



Dear Epicureans,

Welcome to Jing!

This menu is a sincere expression of my heritage from the French Basque Country, the result of 29 years of dedication and culinary passion.

This year, Jing proudly celebrates its five years of a well-deserved Michelin star.

Through this new Winter 2024-2025 collection,

I invite you to embark on a journey into the heart of my roots, inspired by the Pyrenees-Atlantic mountain range, the vastness of the Atlantic Ocean, the serenity of our rivers, and, above all, the unparalleled richness of nature.

Driven by a strong identity in taste and the conviction of "doing things the French way," we have highlighted exceptional products and unique techniques, some of which have been forgotten, that will transport you on a journey through time.

The memories of a culinary life that blends modernity and tradition, while respecting the highest standards of the French art of living. For me, the Basque Country is not just a region; it is a true state of mind, rich in values, flavors, sharing, and generosity.

Our passionate team, led by our maître d'hôtel, Oliver Huang, is delighted to accompany you on this magnificent gastronomic voyage, with care and precision at every moment.

Bon appétit,

Chef William Mahi





## Jing Classic Menu

### The Famous Pâté Croûte

Marinated Chicken Breast, Duck Liver  
Truffle Vinaigrette, Butter Lettuce Heart

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### Escargots En Chou

Burgundy Escargots, Green Herbs Cream  
Garlic Cream, Ricard Brandy, Black Diamond

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### Mushroom Ravioli

Bottom Mushroom, Shiitake, Ceps, Morels  
Coffee Powder, Mushroom Cappuccino Sauce

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### Venison Farci

New Zealand Venison Stuffed with Foie Gras and Truffle  
Macerated Red Wine, Pear, Dry Grapes

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### Wet Aged M5 Wagyu Beef Tenderloin

Stanbroke Farm, Australia Queensland State  
Roasted, Tomato in Two Textures, Smoked Eggplant Purée  
Onions and Miso, Parsley, Red Wine Sauce, Real Mashed Potato

**\*Supplement: MB9 Wagyu Beef Tenderloin (+488)**

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### Exotic Vacherin

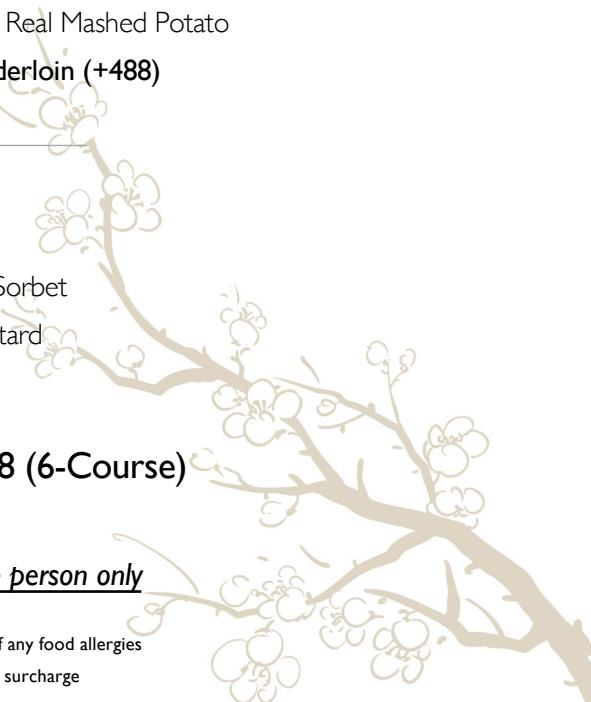
Coconut Ice Cream, Mango Sorbet  
Passion Fruit Caramel Custard

**Jing Classic Menu : RMB 1,988 (6-Course)**

**Each set of menu is tailored for one person only**

Please inform a staff member should you be aware of any food allergies

All prices are in RMB and subject to a 16.6% surcharge





## Menu Voyage au Pays Basque

### New Zealand Langoustine Tartar

15 Grams PERSEUS 9 Years Caviar from Sichuan Ya'an, Crouton, Pea Purée  
Sour Cream, Dill, Lime Zest, Yuzu, Lemon, Shallot, Pickled

### Spider Crab Tart

Dalian Live Spider Crab, Shiso, Sea Urchin, Basil Oil  
Flower, Citrus Confit, Foam, Horseradish, Dill Flower

### Blue Lobster

Charcoal-grilled Blue Lobster, Authentic Bisque  
Popping Peas, Crab Meat, Wild Black Rice

### Scallops Blanc De Noir

Pan-seared Scallops, Squid Ink Chips, Celeriac Purée  
Sage Mussels Sauce, Parsley Oil, Baerri Caviar From Sichuan Ya'an

### Wet Aged M9 Wagyu Beef Tenderloin

Stanbroke Farm, Australia Queensland State  
Roasted, Tomato in Two Textures, Smoked Eggplant Purée  
Onions and Miso, Parsley, Red Wine Sauce, Real Mashed Potato  
\*Supplement: MBI2 Wagyu Beef Tenderloin (+488)

### Real Basque Cheesecake

Original Basque Region Recipe, Creamy  
Soft & Elegant, Cheese Ice Cream, Lemon

Menu Voyage au Pays Basque : RMB 2,388 (6-Course)

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## The Caviar Menu

At Jing, we present an exclusive selection of three distinct table-tailored PERSEUS caviars,.

These exquisite delicacies are sourced from Ya'an, Sichuan, China.

All aged with natural salt ensuring with unparalleled flavour and quality.

	30 g	50 g	125g
PERSEUS No.1 BAERII	788	988	2,288
Acipenser Baerii - 9 years			
PERSEUS No. 2 SUPERIOR OSCIETRA	898	1,288	2,998
Schrenckii x Dauricus - 11 years			
PERSEUS No. 7 AMUR BELUGA	1,388	2,288	4,998
Huso Dauricus - 17 years			

All our caviars are served with a selection of condiments on the side

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MICHELIN  
2025



RESTAURANT & BAR

### Starter

<b>New Zealand Langoustine Tartar</b> 1,288 30 Grams PERSEUS 9 Years Caviar from Sichuan Ya'an, Crouton, Pea Purée, Sour Cream, Dill, Lime Zest, Shallot, Pickle <i>*Supplement: Upgrade to Caviar Oscietra (+888)</i> <i>Upgrade to Caviar Beluga (+1,388)</i>	<b>Foie Gras</b> 338 Foie Gras Mousse, Fig, Grape, Port Wine, Gingerbread Pear, Apple, Compote
<b>Spider Crab Tart</b> 788 Dalian Live Spider Crab, Shiso, Sea Urchin, Basil Oil Oxalis Flower, Citrus Confit, Foam, Horseradish, Dill Flower	<b>Mushroom Ravioli</b> 388 Bottom Mushroom, Shiitake, Ceps, Morels Coffee Powder, Mushroom Cappuccino Sauce
<b>36 Hours Marinated Norwegian Salmon</b> 348 Nori, Soya, Lemon Confit, Cress, Basil, Lime Gel Salmon Roe, Ginger, Cream	<b>52 Degree Egg</b> 428 Yunnan Black Truffle, White Wine, Ceps Powder, Ibérico Ham Potato Foam, Chives, Fried Onion
<b>The Famous Pâté Croûte</b> 338 Marinated Chicken Breast, Duck Liver, Truffle Vinaigrette Butter Lettuce Heart	<b>Escargots En Chou</b> 288 Burgundy Escargots, Green Herbs Cream Garlic Cream, Ricard Brandy, Black Diamond

### Sea

<b>Scallops Blanc De Noir</b> 368 Pan-Seared Scallops, Squid Ink Chips, Celeriac Purée, Sage Mussels Sauce, Parsley Oil, Baerri Caviar From Sichuan	<b>Atlantic Ocean Line-caught Cod Fish</b> 798 Nori Powder, Celeriac Puree, Green Peas, Dill and Oxalis Flower Dalian Bay Sea Urchin Sauce, Pickled Shallots
<b>New Zealand Langoustine</b> 688 Low-temperature, Sweet Potato Purée, Crisps, Langoustine Bisque Orange Juice, Curry, Coconut Milk, Coconut Flakes	<b>Basque Country Dover Sole</b> 678 Low-temperature, Grilled Asparagus, 'Dieppoise' Sauce, Mussel Juice Lemon, Salmon Roe, Chives, Dill
<b>*Blue Lobster</b> 1,388 Charcoal-Grilled Blue Lobster, Authentic Bisque Popping Peas, Crab Meat, Wild Black Rice <i>*Supplement: To be included in 5 or 6 Courses Menu (+388)</i>	<b>Atlantic Ocean Turbot (For 2 People to Share)</b> 1,488 Baked Bone-in Turbot, Jerusalem Artichoke Purée and Chips Thyme, Brown Butter Sauce, Puer Tea Powder

### Meat

<b>Huaian Farm Pigeon</b> 688 Jiangsu Huaian Farm, Slow-cooked Pigeon Breast, Duck Liver Pigeon Leg Confit, Stuffed with Pine Nuts and Sunflower Seeds Savoy Cabbage in Two Textures, Pigeon Civet Sauce	<b>Ningxia Farm Lamb (For 2 People to Share)</b> 688 Low-temperature Cooked Lamb Saddle, Roasted Fillet Lamb Juice, Macerated Dry Grape Sauce Single Carrot Glazed in Onion Juice, Parsley and Black Garlic
<b>Wet Aged MB5-6 Wagyu Beef Tenderloin</b> 688 Stanbroke Farm, Australia Queensland Roasted, Tomato in Two Textures, Smoked Eggplant Purée Onions and Miso, Parsley, Red Wine Sauce, Real Mashed Potato <i>*Supplement: MB9 Wagyu Beef Tenderloin (+488)</i> 888 <i>MB12 Wagyu Beef Tenderloin (+976)</i> 1,088	<b>*Venison Farci</b> 588 New Zealand Venison Stuffed With Foie Gras and Truffle Macerated Red Wine Pear Dry Grapes <i>*Supplement: To be included in 5 or 6 Courses Menu (+288)</i> <b>*1.2Kg Dry Aged MB5-6 Bone-In Ribeye</b> 2,888 <i>(For 2 to 4 People - Table Side Carving)</i> Stanbroke Farm, Australia Queensland, Butter, Mashed Potato Yunnan Black Truffle Powder, Basque Style Vegetable
<b>Braised Oxtail (For 2 People to Share)</b> 888 3-Days Marinated And Simmered Oxtail, Encased in Puff Pastry Yunnan Black Truffle	

*\*(Additional for the menu, please check with your waiter)*

*Please find the dessert selections in the next page*

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## Dessert

<b>The Brie Truffle</b> Normandy Brie D'Isigny Cheese, Yunnan Black Truffle Wheat Bread	<b>258</b>
<b>Exotic Vacherin</b> Coconut Ice Cream, Mango Sorbet Passion Fruit Caramel Custard	<b>158</b>
<b>Chocolate Soft Tart</b> Komuntu, Chocolate Triangle, Winter Orange Marmalade Pecan Praline, Chocolate Sponge Sorbet	<b>158</b>
<b>Real Basque Cheesecake</b> Original Basque Region Recipe, Creamy Soft & Elegant, Cheese Ice Cream, Lemon	<b>188</b>
<b>*Our Selection of Aged French Cheeses</b> Five Types of Aged French Cheeses	<b>188</b>

5-Course: RMB 1,788

6-Course: RMB 1,988

Single Glass Wine Pairing: RMB 168 (Per Glass)

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