



  
**MICHELIN**  
**2025**



RESTAURANT & BAR

亲爱的住店客人，

我们感谢您选择下榻北京王府半岛酒店，我们诚挚地邀请您在米其林一星级法餐Jing餐厅，  
享受一次精致的用餐体验。为此我们特别为您精心策划了这份菜单，  
并以独家价格供应给我们尊贵的住店客人。

三道式菜单：

价格：每位人民币**588**元

您可以选择一道前菜、一道海鲜菜或肉类菜以及一份甜品

四道式菜单：

价格：每位人民币**788**元

您可以选择一道前菜、一道海鲜菜、一道肉类菜和一份甜品

这份菜单是对厨师精湛技艺和对食材无限热情的深度探索。  
我们的米其林星级大厨William Mahi亲自操刀，精心策划每一道佳肴，  
确保您的每一次品尝都能触动您的感官，带来无与伦比的愉悦。

我们热切期待您的光临，在这里，每一餐都是对美食艺术的致敬，  
每一口食物都是我们对卓越品质的承诺。

此致，  
Jing团队

如您需要查看常规菜单，请随时咨询我们的服务人员





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## 前菜

### 单县白芦笋

清蒸，罗勒风味蛋黄酱，3天慢煮蓝龙虾浓汤蛋黄酱  
扁叶欧芹油

### 刘菜园村番茄

山东聊城番茄，糖浆，香草，百里香，青柠，罗勒  
番茄雪芭和番茄脆片，番茄清汤

### 牛肝菌鹌鹑蛋 (The Egg)

香煎香格里拉牛肝菌，牛肝菌土豆慕斯，平叶欧芹  
红葱头，48 小时牛肝菌浸渍油，鲜牛肝菌片，石家庄鹌鹑蛋

### 法式肉派

腌制鸡胸肉，鸭肝，自制松露油醋汁，奶油生菜心

## 海洋与森林

### 昌黎扇贝

香煎扇贝，香格里拉牛肝菌，棕黄油，牛肝菌鱼高汤  
四川雅安9年青鳍鲟鱼子酱

### 东山岛鱿鱼

铁板烤制，农家猪蹄内馅，法式辣香肠泥，烤信阳绿芦笋  
汝拉黄酒鸡汁，两种葡萄籽油，巴斯克绵羊芝士

### 煎牛肝菌

香格里拉牛肝菌，帕玛森酱汁，香蒜泥，平叶欧芹油  
朗格多克梅洛红酒酱，诺邓24月山洞熟成火腿

### 巴斯克多佛比目鱼

低温慢煮，‘Dieppoise’酱汁，青口汁  
柠檬，大理鸡油菌，香葱，罗勒油

## 肉类

### 淮安农场鸽子

江苏淮安农场，低温慢煮鸽胸，鸭肝，油封鸽腿  
两种质地的皱叶甘蓝，松子，向日葵子，鸽子酱

### 湿式熟成M5级和牛牛柳

Rangers Valley，新南威尔士，澳大利亚  
双重番茄，烟熏茄子泥，洋葱及味噌，红酒汁，马铃薯泥  
\*升级M9级和牛牛柳 (+RMB 488)

## 甜品

### 黑松露布里芝士

诺曼底伊西尼产区-布里芝士  
云南黑松露酱，小麦面包

### 巴斯克芝士蛋糕

巴斯克地区传统食谱，细腻柔软而优雅  
芝士冰淇淋，柠檬

### 热带风情

椰子冰淇淋，芒果雪芭，百香果焦糖卡仕达

三道式套餐: RMB 588

四道式套餐: RMB 788

葡萄酒搭配: RMB 168 (每杯)

Jing 特色鸡尾酒: RMB 128 (每杯)

每套菜单仅为一人量身定制

如您存在食物过敏现象，请在用餐前及时向我们的员工反映  
以上价格均为人民币并加收16.6%附加费



  
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Dear In-House Guests,

We are delighted to have you stay with us at The Peninsula Beijing, and we would like to extend a warm invitation for you to indulge in an exquisite dining experience at our renowned French Michelin Star Restaurant - Jing. We have specially curated a menu just for our valued in-house guests, offering a selection of delectable dishes at exclusive prices.

**3-Course Menu:** Enjoy a sumptuous three-course meal for RMB 588 per person.

You may choose a starter, a seafood dish or a meat dish and one dessert.

**4-Course Menu:** Indulge in a four-course feast for RMB 788 per person.

You may choose one start, one seafood dish, one meat fish and one dessert

Each dish has been meticulously crafted to provide a harmonious blend of flavours, reflecting the culinary expertise of our Michelin-starred Chef, William Mahi. His innovative approach to gastronomy ensures that every bite is a celebration of taste and artistry.

Warm Regards,  
Jing Team

Please kind ask our staff member for the regular menu and signature set menu







  
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## Starter

### Shanxian White Asparagus

Steamed, Basil-infused Mayonnaise, Floral Gçarden, Flat Parsley Oil  
Three Days Simmered Blue Lobster Broth Mayonnaise

### The Liu Caiyuan Village Tomatoes

Poached in Syrups, Vanilla, Thyme, Lime, Basil  
Tomato Sorbet and Tomato Crunch, Rosé Tomato Consommé

### The Egg

Pan-seared Yunnan Shangri-la Ceps, Light Ceps & Potato Mousse  
Flat-leaf Parsley, Shallots, 48 Hours Ceps-infused Oil  
Raw Ceps Slice, Shijiazhuang Quail Egg

### The Famous Pâté Croûte

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

## Sea and Forest

### Changli Scallop Blanc de Noir

Pan-seared Scallop, Yunnan Shangri-la Ceps, Brown Butter  
Fish Fumet with Ceps, 9 Years Baerii Caviar from Ya'an, Sichuan

### Dongshang Island Squid

Stuffed with Farm Pig Trotter, Grilled 'À La Plancha', Jura Yellow Wine  
Chicken Jus, French Chorizo Purée, Grilled Xinyang Green Asparagus  
Two Types of Grape Seeds Oils , Basque Sheep Cheese 'Ardi Gasna'

### Roasted Ceps Mushroom

Yunnan Shangri-La Ceps, Parmesan Sauce, Garlic Purée  
Flat-Leaf Parsley Oil, Languedoc Merlot Wine Reduction  
Nuodeng 24-Months Dry-Cured Ham Aged in Cave

### Basque Country Dover Sole

Low-temperature, 'Dieppoise' Sauce, Mussel Juice  
Lemon, Yunnan Dali Girolles, Chives, Basil Oil

## Meat

### Huaian Farm Pigeon

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

### Wet Aged MB5 Wagyu Beef Tenderloin

Rangers Valley, New South Wales, Australia  
Roasted Tenderloin, Tomato in Two Textures, Smoked Eggplant Purée  
Onions and Miso, Parsley, Red Wine Sauce, Real Mashed Potato

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

## Dessert

### The Brie Truffle

Normandy Brie D'Isigny Cheese  
Yunnan Black Truffle Paste, Wheat Bread

### Real Basque Cheesecake

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

### Exotic Vacherin

Coconut Ice Cream, Mango Sorbet  
Passion Fruit Caramel Custard

3-Course: RMB 588

4-Course: RMB 788

Single Glass Wine Pairing: RMB 168 (Per Glass)

Jing Signature Cocktail: RMB 128 (Per Glass)

**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

