



JING Halal Hotpot and Grill at KINEX: Honest Review of the Buffet, Birthday and Bean Curd Rolls

Description

Hotpot, halal, and a happy birthday â?? we tried [JING Halal Hotpot and Grill](#) at KINEX Mall (Tanjong Katong), and hereâ??s the honest truth.

It started with a media invite that described broth assembled only upon order, marinated meats seasoned with real ingredients you can see, and a dining experience designed to feel elevated rather than rushed. That was enough to get me and the Little Big Red Dot crew off our chairs and into the car.

JING positions itself a little differently from the usual hotpot suspects. Less *â??throw everything into a communal pot and fight over the last prawn*â?? energy, and more *â??sit down, slow down, and actually enjoy the meal*â??• We went for a weekday lunch, and lâ??ll be upfront â?? it was a very good call on my part. The place was quiet, the service was attentive, and nobody had to elbow anyone for a seat.



JING. Calm gold lettering, much calmer crowd at lunch.

Getting There

JING is on Level 2 of [KINEX Mall](#), right on top of Paya Lebar MRT (Mass Rapid Transit) on the East-West and Circle Lines. From the station to the lift, you're looking at five minutes, tops. Drivers, the mall has parking.

First Things First â?? The Broth

This is where JING wants to make its mark, and I think it does.

You get to choose your soup base, and the options are more interesting than the standard mala-or-nothing menu most places offer. The full lineup includes Signature Mala, Tom Yum, Creamy Herbal Chicken, Mushroom, Savoury Tomato, and a broth called Pong Tauhu Soup â?? which is the one I went for.

Pong Tauhu is made with minced prawn, chicken, and tofu braised in a rich, heavy stock layered with aromatic bamboo shoots. It's not a broth you see often at a hotpot place, and that alone made me curious. Once it started simmering, it had this deep, savoury base that worked beautifully with the tofu rolls and seafood we were dipping into it. Understated but very, very good.

My colleague Deena went for the Tom Yum at mild spice level â?? she said it was just right. Not watered down, not a gimmick. JING actually lets you specify your spice level, and they deliver on it. That's a small thing that makes a big difference.



Alison picked the Creamy Herbal Chicken and called it exactly that â?? really creamy. Her pro tip for the table: add leek to it. The leek deepens the creaminess in a way that just works. lâ??m passing that along to you for free.



The Grill â?? and the Smart Paper Trick

JING is hotpot *and* grill, so you get both in the same session. The table setup has a central grill plate surrounded by individual induction hotpots, which means everyone cooks at their own pace without

waiting on one communal pot.



Central grill, individual induction hotpots. Everyone cooks at their own pace.

One thing I noticed and genuinely appreciated was the parchment paper on the grill plate. Instead of marinated meat going directly onto hot metal, JING lines the grill with bubble paper. As it chars, you can swap it out easily. Less burned residue, less of the stuff you don't want to be inhaling, and a cleaner cook throughout the meal. It's a small detail, but it signals that someone in that kitchen has thought carefully about the full experience.



Mid-meal paper swap. Less char, less mess, no fuss.

The marinated meats are worth talking about too. Cumin mutton, satay chicken, goji berry-infused cuts â?? you can see the seasoning, not just taste it. The meats come ready to grill and donâ??t need much fussing.



Mutton satay, chicken satay, udang nenas. Seasoning you can see.

The Seafood Was No Joke

I went in expecting the hotpot to carry the meal. The seafood surprised me.



Tiger prawns, asari clams, black mussels, baby octopus. Help yourself.

The prawns came out a vivid, gorgeous orange after cooking – plump, juicy, the kind that makes you hold them up with chopsticks just to admire before eating. Which I did. No shame.



Try the prawn. Then try another. They came out gorgeous.

The clams were meaty. *Properly* meaty. Kevin and I both agreed on this one â?? you know how sometimes you open a clam at a hotpot place and thereâ??s barely anything inside? Not the case here. The clam body was full, fresh, and satisfying.



When was the last time a hotpot clam came back this full?

Kevin, by the way, came late. Very late. But I will let that slide because it was his birthday.

The Radish and Cuttlefish Side â?? An Honest Take

Not everything needs to be a 10/10, and I respect JING more for having this on the table.



Wok-fried radish with cuttlefish. Pretty bowl. Pair it with care.

The wok-fried radish with cuttlefish came in a speckled ceramic bowl — dry, tossed with dried chillies and spring onions, visually quite appealing. Kevin tried it and said it was quite nice. He also said it was quite salty. I think both things can be true. If you're already having rich broth and grilled meats, this is probably not the dish you need more salt from. Pair it wisely.

The Bean Curd Roll — A Three-Step Tutorial

I feel I should document this properly.

Step 1. Pick up the bean curd roll with your chopsticks from the Pong Tauhu pot.



Step 1: lift it out. Step 2: blow. Lots of blowing.

Step 2. Blow on it. It is very hot.

Step 3. Open your mouth big.



Openâ?!.ahhhh



Nom, nom, nom

Youâ??re welcome.

Ambience â?? Calm, Considered, Not Trying Too Hard

The space at JING is genuinely nice. Warm pendant lighting, long marble-top tables, a striking gold floral mural wall that somehow doesnâ??t feel overdone. The brandâ??s aesthetic â?? dark tones, ceramic tableware, understated uniforms â?? holds together well throughout.



The tablet ordering system was clean and easy. The staff were warmer than the screen.

We were there at lunch and the crowd was light. That actually worked in our favour. No noise, no queue for the grill, no one rushing us. The staff were present without being overbearing, and the tablet ordering system was clean and easy to navigate.

Worth noting: they have a membership tier, and if youâ??re planning to return (which I think is likely), itâ??s probably worth looking into.

The Birthday Surprise â?? JING, You Got Us

Nobody planned this. I merely mentioned briefly it was Kevinâ??s birthday.

Somewhere between the clams and the dessert, the team came out with a small chocolate lava cake, a lit candle, and a very sincere smile. Kevin looked genuinely caught off guard. The steam from the hotpots added dramatic effect. It was one of those moments you donâ??t plan for but end up

remembering.



Nobody asked. JING did it anyway. That's the move.

That kind of hospitality — reading the room, taking the initiative, making someone feel celebrated — is hard to train into a team. JING seems to have it naturally. (If you're curious about JING's other guest collaborations, they recently launched a [Mother's Day Peranakan menu with Auntie Veron](#), which is in the same generous-hospitality spirit.)

Dessert — Don't Skip It

I know hotpot desserts are often an afterthought. This one wasn't.

JING serves a chilled dessert of **sea coconut, soft longan, and sago pearls** in a creamy, semi-sweet base. After all that broth and grilled meat, it was exactly what the meal needed — light, gently sweet, with a lovely play of textures. The sea coconut has this soft, gelatinous bite; the longan is plump and

fragrant; the base ties it all together without being heavy.



Sea coconut, longan, sago pearls. Hotpot dessert that actually earns the slot.

I liked it a lot. That doesn't happen often with hotpot desserts.

Worth Visiting?

Yes and I'd bring people who don't usually eat halal hotpot, because JING isn't making food just for one crowd. The broth selection is genuinely creative, the seafood is quality, the grill setup is well thought out, and the team clearly cares about the experience from start to finish.

It sits at a slightly higher price point than your average hotpot spot, but you're paying for the space, the service, and the details that most places don't bother with. A birthday cake nobody asked for. Parchment paper on the grill. Spice levels that actually mean something.



The crew. Long marble-top tables. Long lunch.

For a long-overdue lunch gathering with the team, with a surprise birthday thrown in? JING delivered on all fronts.

Happy birthday, Kevin. Come to think, I did not even get a bite of the cake.

Official Details

JING Halal Hotpot and Grill (halal-certified)

Address: KINEX Mall, #02-19/20, 11 Tanjong Katong Road, Singapore 437157

Website: by-jing.com

Instagram: [@jing.singapore](https://www.instagram.com/jing.singapore)

Mon to Thur

Lunch â?? adults (\$41.90++), children (\$20.95++)

Dinner â?? adults (\$47.90++), children (\$23.95++)

Fri to Sun / Eve of PH & PH

Lunch & Dinner â?? adults (\$47.90++), children (\$23.95++)

All prices are listed before a 10% service charge & 9% GST. Cooked and finger food options are available during dinner and on weekends. We are pleased to extend complimentary dining to guests aged 5 and under.

Have you been to JING, or do you have a halal hotpot favourite I should try next? Drop it in the comments.

Date Created

07/05/2026

Author

willietan

default watermark