

ALA CARTE

Chef Specials

		£
	Whole	65.00
	Half	35.00

Prepared meticulously by Chefs from Beijing according to an ancient recipe, Min Jiang's wood-fired Duck is truly authentic. Over time, Chefs and gourmands have popularized a variety of ways to enjoy traditional Beijing Duck, typically presented in two servings.

First Serving

- Dip crispy duck skin in fine granulated sugar
- Homemade Pancakes with Sweet sauce with shredded leek and cucumber
- Homemade Pancakes with Garlic paste with radish and tientsin cabbage

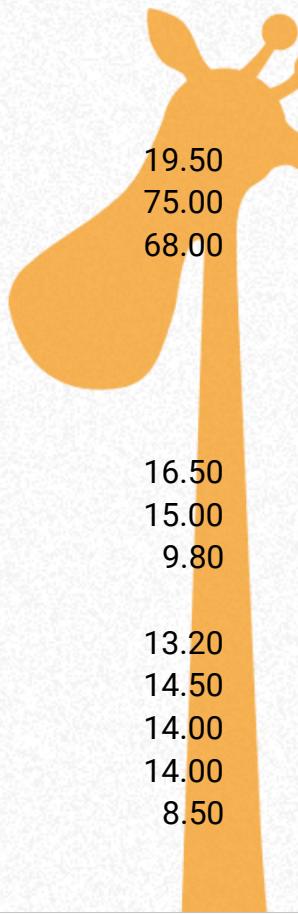
Second Serving

Savour the duck to its fullest with the balance of the duck meat prepared in a second dish that is equally pleasing to the palate. Please choose one of the following options:

- Option 1 Minced Duck with Lettuce wrap
- Option 2 Salted Vegetable Soup with Duck and Tofu
- Option 3 Fried Rice with diced Duck
- Option 4 Fried Noodles with sliced Duck

(Roasting time of approximately 45 minutes per duck. Advance orders are recommended)

Homemade bean curd wrap (v)	19.50
Braised whole abalone with morel mushrooms	75.00
Steamed slices of abalone with dried ham & chinese mushrooms	68.00



Appetisers

Steamed dim sum platter	16.50
Steamed vegetarian dim sum platter (v)	15.00
Min Jiang steamed xiao long bao with blue swimmer crab meat	9.80
Crispy fried squid with salt, pepper, dried chilli & garlic *	13.20
Bi feng tang soft shell crab with garlic & chilli *	14.50
Prawns in salted egg yolk with pork floss	14.00
King prawn in wasabi sauce with almond flake *	14.00
Steamed scallop with a choice of sauce - XO sauce * - ginger & spring onion	8.50

Sichuan chicken with sesame, served warm *	10.50
Smoked jasmine ribs with sesame seeds	14.50
Vegetarian spring rolls	7.00
Sesame chilli prawn toast *	9.80
Spring onion puff (v)	8.00
Wild mushroom salad with vegetarian XO sauce (v) *	9.80
Crispy fried tofu with salt, pepper, dried chilli & garlic (v) *	10.00

Soup Selection

Double boiled soup of the day	8.00
Min Jiang Sichuan hot & sour soup *	8.50
Double boiled chicken consommé with tientsin cabbage	8.50
Sliced fish fillet with preserved Chinese vegetable soup *	9.50
Sweet corn soup with blue swimmer crab meat	9.50
Wild mushroom soup with pak choi (v)	8.50
Prawn wonton soup	8.50
Seafood soup with Chinese chives	9.50

Fish / Seafood

Sea bass	Whole	45.00
	Fillet	23.00
- steamed with preserved turnip & dried shrimp in soy sauce		
- steamed with ginger & spring onion		
- crispy seabass with superior soya sauce		
Roasted Chilean seabass fillet with soya bean paste		42.50
Stir fried Chilean seabass with sanpei sauce		42.50
Stir fried Alaskan black cod fillet with sliced jade bamboo & cloud ear mushrooms		36.00
Roasted Alaskan black cod fillet in sha cha sauce *		38.00
Native lobster (methods of preparation)		68.00
- sautéed with XO sauce (shell off) *		
- bi feng tang lobster with garlic & chilli *		
- stir fried with ginger & spring onion		
Sautéed gong bao tiger prawns *		23.50
Stir fried tiger prawns in spicy rice wine sauce *		23.50
Stir fried Scottish scallop in spicy bean curd sauce *		28.80
Sautéed Scottish scallop with tender stem broccoli		28.80

Poultry / Meat

Traditional roasted chicken with ginger sauce	22.00
Traditional roasted chicken in satay sauce *	22.00
Stir fried corn fed chicken with broad beans & cashew nuts	19.50
Claypot sanpei, corn fed chicken *	19.50
Sautéed gong bao corn fed chicken *	19.50
Sweet & sour corn fed chicken	19.50
Sautéed chicken in black bean sauce *	19.50
Diced rib eye of beef with black pepper sauce *	28.00
Sautéed rib eye of beef in Mongolian sauce	28.00
Sautéed duck breast in Sichuan sauce	25.00
Sautéed venison with Hoshimeji mushrooms in fermented yellow bean sauce	28.00
Stewed pork ribs & chestnuts in superior soy sauce *	20.00
Sichuan double cooked pork belly with Chinese leek *	20.00
Braised pork belly in a rich sauce with Chinese buns	20.00
Sliced pork belly with beancurd & steamed bun	22.00
Grilled rack of lamb in garlic infused soy sauce	28.00

Beancurd

Claypot tofu with wind dried sausage in salted fish sauce *	16.50
Braised tofu with minced chicken in Sichuan chilli sauce *	16.50
Steamed tofu with tiger prawns & blue swimmer crab	20.00
Tofu with morel mushrooms in black bean sauce (v)	18.00
Stir fried tofu with seafood, Shanghai style *	20.00
Claypot beancurd in sanpei sauce *	14.50

Vegetables

Egg plant with minced chicken & Sichuan chilli sauce *	15.00
Asparagus with lotus root & black pepper (v)	14.00
Wok fried French beans with minced chicken	14.00
Sautéed mixed vegetables in sanpei sauce	12.50
Sautéed wild mushroom with pickle chilli & mustard green (v) *	19.00
Stir fried tender broccoli in salted fish sauce *	12.50
Choice of seasonal vegetables	
- choi sum - kai lan - baby pak choi - baby spinach	
- tender broccoli	
With a choice of sauces	
- stir fried - garlic sauce - oyster sauce - ginger sauce	12.00
- chicken stock - black bean sauce *	13.00

Rice & Noodles

Egg white fried rice with blue swimmer crab & asparagus	12.80
Min Jiang seafood fried rice with salted fish *	12.50
Egg fried rice with edamame (v)	7.50
Vegetable egg fried rice (v)	9.00
Yong chow fried rice	12.00
Stir fried rice vermicelli with shredded chicken & XO sauce *	15.00
Braised rice vermicelli with chicken & seafood in oyster sauce	16.00
Stir fried noodles with Shimeji mushrooms & Chinese chives (v) *	13.00
Crispy egg noodles with wild mushrooms in vegetarian stock (v)	12.80
Sichuan dan dan noodles with minced pork *	13.00
Stir fried noodles with scallop & prawn	15.00
Stir fried beef ho fun	16.00

* denotes spicy

(v) denotes vegetarian

DIM SUM

Steamed

Steamed har kow	£ 6.00
Steamed crab meat dumpling	£ 6.00
Steamed pumpkin dumpling with mixed seafood	£ 6.00
Steamed siew mai with pork & prawns	£ 6.00
Steamed sweetcorn dumpling (v)	£ 5.50
Steamed Shanghai pak choi dumpling (v)	£ 5.50
Steamed jade bamboo dumpling (v)	£ 5.50
Steamed spicy chicken dumpling	£ 5.80
Steamed Min Jiang char siew bun	£ 5.50
Glutinous rice wrap win lotus leaf	£ 5.80
Min Jiang steamed xiao long bao with a juicy meat filling	£ 7.20
Min Jiang steamed xiao long bao with a juicy meat filling & blue swimmer crab	£ 9.80
Prawn cheung fun	£ 6.50

Char siew cheung fun	5.50
Three style mushroom cheung fun (v)	5.50
Aromatic duck cheung fun	6.00
Fried dough cheung fun	5.00

Baked, Pan Fried, Poached

Baked char siew puff	5.80
Baked gong bao chicken puff	5.80
Poached Beijing dumpling with chicken, prawn, Chinese chive & dried shiitake (4 pieces)	5.80
Poached Beijing dumpling with lamb (4 pieces)	5.80
Grilled vegetarian dumpling (v)	5.50
Grilled lamb dumpling	5.80
Stir fried turnip cake with XO sauce	7.00
Pan fried lobster bun	9.50

Fried

Deep fried yam croquette with seafood	6.00
Crispy prawn rolls with fresh asparagus	5.80
Crispy vegetarian spring rolls (v)	7.00
Cuttlefish cake with sweet basil & lemon grass	5.80
Pan fried pi pa tofu with black bean sauce	5.80
Crispy Beijing duck rolls	6.00

Dessert

Egg custard tarts (Please allow 15 minutes for preparation)	5.80
Steamed egg custard bun	5.80
Min Jiang Sichuan pancake with Cornish vanilla ice cream	8.00
Fresh mango cream with sago pearls & pomelo	8.00
Poached black sesame dumpling (Please allow 15 minutes for preparation)	8.00
White chocolate & chilli baked cheesecake, sweet & sour strawberries	8.00
Lemon grass & lime crème brûlée, coconut shortbread & fresh raspberries	8.00
Coconut treacle pudding with spiced pineapple compote	8.00
Warm sugee cake, coconut ice cream & peanut brittle	8.00
Homemade ice cream & sorbet	6.50
Seasonal fruit platter (2 persons)	14.50
Coffee & petit fours	7.00

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SET LUNCH (12pm - 3pm)

For 2 or more persons

Only available at lunch time

Set Menu 1

	£
Steamed dim sum platter	40.00
Sautéed gong bao corn fed chicken *	per person
Diced rib eye of beef with black bean sauce *	40.00
Seasonal vegetables stir fried with garlic (v)	per person
Egg fried rice with edamame (v)	40.00
Min Jiang Sichuan pancake with Cornish vanilla ice cream	per person

Set Menu 2

	£
Legendary wood fired Beijing duck	48.00
Crispy fried prawns with salt, pepper, dried chilli & garlic	per person
Steamed seabass with ginger & spring onion	48.00
Claypot sanpei, corn fed chicken *	per person
Seasonal vegetables stir fried with garlic (v)	48.00
Fried rice with diced duck	per person
Fresh mango cream with sago pearls & pomelo	48.00

Set Menu 3

	£
Steamed dim sum platter	55.00
Legendary wood fired Beijing duck	per person
Sautéed gong bao tiger prawns *	55.00
Sautéed rib eye of beef in Mongolian sauce *	per person
Asparagus with lotus root & black pepper * (v)	55.00
Fried rice with diced duck	per person
Seasonal fruit platter	55.00

SET

For 4 or more persons

Please note that a service charge of 10% will be added for parties of 8 & above

Set Menu 1

	£
Fried dim sum platter	60.00
Min Jiang Sichuan hot & sour soup *	per person
Steamed seabass with ginger & spring onion	
Claypot sanpei, corn fed chicken *	
Diced rib eye of beef with black bean sauce *	
Seasonal vegetables stir fried with garlic (v)	
Yong chow fried rice	
Min Jiang Sichuan pancake with Cornish vanilla ice cream	

Recommended Wines

Chenin Blanc, "Old Vine Reserve", Ken Forrester, Stellenbosch, S.A.	49.00
Pinot Noir, Rapaura Springs, Marlborough, New Zealand	47.00

Set Menu 2

	£
Steamed dim sum platter	70.00
Smoked jasmine ribs with sesame seeds	per person
Legendary wood fired Beijing duck	
Stir fried Chilean seabass with sanpei sauce	
Stir fried tiger prawns in spicy rice wine sauce *	
Sautéed rib eye of beef in Mongolian sauce	
Asparagus with lotus root & black pepper (v) *	
Fried rice with diced duck	
Fresh mango cream with sago pearls & pomelo	

Recommended Wines

Merucry Blanc, Clos Rochette, Dom. Faiveley, Burgundy, France	74.00
Merlot, Kloovenburg, Pieter Dutoit, Cape Town, South Africa	57.00

Set Menu 3

	£
Legendary wood fired Beijing duck	88.00
Steamed diver scallop with XO sauce *	per person
Spicy minced duck with a lettuce wrap	

Bi feng tang lobster with garlic & chilli *
 Alaskan black cod roasted in sha cha sauce
 Sautéed gong bao corn fed chicken *
 Grilled rib eye of beef in garlic infused soy sauce
 Seasonal vegetables stir fried with garlic (v)
 Stir fried noodles with scallop & prawn
 Seasonal fruit platter

Recommended Wines

Chardonnay, Nielson, Santa Barbara County, U.S.A.	68.00
Grenache, "Old Vine", Yangarra Estate, McLaren Vale, Australia	79.00

BAR SNACKS

Appetisers

Steamed dim sum platter	16.50
Steamed vegetarian dim sum platter (v)	15.00
Crispy fried squid with salt, pepper, dried chilli & garlic *	13.20
Bi feng tang soft shell crab with garlic & chilli *	14.50
Vegetarian spring rolls	7.00
Spring onion puff (v)	8.00
Crispy tofu with salt, pepper, dried chilli & garlic (v) *	10.00
Wild mushroom salad with vegetarian XO sauce (v) *	9.80
Sesame chilli prawn toast *	9.80
Prawns in salted egg yolk with pork floss	14.00
King prawn in wasabi sauce with almond flake *	14.00

Soup Selection

Min Jiang Sichuan hot & sour soup *	8.50
Wild mushroom soup with pak choi (v)	8.50
Seafood soup with Chinese chives	9.00

Fish / Seafood

Native lobster bi feng tang lobster with garlic & chilli *	68.00
Alaskan black cod fillet roasted in sha cha sauce *	38.00
Roasted Chilean seabass fillet with soya bean paste	42.50

Chilean seabass with sanpei sauce	42.50
Sautéed gong bao tiger prawns *	23.50
Sautéed Scottish scallop with tender stem broccoli	28.80

Poultry / Meat

	19.50
Stir fried corn fed chicken with broad beans & cashew nuts	
Sautéed gong bao corn fed chicken *	19.50
Sweet & sour corn fed chicken	19.50
Sautéed chicken in black bean sauce *	19.50
Diced rib eye of beef with black pepper sauce *	28.00
Sautéed venison with Hoshimeji mushrooms in fermented yellow bean sauce	28.00

Vegetables

Wok fried French beans with minced chicken	14.00
Sautéed mixed vegetables in sanpei sauce	12.50
Sautéed wild mushroom with pickle chilli & mustard green (v) *	19.00
Stir fried tender broccoli in salted fish sauce *	12.50
Asparagus with lotus root & black pepper (v)	14.00
Choice of seasonal vegetables - choi sum - kai lan - baby pak choi - baby spinach	12.00

Rice & Noodles

Min Jiang seafood fried rice with salted fish *	12.50
Yong chow fried rice	12.00
Egg fried rice with edamame (v)	7.50
Stir fried rice vermicelli with shredded chicken & XO sauce *	15.00
Stir fried noodles with Shimeji mushrooms & Chinese chives (v) *	13.00
Stir fried noodles with scallop & prawn	16.00

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