



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.

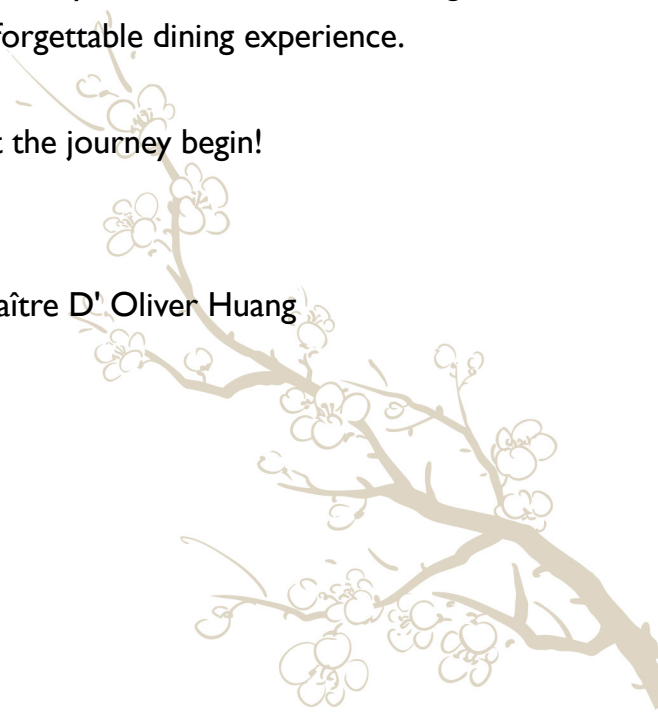
The chef's hand steps back to let the product speak — revealing, respecting, and elevating it.  
From the China Sea to the mountains of Yunnan,  
from the farms of the Southwest to the lakes of Sichuan,  
each ingredient tells its own story.

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

### Shanxian White Asparagus

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

### Changli Scallop Blanc De Noir

Pan-seared Scallop, Squid Ink Chips, Celeriac Purée, Pear, Sage  
Irish Mussels Sauce, Parsley Oil, 9 Years Baerii Caviar from Sichuan Ya'an

### Horqin Beef Head And Binzhou Beef Tongue

Slow-cooked in Aromatic Broth, White Port Deglaszed Yunnan Diqing Morels  
Lightly Smoked Shanxian White Asparagus, 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  
**\*Supplement: MB9 Wagyu Beef Tenderloin (+488)**

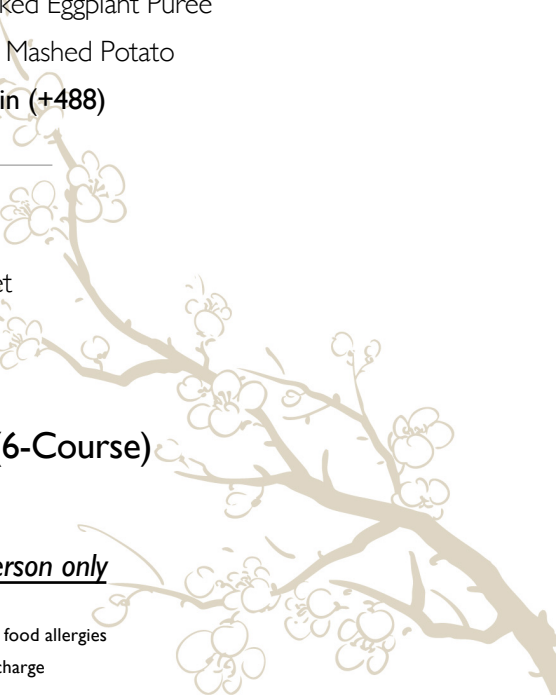
### Exotic Vacherin

Coconut Ice Cream, Mango Sorbet  
Passion Fruit Caramel Custard

**Jing Classic Menu : RMB 2,188 (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 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 Bisque  
Popping Peas, Crab Meat, Wild Black Rice

### 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

### 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 1,000 (6 Glass)

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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.

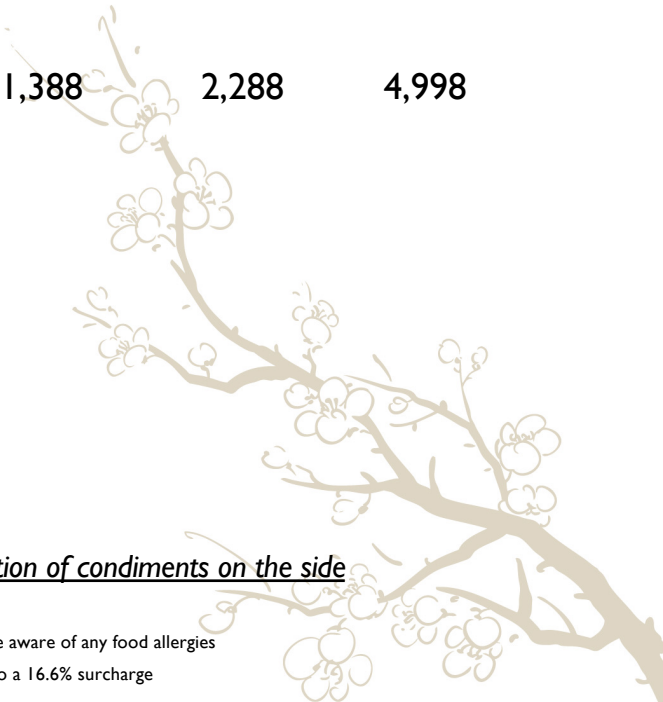
	30g	50g	125g
PERSEUS No.1 BAERII	788	988	2,288
Acipenser Baerii - 9 years			

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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Green and White Asparagus Tartare

388

Xinyang Green Asparagus, Shanxian White Asparagus  
Xiaoping Island Sea Urchin, Light Mousse of White Asparagus  
Infused with Irish Mussels Jus , Croûtons and Spring Colours  
8g of 11 Years Oscietra Caviar from Ya'an, Sichuan

Shanxian White Asparagus

258

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

Norwegian Salmon & Shanxian White Asparagus

348

Cured in Tianjin Sea Salt for 36 Hours  
Home-smoked Over Shandong Cherry Wood  
Herbed Green `Gribiche` with Fish Stock and Irish Mussels Juice  
Crunchy and Pickled Baby Capers, Parsley

The Liu Caiyuan Village Tomatoes

248

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

\*New Zealand Langoustine Tartare

1,288

30g of 9 Years Baerii Caviar from Sichuan Ya'an, Croûtons  
Pea Purée, Sour Cream, Dill, Lime Zest, Pickled Shallots

\*Supplement: To be included in the set menu (+288)

Spider Crab Tart

788

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

The Famous Pâté Croûte

338

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

Sea

Changli Scallop Blanc de Noir

368

Pan-seared Scallop, Squid Ink Chips, Celeriac Purée, Pear, Sage  
Irish Mussels Sauce, Parsley Oil, 9 Years Baerii Caviar from Sichuan

New Zealand Langoustine

688

Low-temperature, Sweet Potato Purée, Crisps, Langoustine Bisque  
Orange Juice, Curry, Coconut Milk, Coconut Flakes

Blue Lobster

1,388

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

Dongshang Island Squid

288

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`

Basque Country Dover Sole

678

Low-temperature, Grilled Asparagus, `Dieppoise` Sauce, Mussel Juice  
Lemon, Salmon Roe, Chives, Dill

\*Atlantic Ocean Turbot *(For 2 People to Share)*

1,088

Baked Bone-in Turbot , Jerusalem Artichoke Purée and Chips  
Thyme, Brown Butter Sauce, Puer Tea Powder

Meat

Huaian Farm Pigeon

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

Wet Aged MB5 Wagyu Beef Tenderloin

688

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)

888

Braised Oxtail *(For 2 People to Share - Table Side Carving)*

888

3-days Marinated and Simmered Oxtail, Encased in Puff Pastry  
Winter 2023 Macerated Yunnan Black Truffle Sauce

\*The Cabbage & Yunnan Morels

688

*(For 2 People to Share - Table Side Carving)*  
The Roasted Burn Cabbage, Cooked at 210 Degrees  
Martini Odized Sauce, Pine Seeds

\*Horqin Beef Head & Binzhou Beef Tongue

598

Slow-cooked in Aromatic Broth, White Port Deglazed  
Yunnan Diqing Morels, Lightly Smoked Shanxian White Asparagus  
Red Wine Sauce, Yunnan Binchuan Grape Macerated In Mahigroni

\*Supplement: To be included in the set menu (+288)

\*1.2Kg Dry Aged MB5-6 Bone-In Ribeye

2,888

*(For 2 to 4 People to Share - Table Side Carving)*  
Rangers Valley, New South Wales, Australia  
Mashed Potato, Yunnan Black Truffle, Basque Style Vegetable

\*(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

Normandy Brie D’Isigny Cheese

Yunnan Black Truffle Paste, Wheat Bread

258

Exotic Vacherin

Coconut Ice Cream, Mango Sorbet

Passion Fruit Caramel Custard

158

Real Basque Cheesecake

Original Basque Region Recipe, Creamy

Soft & Elegant, Cheese Ice Cream, Lemon

188

\*Our Selection of Aged French Cheeses

Five Types of Aged French and Basque Cheeses

188

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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