Beau Rivage's Jia adds new entrees and desserts; introduces shareable sides



BILOXI, Miss. (July 2026) – Decadent plates of sushi, comforting Pho, a spicy and delicious Banh Mi and more, the Pan-Asian flavors of Jia are sure to delight the palate.

This summer, new dishes have been added to the expansive menu without sacrificing the flavors that diners keep coming back for.

Jia's new menu offers new entrees and a wok dish that are sure to become diner favorites.

At the wok, try the Lemongrass Coconut Curry Mussels. The green-lipped mussels are cooked in a curry flavored with lemongrass and coconut milk for a sweet-citrusy bite that is sure to please.

In the entrees, the favorites that are a hallmark of Jia, like the salmon, ribeye and short ribs, are on the menu, but Chef Nattalie Henderson has added dishes sure to tempt.

"Our new menu features exciting additions, including Snapper Two Way, Curry Lemongrass Mussels, Tempura Lemongrass Frog Legs, and Baked Miso Butterfish," said Henderson. "Each dish offers a unique combination of bold flavors, fresh ingredients, and refined culinary techniques, giving guests an opportunity to experience something both familiar and unexpected.

"Our goal is to continue evolving the menu while delivering memorable dishes that showcase quality, creativity, and the vibrant flavors that define Jia."

The butterfish is cooked with white miso, mirin, sake and a sugar marinade for a slightly sweet, umami flavor that complements the delicate, buttery taste of the fish.

Tender frog legs are quick-fried in a lemongrass tempura for an earthy, sweet flavor with a hit of citrus from the lemongrass. They are served with a garlic-lemongrass cream sauce and sweet potato straws.

The snapper is wok fried with salt and pepper and honey-glazed eel and served with a Dynamite Sauce.

Jia also is introducing two shareable sides that are enough for the table.

"We are thrilled to introduce several new shareable dishes, like the Kung Pao Brussel Sprouts and Chili Crisp Green Beans, for those who enjoy family-style dining," said General Manager Laura Schurb.

Green beans are cooked quickly and tossed in Chili Crisp sauce for a crispy, spicy flavor bomb. The Brussels sprouts are roasted and tossed in a Kung Pao-style sauce and served chilis and peanuts.

New desserts also dot the menu, all prepared by Executive Pastry Chef Amanda Owen with an Asian flair.

Among the offerings to tempt diners are Dum Sum Donuts, served with blackberry jam, ginger cream cheese and a dark chocolate sauce.

Then there's Yuzu Crème Brulé, flavored with the tart, floral notes of Yuzu, a Japanese citrus, and served with fresh blueberries.

Sakura Cheesecake is served with Matcha dust, rosewater anglaise and strawberry pearls.

Then there is the Passion Fruit and White Chocolate Milk Custard, served with a lychee passion gelee, toasted coconut and a cashew crumble.

Japanese whiskeys are highlighted in the Japanese Chocolate Whiskey Cake, served with whiskey-soaked tangerines and cherries, a miso caramel and smoked sea salt.

Jia is open Wednesday, Thursday and Sunday from 4:30 p.m. to 9:30 p.m. and Friday and Saturday from 4:30 p.m. to 10 p.m. In addition, the Noodle and Sushi bars are open for lunch 12 p.m. to 4 p.m. on Saturday and Sunday. Reservations can be made at Jia.

High-resolution artwork can be found at 2026 Jia new menu, and for the latest resort news, visit the Beau Rivage Digital Newsroom.

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Already known as the crown jewel of the Gulf Coast, Beau Rivage continues to raise the bar. MGM Resorts International's destination resort on the beach in Biloxi is home to 13 restaurants, four bars and lounges, and an 85,000-square-foot gaming area that includes the Buffalo Zone and BetMGM Book Bar and Grill, Mississippi's full-service sports betting, and entertainment destination. The resort also offers live entertainment in its 1,550-seat theatre, an upscale shopping promenade with LUX Lounge and MGM Golf, a world-class spa & salon, and Fallen Oak, a Tom Fazio-designed championship golf course. For more information, call (888) 567-6667 or visit beaurivage.com.

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