 38 K**
Light herbal tea with a delicate floral character.

COFFEE

Kopi O 黑咖啡 **Rp 40 K**
Classic Nanyang black coffee, sweetened with sugar.

Kopi 南洋咖啡 **Rp 45 K**
Traditional Nanyang coffee with sweet condensed milk.

Kopi C 咖啡 ***C*** **Rp 45 K**
Smooth Nanyang coffee with sugar and evaporated milk.

Kopi O Kosong 黑咖啡無糖 **Rp 40 K**
Traditional black coffee without sugar or milk.

Kopi Peng 冰咖啡 **Rp 45 K**
Refreshing iced version of classic kopitiam coffee.

SOFT DRINK

Coca cola 可口可樂 **Rp 30 K**
Classic, bold, and refreshing cola.

Coke Zero 零度可口可樂 **Rp 30 K**
Classic cola taste, entirely sugar-free.

Sprite 雪碧 **Rp 30 K**
Crisp and bubbly lemon-lime soda.

Fanta 芬達 **Rp 30 K**
Bright, sweet, and fruity soda.

Soda Water 蘇打水 **Rp 30 K**
Clean, light, and bubbly sparkling water.

Mineral Water 礦泉水 **Rp 20 K**
Pure hydration and essential refreshment.

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