



## JING Halal Hotpot at KINEX Mall launches Mother's Day Peranakan collaboration with Auntie Veron

### Description

Singapore's halal dining scene has matured well past the point of token alternatives, and **JING Halal Hotpot & Grill at KINEX Mall** is making the case that halal hotpot can be every bit as elevated as its non-halal counterparts. The KINEX Mall restaurant pairs **individual hotpots** with a **communal grill**, lets diners build their own broths and marinated meat selections, and is preparing for a special **Mother's Day collaboration** throughout May 2026.



JING is built around shared moments – individual hotpots keep everyone happy while the communal grill keeps the table connected. Image credit: JING / Saltine Communications.

Launched in August 2024 with close to **SGD500,000 in investment**, JING was conceived by co-founders **Aishah Albukhary**, **Noura Aljunied** and **Jack Kwong**, who between them bring expertise in operations, branding and culinary development. While many F&B brands have been chasing rapid expansion, JING has taken the opposite tack – a measured approach focused on building a strong, sustainable foundation in one location first.



JING was launched in August 2024 by co-founders Sharifah Noor Aishah Albukhary, Sharifah Noura Aljunied and Jack Kwong, who took a measured one-location approach over rapid expansion. Image credit: JING / Saltine Communications.

## **Individual hotpots, shared grill, no compromises**

The thinking behind JING is intuitive: dining groups rarely share the same preferences. From differing taste palates to dietary needs, the traditional shared hotpot often means someone is settling. JING's solution is to give each diner their own hotpot, while keeping the table inherently social through a communal grill placed at the centre. It is a small format change with a big impact - everyone gets exactly what they want without sacrificing the group dining experience.

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Each diner at JING gets their own bubbling hotpot, paired with a vegetable basket and instant noodles. Image credit: JING / Saltine Communications.

The broths arrive aromatic and assembled only upon order. The signature **Mala** is less numbing and more rounded, with a depth that invites sipping. **Creamy Herbal Chicken** is slow and comforting, while a fragrant **Tom Yum** cuts through with bright citrus notes. A quieter **Herbal Mushroom** simmers with rich umami for those who prefer their soup base understated. Marinated meats include cumin mutton, satay chicken and goji berry-infused cuts, with premium add-ons such as Snow Crab legs, Australian Wagyu, Lamb Rack and Lobster also on offer for special occasions.

## Mother's Day Peranakan collaboration with Auntie Veron

This May, JING is launching a special Mother's Day collaboration with Auntie Veron, a home cook and mother figure whose recipes will appear as a **limited-time menu** running throughout the month. Expect Peranakan-inspired dishes such as **Pong Tau Hu soup**, **Jiu Hu Char** and **prawns in pineapple curry** nostalgic, home-style flavours brought into the restaurant setting.

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â??Auntie Veronâ?? in her purple Peranakan kebaya, with a sample of the heritage dishes she has co-created with JING for Motherâ??s Day 2026. Image credit: JING / Saltine Communications.

For the founders, the collaboration is less about novelty and more about storytelling. Singaporeâ??s Muslim millennials aged 25 to 40 make up roughly 24 per cent of the local Singaporean Muslim population and are widely credited with driving the recent expansion of the local halal dining scene. JINGâ??s response has been to lean into Southeast Asian flavours and home-cook collaborations rather than reinvent hotpot for noveltyâ??s sake.

## Where to find JING Halal Hotpot & Grill

### JING Halal Hotpot & Grill

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

For the best experience, the team recommends reservations between Monday to Thursday, 12pm to 8.30pm.

If youâ??re planning a longer Motherâ??s Day weekend, we have also covered [AiFOKATOâ??s DIY affogato in the CBD](#) and the [ICON Link@ClubStreet underground dining hub](#) for ideas to bookend the meal. For more new openings to add to your halal dining list, check out our [Food & Drinks coverage](#).

*This article is based on a media tasting invitation from Saltine Communications on behalf of JING Halal Hotpot & Grill. Image credits: JING / Saltine Communications.*



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