

To Spoon

Lobster Bisque 18

Rock lobster croquette, warm artichoke salad

Asian Mushroom Soup 16

Summer truffle, Shimeji, pencil asparagus

Shell Less King Prawn Laksa Broth 22

Rice noodles, bean sprouts, silken tofu

Red Thai Curry Cappuccino 16

Handmade prawn wontons, coconut air

To Begin

Maldivian Yellow Fin Tuna Tartar 25

Gazpacho jelly, avocado salsa

Soya Ravioli, Alaskan King Crab & Sevruga Caviar 34

Crispy wakame, ocean emulsion

Torchon of Foie Gras 22

Pineapple gelee, spiced pineapple salsa, tamarind, pineapple sorbet

The Waldorf "Made Over" 19

Green apple, perigord walnuts, celery 2 ways, blue cheese ice cream

Tiger Prawn in 3 Textures 25

Seared, sous vide, tartar, mango, palm heart curry salsa emulsion

Seared Diver Scallops 29

Teriyaki risotto, hijiki, kaffir lime cloud

Coconut Crab Cakes 20

Negambo tomato chutney, micro herbs



Locally Caught Seafood



Jing Signatures



Vegetarian Friendly

*The finest local and imported ingredients, brought to you in true Jing style.
All prices are stated in US Dollars and include prevailing government taxes. All orders are subjected to 10% service charge.
Please contact our Restaurant Manager for any dietary requirements.*

To Savor

Tuna Steak & Caramelized Foie Gras 52

Warm salad of shimeji, edamame , tomato, celeriac purée

Line Caught Sea Bass 39

Szechuan peppered calamari, wok fried rice noodles

King Salmon 41

Thai curry lentils, pak-choi, herb oil

Roasted Kumera & Ginger Gnocchi 35

Confit cherry tomatoes, Roma fondue

Anise & Coffee Spiced Duck Breast 50

Asian mushrooms, Chinese cabbage, celery

Lamb Eye of Short Loin “Roulade” 55

Beets, carrot, spring onions, salsify

Garlic & Curry Leaf Spiced Chicken 40

Broccolini, miso, sesame, pumpkin jam

Angus Beef Tenderloin 51

Asian spiced Spinach, truffle potato and horseradish crème

Maldivian Lobster 19 per 100 grams

Jing signature chili sauce, fragrant rice and steamed man



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To Sweet Life

Warm Chocolate Fondant 17

Thai curry ice-cream, cacao nibs

Textures of Apple 15

Gelée, sorbet, espuma, compote, crumble

Mango Sticky Rice 15

Coconut custard and sable, mango gelée

The “Chefs Piña-Colada” 15

Coconut panacotta, rum jelly and pineapple sorbet

Chocolate “Gâteau” 16

Cacao sorbet, chocolate sauce

Cheese

Bleu D’Auvergne 9 per 60 grams

Tasmanian honey, date tempura

Rambol Walnut 9 per 80 grams

Toasted organic walnuts

Bonne Bouche Blanc Chèvre 9 per 50 grams

Beet, star anise coulis

Margaret River Vintage Cheddar 9 per 60 grams

Oat cookie, quince

Manchego 9 per 60 grams

Red onion jam

Jindi Triple Cream Brie 9 per 75grams

Baby peach, ginger jam

All cheeses are accompanied by bread hand crafted here in our bakery



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