



Dear Epicureans,

Welcome to Jing!

William Mahi presents a cuisine of character, inspired by the French Basque Country
— sincere, refined, and deeply rooted in nature.

Each season brings its own rhythm, treasures, and emotions.
This menu celebrates the awakening of spring through exceptional ingredients,
harvested at the perfect moment, where nature is most generous.

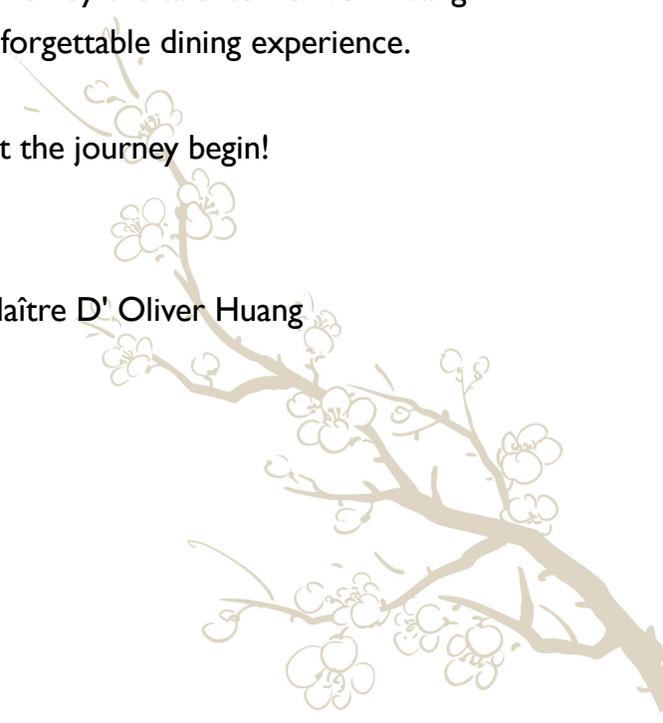
The chef's hand steps back to let the product speak — revealing, respecting, and elevating it.
From the China Sea to the mountains of Yunnan,
from the farms of the Southwest to the lakes of Sichuan,
each ingredient tells its own story.

Precision in cooking, purity in sauces, and the balance of flavours create a singular harmony.
Nothing is left to chance — every detail is designed to offer a sincere and lasting emotion.
Land and sea engage in a delicate dialogue through modern, subtle combinations.
Textures respond to one another, aromas linger, and flavours intertwine.
This is a cuisine of truth, transmission, and conviction.

The service, graceful and precise, is led by the talented Oliver Huang
— ensuring a seamless and unforgettable dining experience.

Bon Appétit – and let the journey begin!

Chef William Mahi & Maître D' Oliver Huang





Jing Classic Menu

The Famous Pâté Croûte

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

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

New Zealand Langoustine

Lightly-warmed Langoustine, Pan-Seared Yunnan Shangri-la Ceps
Langoustine Broth & Langoustine Butter Emulsified Sabayon, Ceps Purée, Summer Flowers

Horqin Beef Head And Binzhou Beef Tongue

Slow-cooked in Aromatic Broth, Yunnan Shangri-La Ceps
Red Wine Sauce, Yunnan Binchuan Grape Macerated In Mahigroni

Wet Aged M5 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
Yunnan Dali Girolles on the Side

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

Exotic Vacherin

Coconut Ice Cream, Mango Sorbet
Passion Fruit Caramel Custard

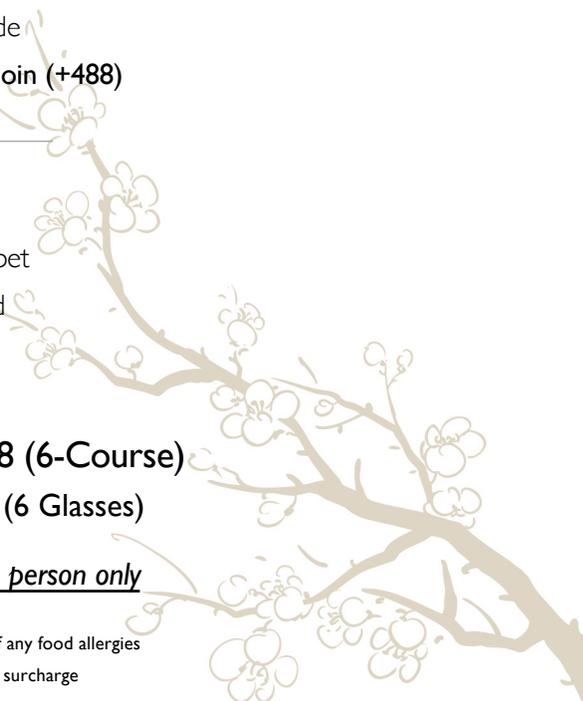
Jing Classic Menu : RMB 2,288 (6-Course)

'Bizkaiko Golkoa' Wine Pairing : RMB 1,600 (6 Glasses)

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 Tartare

15g of 9 Years Baerii Caviar from Sichuan Ya'an, Croûtons, Pea Purée
Sour Cream, Dill, Lime Zest, Yuzu, Lemon, Pickled Shallots

Spider Crab Tart

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

Blue Lobster

Changde Charcoal-grilled Blue Lobster, Authentic Lobster Bisque, Spring Peas
Dalian Crab Meat, Prince Edward Island Mussels, Poached Laiyang Razor Clams

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'

Wet Aged M9 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
Yunnan Shangri-La Ceps on the Side

Real Basque Cheesecake

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

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

'Bizkaiko Golkoa' Wine Pairing : RMB 1,600 (6 Glasses)

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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.

30g 50g 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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Starter

The Liu Caiyuan Village Tomatoes Poached in Syrups, Vanilla, Thyme, Lime, Basil Tomato Sorbet and Tomato Crunch, Rosé Tomato Consommé	248	Shanxian White Asparagus Steamed, Basil-infused Mayonnaise, Floral Garden, Flat Parsley Oil Three Days Simmered Blue Lobster Broth Mayonnaise	258
*New Zealand Langoustine Tartare 30g of 9 Years Baerii Caviar from Sichuan Ya'an, Croûtons Pea Purée, Sour Cream, Dill, Lime Zest, Pickled Shallots	1,288	The Famous Pâté Croûte Marinated Chicken Breast, Duck Liver Homemade Truffle Vinaigrette, Butter Lettuce Heart	338
Spider Crab Tart Dalian Live Spider Crab, Shiso, Xiaoping Island Sea Urchin, Basil Oil Oxalis Flower, Citrus Confit, Crab Foam, Horseradish, Dill Flower	788	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	338

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	368	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'	288
New Zealand Langoustine Lightly-warmed Langoustine, Pan-Seared Yunnan Shangri-la Ceps Langoustine Broth & Langoustine Butter Emulsified Sabayon Ceps Purée, Summer Flowers	788	Basque Country Dover Sole Low-temperature, 'Dieppoise' Sauce, Mussel Juice Lemon, Yunnan Dali Giroilles, Chives, Basil Oil	678
Blue Lobster Changde Charcoal-grilled Blue Lobster, Authentic Lobster Bisque Spring Peas, Dalian Crab Meat, Prince Edward Island Mussels Poached Laiyang Razor Clams	1,388	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	388

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	688	*Horqin Beef Head & Binzhou Beef Tongue Slow-cooked in Aromatic Broth, Yunnan Shangri-La Ceps Red Wine Sauce, Yunnan Binchuan Grape Macerated In Mahigrone *Supplement: To be included in the set menu (+288)	598
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)	688	*1.2Kg Dry Aged MB5-6 Bone-In Ribeye (For 2 to 4 People to Share - Table Side Carving) Rangers Valley, New South Wales, Australia Mashed Potato, Yunnan Black Truffle, Basque Style Vegetable	2,888
Braised Oxtail (For 2 People to Share - Table Side Carving) 3-days Marinated and Simmered Oxtail, Encased in Puff Pastry Winter 2023 Macerated Yunnan Black Truffle Sauce	888		

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

Please find the dessert selections in the next page

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Dessert

The Brie Truffle 258
Normandy Brie D'Isigny Cheese
Yunnan Black Truffle Paste, Wheat Bread

Exotic Vacherin 158
Coconut Ice Cream, Mango Sorbet
Passion Fruit Caramel Custard

Real Basque Cheesecake 188
Original Basque Region Recipe, Creamy
Soft & Elegant, Cheese Ice Cream, Lemon

***Our Selection of Aged French Cheeses** 188
Five Types of Aged French and Basque Cheeses

5-Course: RMB 1,988

6-Course: RMB 2,188

Single Glass Wine Pairing: RMB 168 (Per Glass)

Jing Signature Cocktail: RMB 128 (Per Glass)

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