

by Oh Wei Lun

# JING



A JOINT VENTURE BETWEEN AWARD-WINNING CHEF YONG BING NGEN FROM MAJESTIC RESTAURANT AND HOTELIER LOH LIK PENG, JING IS THE LATEST ADDITION TO THE LOCAL FINE-DINING SCENE AIMED AT IMPRESSING DINERS WITH NOT JUST THE FOOD BUT ALSO

AMBIENCE. What with their customised cushion covers and 18-metre long rug from Cambodia, soft velvet and leather furnishings, blended with clean lines of granite, marble, and bronze. A golden geometric panel gilds the ceiling, completing the restaurant's theme of gold, brown and taupe, oozing elegance and splendour.

The same attention to detail extends even to the tableware – French porcelain by Médard de Noblat, German crystal glasses by Schott Zweisel, and Italian cutlery by Broggi.

But good ambience, expensive chinaware, and classy cutlery, would all have been in vain without Chef Yong's award-winning expertise. Together with Head Chef Yong Lian Heng, the duo serves up a meticulously planned *à la carte* and set menu. The latter is updated daily to showcase Head Chef Yong's creativity with different ingredients according to the changing seasons.

Signature dishes include the rich Jump Over to "JING", a four-hour double-boiled chicken stock with abalone, fish maw, dried compoy and shark's fin. JING's crispy duck drizzled with sweet sauce served atop a bed of greens, and the Chilean seabass glazed with honey and oven-baked with pepper are not complicated dishes that prove the quality of the ingredients.

Unforgettable is their generous serving of stewed Boston lobster nestled in yummy egg noodles. The pork belly rib baked with angelica root has a fragrant herbal flavour complementing the tender and juicy pork without being overpowering. For something heavier, you'll be blown away by their signature beef cubes stir-fried with *foie gras* and bell peppers.

A highly recommended dessert is Crystal Champagne made of jello with champagne sorbet flavoured with raspberry juice. This is zesty and light, ideal for refreshing the palate after a scrumptious meal.

As with any fine-dining restaurant, you will find an extensive wine list of over 400 labels including award-winning fine wines from all over the world. And if you have difficulty choosing the best wine to pair with your food, JING's friendly General Manager Rocky Chu, a passionate wine lover himself, will be more than happy to help.

**CUISINE** Contemporary Chinese • **ADDRESS** 1 Fullerton Road, #01-02/03 • **TELEPHONE** +65 6224 0088 • **OPENING HOURS** 11.45 am to 3.00 pm, 6.30 pm to 11.00 pm