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

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SIGNATURE



Pre-Order
(24 Hours Advance)

Qi Guo Ji
(Yunnan Steam Pot Chicken)
Over 300 Years Old
Traditional Yunnan herbal chicken soup slowly steamed in a claypot, celebrated for nourishment, warmth, and restoration.

Rp 358,000



Pre-Order
(24 Hours Advance)

Yangtze Drunken Prawns
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 JiGEN's signature strawberry wine.

Rp 588,000

THE FOUNDATION (CHOICE OF BASES)

Select your choice of carbohydrate as the base of your meal. Each option carries a deeply rooted historical story.

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.

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HOUSE OF JIGEN



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

Rp 158,000



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

Rp 98,000



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

Rp 128,000



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

Rp 98,000



De Shi (Life on a Plate)
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.

Rp 118,000



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

Rp 108,000

MAIN COURSES



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

Rp 168,000



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

Rp 138,000

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MAIN COURSES



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

Rp 128,000



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

Rp 118,000



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

Rp 98,000



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

Rp 308,000



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

Rp 178,000



Hong Lou Meng
JiGEN Literary Tribute
Steamed sea bass infused with strawberry wine, inspired by the Chinese literary classic Dream of the Red Chamber.

Rp 218,000



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

Rp 178,000



Suan Cai Yu
(Sauerkraut Fish)
Han & Ming Dynasty Roots
A beloved Sichuan classic balancing sour pickled mustard greens with delicate sea bass.

Rp 178,000



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

Rp 158,000



Jiang Hu Yu
(Ginger & Pepper Fish)
JiGEN Wuxia Tribute
A ginger-and-pepper fish inspired by the wandering martial world of Ming Dynasty wuxia culture.

Rp 178,000

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FOR THE TABLE
SIDES & SHARING



Lapcheong Basket (4pcs)
Lapcheong Basket (2pcs)
Traditional handmade Chinese sausage served warm and fragrant.

Rp 128,000
Rp 68,000



Salted Egg Wings (6pcs)
Modern fusion using ingredients with roots tracing back to the Han Dynasty.

Rp 168,000



Prawn Paste Pork Belly
Ancient fermentation technique reimagined with pork belly.

Rp 138,000



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

Rp 128,000



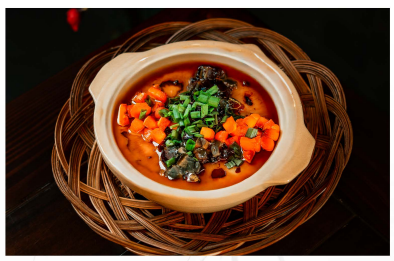
Mala Wings
Sichuan peppercorn traditions interpreted through late Ming Dynasty mala culture.

Rp 138,000



Scholar's Claypot Tofu
Inspired by dishes prepared for sons departing for imperial examinations.

Rp 108,000



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

Rp 108,000



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

Rp 88,000



Crispy Roast Pork Belly (燒肉)
Evolved from a 1,000-year-old Chinese roasting tradition into classic Cantonese pork with blistered crackling skin.

Rp 88,000



Char Siu (叉燒)
Ancient Zhou Dynasty skewer techniques refined into Guangdong's iconic glazed "fork-roasted" pork.

Rp 78,000



Shui Jiao (Traditional)
Han Dynasty – One of the oldest dumpling forms, once known as Hun Tun.

Rp 98,000



Shui Jiao (Fried)
A crisp modern interpretation of the traditional classic dumpling.

Rp 98,000



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

Rp 88,000



Tang Yuan
Ancient Chinese unity dessert by our Taiwanese grandma. Sesame-peanut dumplings in Osmanthus soya milk.

Rp 88,000



Yellow River Mango Pudding
Fresh mango dessert inspired by the Chinese proverb on life's shifting fortunes.

Rp 58,000



Snowy Almond Pudding
Inspired by "素雅淡清"—a silky almond dessert honoring Chinese wisdom: profound beauty lies in pure simplicity.

Rp 58,000

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