




MICHELIN
2026



RESTAURANT & BAR

Menu Voyage au Pays Basque

Langoustine Tartare

15g of 8 Years Caviar, Croûtons, Pea Purée
Sour Cream, Dill, Lime Zest, Yuzu, Lemon, Pickled Shallots

Spider Crab Tart

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

Blue Lobster

Charcoal-grilled Blue Lobster, Authentic Lobster Bisque, Spring Peas
Spider Crab Meat, Mussels, Razor Clams

The Squid

Stuffed with Farm Pig Trotter, Grilled 'À La Plancha', Jura Yellow Wine Chicken Jus
French Chorizo Purée, Grilled 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 Per Person

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






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RESTAURANT & BAR

Jing Classic Menu

The Famous Pâté Croûte

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

The Egg

Potato Mousse, Quail Egg, Caramelized Onion
Nuodeng 24-Months Dry-Cured Ham

Scallop Blanc De Noir

Pan-seared Scallop, Brown Butter, Pear
Fish Fumet, 8 Years Caviar

Beef Head and Beef Tongue

Slow-cooked in Aromatic Broth
Red Wine Sauce, Grape Macerated In Negroni

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

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Starter

Langoustine Tartare

30g of 8 Years Caviar, 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

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

788

The Egg

Potato Mousse, Quail Egg, Caramelized Onion
Nuodeng 24-Months Dry-Cured Ham

338

Traditional Foie Gras Terrine

Foie Gras Cooked at 85 Degrees, Onion Marmalade
Yunnan Black Truffle Purée, Homemade Brioche

288

Sea and Forest

The Squid

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

288

Sole Meunière

(For 2 People to Share)
Traditional Sole Meunière Cooked in Butter
Served with Parsley Potatoes, Chives and Lemon

988

Scallop Blanc de Noir

Pan-seared Scallop, Brown Butter, Pear
Fish Fumet, 8 Years Caviar

368

Mushroom 'Ravioles'

Wonton Skin Filled with Shiitake, Morels and White Mushrooms
Chicken Jus

288

Blue Lobster

Charcoal-grilled Blue Lobster, Authentic Lobster Bisque
Spring Peas, Spider Crab Meat, Mussels, Razor Clams

1,388

Meat

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

688

Beef Head & Beef Tongue

Slow-cooked in Aromatic Broth
Red Wine Sauce, Grape Macerated In Negroni

598

Wet Aged M9 Wagyu Beef Tenderloin

888

1.2Kg Dry Aged M5-6 Bone-In Ribeye

(For 2 to 4 People to Share - Table Side Carving)
Rangers Valley, New South Wales, Australia
Mashed Potato, 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

888

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RESTAURANT & BAR

Dessert

The Brie Truffle

Normandy Brie D'Isigny Cheese

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



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