



京华风味菜

JING Flavourful Dishes

北京片皮鸭	蛋饼 北葱 青瓜 特制酱	半只 half	\$38
Roasted Peking Duck		全只 whole	\$68
served with crepes, spring onion, cucumbers and sweet sauce			
生菜包黑豚花腩片			\$24
Kurobuta Pork Belly			
pan seared, wrapped with lettuce			
飞鱼籽芥末虾球			\$19
Wasabi Prawn			
topped with Japanese flying fish roe			
松子白菌松露油雪梨沙律菜			\$18
Truffle Oil Salad			
with snow pear, white mushroom and pine nuts			
蒜香牛油焗墨鱼			\$27
Grilled Squid			
with butter and minced garlic			
招牌辣椒蟹肉卷			\$16
Signature Chili Crab Meat Rolls			
泰式酸芒果丝白饭鱼			\$15
White Bait			
accompanied Thai mango salad			
白胡椒炒海虾珍珠蚬			\$28
Sea Prawn and Pearl Clam			
sauteed with spring onion and ginger in white pepper			
姜条云耳黄酒山芭鸡煲			\$26
Village Chicken Pot			
stewed with fungus and ginger in Chinese wine			



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鹿儿岛 A5 和牛 海盐煎 Kagoshima Wagyu pan seared with sea salt	一百克 100gram	\$58
海盐煎焗多宝鱼 Barbeque Turbot Fish with fine sea salt, olive oil and squeeze lemon juice	半条 half 一条 whole	\$75 \$138
笋壳 油浸 或 清蒸 Mable Goby deep fried OR steamed in Hong Kong style	六百克 600gram	\$48
招牌滑蛋龙虾猪油渣河粉 Signature Lobster Hor Fun with crispy pork lard in egg gravy		\$68
飞鱼籽蟹肉海鲜炒饭 Supreme Seafood Fried Rice with crab meat and flying fish roe		\$36
黑椒牛肉炒美国芦笋 Black Pepper Beef sautéed with US asparagus		\$28
酸甜咕噜黑豚花腩 Kurobuta Pork Belly sautéed with sweet and sour sauce		\$24
野菌清炒爽菜 Crunchy Green sautéed with wild fungus		\$22
鱼香肉碎茄子煲 Eggplant braised with salted fish and minced pork		\$20



餐前小食

Starter

麻辣拍青瓜 Chilled Cucumber with Szechuan spicy sauce	\$10
花雕醉鸡卷 Drunken Chicken Roll soaked with Chinese wine	\$14
椒盐粒粒豆腐 Tofu Cubes salt & pepper	\$10
脆炸软壳蟹 椒盐 或 咸蛋 Soft Shell Crabs salt and pepper OR salted egg yolk	\$22
上海小笼包 Shanghai Pork Dumplings	六件 \$15 6 pcs
红油海鲜饺子 Seafood Dumplings poached in chili oil vinegar	六件 \$15 6 pcs
北京韭菜饺子 Beijing Dumplings with pork and chives	六件 \$15 6 pcs
XO 酱银牙鸡蛋炒萝卜糕 XO Radish Cake wok fried with beansprout and egg	\$14
海盐黑椒碎香脆薯条 Straight Cut Fries with fine sea salt and crushed pepper	\$12
三文鱼皮 椒盐 或 咸蛋 Salmon Skin salt and pepper OR salted egg yolk	\$14

All prices are subject to 10% service charge and prevailing government taxes
unit 01-02/03 one fullerton, 1 fullerton road t 6224 0088 reservation@jing.sg



汤羹	鱼翅	每位 per person
Soup	Sharks Fin	
天白菇冬瓜火腿炖鸡汤		\$12
Chicken Soup		
double-boiled with winter melon, mushroom and Chinese ham		
海中宝炖汤		\$24
Sea Treasure Soup		
double boiled with sea cucumber, shitake mushroom dried scallop, trotter's tendon and Chinese ham		
鲍鱼鲜淮山炖龙骨汤		\$28
Abalone Soup		
double boiled with spareribs and Chinese yam		
石烧黄焖鲍翅		\$38
Superior Shark's Fin		
braised with carrot reduction, served in hot Ishinabe		
红烧鲍翅伴南非十头鲍鱼		\$42
Shark's Fin & Abalone		
braised with chicken consume		
原盅迷你佛跳墙		\$58
Mini Buddha Jump Over The Wall		
doubled boiled supreme stock with abalone, sharks' fin, sea cucumber shitake mushroom, dried scallop, trotter's tendon and Chinese ham		
海虾珍珠蚬白萝卜汤		\$12
Supreme Seafood Soup		
boiled with prawns, clams and radish		
2-3 persons		\$28
红烧蟹肉鱼鳔羹		\$12
Fish Maw Thick Soup		
braised with fresh crab meat		
海鲜酸辣羹		\$9
Imperial Hot and Sour Thick Soup		
braised with assorted seafood		

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南非十头鲜鲍鱼

South Africa 10 Head Abalone

红烧鲍鱼豆腐扒菜苗

Braised Abalone

with homemade tofu, accompanied baby greens

每位

\$14

per person

天白菇鱼鳔鲍鱼煲

Claypot Abalone

with fish maw and shitake mushroom

四位

\$48

4 persons

澳洲两头鲜鲍鱼

Australian 2 Head Abalone

冰镇鲍鱼 伴泰式酸辣芒果丝 或 野菜沙律

Chilled Abalone

accompanied Thai mango salad OR garden salad

\$68

红烧鲍鱼伴西兰花

Braised Abalone

with superior stock, accompanied broccoli

\$68

鲍片天白菇扒时蔬

Sliced Abalone

braised with shitake mushroom, accompanied greens

\$78



斯里兰卡螃蟹
Sri Lanka Crab

百克 100gram
\$9

阿拉斯加巨螃蟹 需预定
Alaska King Crab pre order

时价
seasonal price

金牌辣椒煮
stewed with signature chili sauce

白胡椒炒
sautéed with white pepper

黑胡椒炒
sautéed with black pepper

姜葱炒
sautéed with spring onion and ginger

奶油咸蛋炒
sautéed with salted egg and butter cream sauce

鸡油花雕蛋白蒸
steamed with egg white in Chinese wine



海虾

Sea Prawn

百克 100gram

\$9

白灼

Poached with light soya sauce

白酒煮

Poached with Chinese wine

椒盐

Fried with salt and pepper

麦片炒

Crispy cereal

豉油皇干煎

Pan sealed with superior soya sauce

白胡椒炒

Sautéed with black pepper

姜葱炒

Sautéed with spring onion and ginger

金银蒜蒸

Steamed with golden minced garlics

鸡油花雕蛋白蒸

Steamed with egg white in Chinese wine

大虾皇

King Prawn

四只 4 piece

\$38

金银蒜粉丝蒸

Steamed with minced garlics and glass noodles

海盐焗

Barbeque with fine sea salt



波士顿龙虾
Boston Lobster

每只 per lobster
\$68

澳洲龙虾 需预定
Australian Lobster pre order

时价
seasonal price

刺身
Sashimi

上汤焗
Stewed with superior stock

芝士焗
Baked with cheese

金牌辣椒煮
Stewed with signature chili sauce

白胡椒炒
Sautéed with black pepper

姜葱炒
Sautéed with spring onion and ginger

金银蒜蒸
Steamed with golden minced garlicks

鸡油花雕蛋白蒸
Steamed with egg white in Chinese wine

上汤捞生面
Stewed with superior stock, accompanied egg noodle



加拿大象拔蚌 需预定

Canadian Geo Duck pre order

时价

seasonal price

刺身

Sashimi

油泡时蔬

Sautéed with vegetables

金银蒜蒸

Steamed with golden minced garlicks

白酒菘菇炒

Sautéed with shimeiji mushroom in Chinese wine

苏格兰竹节蚌

Scotland Bamboo Clam

每支 per piece

\$13

金银蒜蒸

Steamed with golden minced garlicks

Xo 酱蒸

Steamed with xo chili paste



游水鱼

Live Fish

百克 100gram

野生大笋壳 **需预定**

\$13

Wild Marble Goby **pre order**

红非洲

\$5

Red Tilapia

龙虎斑

\$12

Dragon Grouper

多宝鱼

\$16

Turbot

白苏丹

\$16

Jelawat King

丁加兰

\$18

Tengalan

忘不了

\$80

Dynasty Empurau

料理方式

Cooking Style

港式清蒸

Steamed in Hong Kong style

潮州蒸

Steamed in Teochew style

甜梅菜蒸

Steamed with preserved vegetables

招牌姜茸蒸

Steamed with signature ginger paste

豉汁蒸

Steamed w black bean paste

海盐煎焗

Barbeque with fine sea salt

辣椒焗

Grilled with chili paste

油浸

Crispy deep fried



海鮮菜式

Seafood Dishes

姜条椒仔炒珍珠蚬	\$18
Australian Pearl Clams sautéed with ginger and shredded chili padi	
番茄辣椒炒苏东	\$24
Sambal Sotong sautéed with tomato in chili paste	
	小 S 中 M
牛油麥片虾球	\$18 \$28
De-shell Prawn coated with butter and crispy cereal	
酸甜蜜汁虾球	\$18 \$28
De-shell Prawn sautéed with sweet and sour sauce	
宫保虾球	\$22 \$32
De-shell Prawn sautéed with dried chilli in gong bao sauce	
金银蒜粉丝蒸带子	\$32 \$45
Scallops steamed with minced garlicks and vermicelli	
带子炒美国芦笋	\$32 \$45
Scallops sautéed with US asparagus	
X.O 酱带子炒西兰花	\$32 \$45
Scallops sautéed with broccoli in XO chili paste	
甜菜蒸龙利鱼片	\$18 \$28
Sliced Snapper Steamed with preserved vegetables	
姜葱炒龙利鱼片	\$18 \$28
Sliced Snapper sautéed spring onion and ginger	



家禽 肉类

Poultry Meat

脆皮烧鸡拼虾饼 Roasted Chicken accompanied prawn crackers	半只 \$22 half
明炉脆皮烧鸭 Oven Roasted Crispy Duck	半只 \$38 half
姜葱山芭鸡煲 Village Chicken Pot stewed with spring onion and ginger	\$26
锅仔澳洲牛柳 Australian Beef pan-seared in sesame sauce	\$24
	小 S 中 M
姜葱炒牛肉片 Sliced beef sautéed with ginger and spring onion	\$26 \$38
宫保腰果鸡丁 Gong Bao Chicken sautéed with cashew nut and dried chilli	\$22 \$32
香檳黑豚猪扒仔 Kurobuta Pork Chop pan sealed with champagne sauce	\$24 \$36
黑椒黑豚猪扒仔 Kurobuta Pork Chops pan sealed with black pepper sauce	\$24 \$36
Xo 酱蒜子花腩炒芦笋 Kurobuta Pork Belly sautéed with asparagus in xo chili paste	\$26 \$38



蔬菜 豆腐
Vegetables Beancurd

	小 S	中 M
干煸四季豆苗 French Bean wok fried with dried shrimp and minced pork	\$22	\$32
上汤云耳浸菜苗 Baby Green poached with black fungus in superior stock	\$18	\$26
金银蛋蒜子浸菜苗 Baby Green poached with trio egg and garlic in superior stock	\$18	\$26
天椒火腩爆芥兰仔 Baby Kailan sautéed with roasted pork and chili padi	\$22	\$32
蒜茸菘菇炒白菜苗 Baby Cabbage sautéed with shimeiji mushroom and garlic	\$18	\$26
白灼澳洲西兰花 Broccoli poached with superior soya sauce	\$20	\$28
天白菇甜豆红烧豆腐 Homemade Beancurd stewed with shitake mushrooms and honey peas	\$18	\$26
蟹肉海鲜麻婆豆腐 MaPo Tofu braised with crabmeat and assorted seafood	\$22	\$32
黄酒海鲜豆腐煲 Claypot Tofu with assorted seafood in Chinese wine	\$28	\$38



面	饭	
<u>Noodle</u>	<u>Rice</u>	小 S 中 M
梅香马友鱼鸡粒炒饭		\$18 \$26
Salted Fish Fried Rice		
with diced chicken and bean sprout		
XO 酱带子虾粒炒饭		\$24 \$34
XO Sauce Fried Rice		
wok fried with diced scallops and diced prawns		
大地鱼干烧伊府面		\$18 \$26
Ee Fu Noodle		
Stewed with dried flounder		
锅气干炒牛河		\$22 \$32
Wok Hei Hor Fun		
with sliced beef		
鸡汤鲜虾水饺生面		\$18 \$28
Shrimp Dumplings Noodle		
in chicken consommé		
滑蛋海鲜河粉		\$24 \$34
Seafood Hor Fun		
with egg gravy		
金汤鲍鱼日本面线		\$28 \$38
Japanese Noodle		
stewed with abalone in golden consommé		



甜品

Dessert

冰火榴蓮 Crispy coated mouth melting durian ice-cream	\$9
楊枝甘露 Mango Sago with fresh pomelo	\$4
芦荟檸檬草果冻 Chilled Lemongrass Jelly topped with aloe vera	\$4
青柠冰糕 Lime Sorbet	\$6
椰子雪糕 Coconut Ice Cream	\$6
豆沙锅饼 Red Bean Pancake	\$9
飘雪果篮 Crashed Ice Fruits Basket	\$16