



京华风味菜

JING Flavorful 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			
生菜包黑豚花腩肉			\$24
Kurobuta Pork Belly			
wrapped with lettuce			
日本飞鱼子芥末虾球			\$24
Wasabi Prawn			
topped with Japanese flying fish roe			
牛油麥片虾球			\$24
De-shell Prawn			
coated with butter and crispy cereal			
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			\$24
Grilled Squid			
with butter and minced garlic			
金银蒜蒸日本带子			\$32
Japanese Scallop			
steamed with golden minced garlic			
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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海盐煎焗多宝鱼	百克 100gram	\$16
Barbeque Turbot Fish with fine sea salt, olive oil and squeeze lemon juice		
笋壳 油浸 或 清蒸		\$48
Mable Goby deep fried OR steamed in Hong Kong style		
姜葱炒波士顿龙虾		\$68
Boston Lobster sautéed with spring onion and ginger		
招牌滑蛋龙虾猪油渣河粉		\$68
Signature Lobster Hor Fun with crispy pork lard in egg gravy		
日本飞鱼子蟹肉海鲜炒饭		\$36
Supreme Seafood Fried Rice with crab meat and Japanese flying fish roe		
黑椒牛肉炒芦笋苗		\$28
Black Pepper Beef sautéed with baby asparagus		
酸甜咕噜黑豚花腩		\$24
Kurobuta Pork Belly sautéed with sweet and sour sauce		
野菌清炒爽菜		\$22
Crunchy Green sautéed with wild fungus		
鱼香肉碎茄子煲		\$20
Eggplant braised with salted fish and minced pork		
马来风光		\$16
Kang Kong wok fried with homemade sambal belacan		

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餐前小食

Starter

皮蛋冻豆腐伴青瓜	\$13
Chilled Tofu with century egg and cucumber, sesame dressing	
泰式酸芒果丝白饭鱼	\$15
White Bait accompanied Thai mango salad	
花雕醉鸡卷	\$14
Chilled Drunken Chicken Roll soaked with Chinese wine	
椒盐粒粒豆腐	\$10
Tofu Cubes salt & pepper	
脆炸软壳蟹 椒盐 或 咸蛋	\$22
Soft Shell Crabs salt and pepper OR salted egg yolk	
上海小笼包	六件 \$15
Shanghai Pork Dumplings	
红油海鲜饺子	六件 \$15
Seafood Dumplings	
poached in chili oil vinegar	
XO 酱银牙鸡蛋炒萝卜糕	\$14
XO Radish Cake	
wok fried with beansprout and egg	
海盐黑椒碎香脆薯条	\$12
Straight Cut Fries	
with fine sea salt and crushed pepper	
脆炸三文鱼皮 椒盐 或 咸蛋	\$14
Crispy Salmon Skin	
salt and pepper OR salted egg yolk	

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汤羹	鱼翅	
Soup	Sharks Fin	每位 per person
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, trotters tendon and Chinese ham		
鲍鱼鲜淮山炖龙骨汤		\$28
Abalone Soup		
double boiled with spare ribs and Chinese yam		
石烧黄焖鲍翅		\$38
Superior Shark's Fin		
braised with carrot reduction, served in hot ishinabe		
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, trotters tendon and Chinese ham		
海虾珍珠蚬白萝卜汤		\$12
Supreme Seafood Soup		
boiled with prawns, clams and radish		
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		
鸡茸粟米羹		\$9
Sweet Corn Thick Soup		
braised with diced chicken		



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



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 garlic

鸡油花雕蛋白蒸

Steamed with egg white in Chinese wine

大虾皇

King Prawn

四只 4 piece

\$48

麦片炒

Crispy cereal

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

百克 100gram

\$35

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 garlic

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 百克 100gram
Canadian Geo Duck pre order \$25

刺身
Sashimi

油泡时蔬
Sautéed with vegetables

金银蒜蒸
Steamed with golden minced garlic

白酒松菇炒
Sautéed with shimeiji mushroom in Chinese wine

苏格兰竹节蚌 每支 per piece
Scotland Bamboo Clam \$15

金银蒜蒸
Steamed with golden minced garlic

Xo 酱蒸
Steamed with xo chili paste

生蚝 四只 4 piece
Oyster \$26

刺身
Sashimi

金银蒜蒸
Steamed with golden minced garlic

椒盐
Deep fried with salt and pepper



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

金目鲈

\$7

Seabass

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 with 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

辣椒煮珍珠蚬 Australian Pearl Clams stewed with signature chili sauce	\$18
三巴醬炒珍珠蚬 Australian Pearl Clams sautéed with sambal belacan	\$18
姜條椒仔炒珍珠蚬 Australian Pearl Clams sautéed with ginger and shredded chili padi	\$18
番茄辣椒炒蘇東 Sambal Sotong sautéed with tomato in chili paste	\$24
	小 S 中 M
酸甜蜜汁蝦球 De-shell Prawn sautéed with sweet and sour sauce	\$24 \$34
官保蝦球 De-shell Prawn sautéed with dried chilli in gong bao sauce	\$24 \$34
帶子炒澳洲蘆筍 Scallops sautéed with Australian asparagus	\$32 \$45
X.O 醬帶子炒西蘭花 Scallops sautéed with broccoli in XO chili paste	\$32 \$45
酸甜澳洲龍利魚片 Sliced Snapper sautéed in sweet and sour sauce	\$22 \$32
野菜西檸汁澳洲魚片 Sliced Snapper sautéed in citrus cream sauce, accompanied garden salad	\$22 \$32

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家禽 肉类
Poultry Meat

姜葱山芭鸡煲 Village Chicken Pot stewed with spring onion and ginger	\$26	
脆皮烧鸡拼虾饼 Roasted Chicken accompanied prawn crackers	半只 half	\$22
锅仔澳洲牛柳 Australian Beef pan-seared in sesame sauce		\$24
石烧咖喱煮澳洲牛柳 Australian Beef stewed with curry, served with hot stone		\$28
姜葱炒牛肉片 Sliced beef sautéed with ginger and spring onion	小 S 中 M	\$26 \$38
宫保腰果鸡丁 Gong Bao Chicken sautéed with cashew nut and dried chilli		\$22 \$32
香槟黑豚猪扒仔 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
姜丝腊味炒芥兰仔 Baby Kailan sautéed with shredded ginger and Chinese sausage	\$18	\$26
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 shitake mushrooms with 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

Noodle Rice

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

咸蛋鲍鱼粒炒饭

\$28 \$38

Abalone Fried Rice

wok fried with salted egg yolk

大地鱼干烧伊府面

\$18 \$26

Ee Fu Noodle

Stewed with dried flounder

海鲜干炒马来面

\$24 \$34

Mee Goreng

Wok fried with assorted seafood

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 in egg gravy

金汤鲍鱼日本面线

\$32 \$42

Japanese Noodle

stewed with abalone in golden consommé



甜品

Dessert

榴莲雪糕 Homemade durian ice-cream	\$6
冰火榴莲 Crispy coated mouth melting durian ice-cream	\$9
杨枝甘露 Mango Sago with fresh pomelo	\$4
芦荟柠檬草果冻 Chilled Lemongrass Jelly topped with aloe vera	\$4
椰子雪糕黑糯米 Black Glutinous Rice Paste topped with coconut ice cream	\$8
青柠冰糕 Lime Sorbet	\$6
椰子雪糕 Coconut Ice Cream	\$6
飘雪果篮 Crashed Ice Fruits Basket	\$16