



厨师精选

CHEF SPECIALS

古法木材烤北京鸭 Whole £ 74.00
 Legendary wood-fired Beijing Duck Half £ 40.00
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** 鸭粒生菜包 Minced Duck with Lettuce Wrap
Option 2 酸菜鸭汤 Salted Vegetable Soup with Duck and Tofu
Option 3 鸭粒炒饭 Fried Rice with diced Duck
Option 4 鸭丝炒面 Fried Noodles with sliced Duck

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

浓汤麒麟鲜鲍脯 £ 68.00
 Steamed slices of Abalone with dried Ham and Chinese Mushrooms
 陈年花雕蒸阿拉斯加帝皇蟹 £ 48.00
 Steamed Alaskan King Crab with Hua Tiao Chinese Wine
 可可汁烧羊扒 £ 28.00
 Grilled Lamb Chop with Homemade Coco Sauce

前菜小吃

APPETISERS

蒸点心拼 £ 18.00
 Steamed Dim Sum Platter
 芝麻燻乳骨 £ 16.00
 Smoked Jasmine Ribs with Sesame Seeds
 孜然羊肉串 £ 16.00
 Marinated Skewers Lamb with Cumin and mixed Herbs *
 椒盐鲜鱿 £ 15.00
 Crispy fried Squid with Salt, Pepper, Dried Chili and Garlic *
 芝麻酱脆皮鸡沙拉 £ 15.00
 Crispy Shredded Chicken Salad with Sesame Dressing
 避风塘软壳蟹 £ 14.50
 Bi Feng Tang Soft Shell Crab with Garlic and Chili *
 岷江蟹肉小笼包 £ 9.90
 Min Jiang Steamed Xiao Long Bao with Blue Swimmer Crab Meat
 北京鸭丝卷 £ 7.50
 Crispy Beijing Duck Rolls
 芝麻下多士 £ 9.80
 Sesame Chilli Prawn Toast *
 蒸苏格兰扇贝 £ 8.50
 Steamed Scallop with a choice of sauce
 - XO 酱 XO Sauce *
 - 姜葱蒸 Ginger and Spring Onion

* Denotes Spicy
 (v) Denotes Vegetarian

Allergens: if you suffer from any food allergies or intolerances please speak to a member of our team to find out more about our ingredients before you place your order.

All prices include vat at the current rate
 A discretionary service charge of 12.50% will be added to your bill
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前菜小吃

VEGETARIAN APPETISERS

斋鸭包	£ 19.50
Homemade Bean Curd Wrap (v)	
四式素点心拼	£ 16.00
Steamed Vegetarian Dim Sum Platter (v)	
炸豆腐 XO 酱	£ 14.00
Deep Fried Tofu with Mushroom and Vegetarian XO Sauce (v)*	
椒盐豆腐	£ 10.00
Crispy Tofu with Salt, Pepper, Dried Chili and Garlic (v)*	
野菌 XO 酱	£ 9.80
Wild Mushroom Salad with Vegetarian XO Sauce (v)*	
炸斋春卷	£ 7.50
Vegetarian Spring Rolls (v)	

汤类精选

SOUP SELECTION

老火例汤	£ 8.00
Double boiled Soup of the Day	
岷江酸辣汤	£ 9.00
Min Jiang Sichuan Hot and Sour Soup *	
津白鸡汤	£ 9.00
Double boiled Chicken Consommé with Tientsin Cabbage	
酸菜鱼片汤	£ 10.00
Sliced Fish Fillet with preserved Chinese Vegetable Soup *	
蟹肉粟米羹	£ 10.00
Sweet Corn Soup with Blue Swimmer Crab Meat	
鲜虾云吞汤	£ 9.00
Prawn Wonton Soup	
韭菜海鲜汤	£ 10.00
Seafood Soup with Chinese Chives	
菜胆羊肚菌羹	£ 9.00
Wild Mushroom Soup with Pak Choi (v)	

海鲜类

SEAFOOD

苏格兰原只龙虾	£ 76.00
Native Lobster (methods of preparation)	
- 避风塘 Bi Feng Tang Style with Garlic and Chilli *	
- 姜葱炒 Stir Fried with Ginger and Spring Onion	
腐乳汁煎炒鲜带子	£ 31.00
Stir Fried Scottish Scallop in Spicy Bean Curd Sauce *	
宫保腰果虾球	£ 28.00
Sautéed Gong Bao Tiger Prawns *	
酒酿辣汁虾球	£ 28.00
Stir Fried Tiger Prawns in Spicy Rice Wine Sauce *	
咸蛋肉松琵琶虾	£ 28.00
Sautéed King Prawns in Salted Egg Yolk with Pork Floss	
芥末杏仁鲜虾球	£ 28.00
King Prawns in Wasabi Sauce with Almond Flakes*	

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鱼类

FISH

蕃茄酸菜汁煎银鲳鱼		£ 52.00
Fried Silver Pomfret with sun-dried Tomatoes and Pickled Vegetables		
鲳鱼	Whole	£ 45.00
Sea Bass (methods of preparation)	Fillet	£ 23.00
- 姜葱蒸 Steamed with Ginger and Spring Onion		
- 煎锋 Crispy with Superior Soya Sauce		
三杯汁阿拉斯加银鳕鱼		£ 42.00
Stir Fried Black Cod with Basil Leaves in Sanpei Sauce *		
XO 酱煎阿拉斯加银鳕鱼		£ 42.00
Pan Fried Alaskan Black Cod Fillet in XO Sauce with Asparagus *		
沙茶酱烤银鳕鱼		£ 42.00
Roasted Alaskan Black Cod Fillet in Sha Cha Sauce *		

肉类/家禽类

MEAT AND POULTRY

黑椒酱炒牛柳粒		£ 28.00
Diced Rib Eye of Beef with Black Pepper Sauce *		
烧汁杏仁牛柳		£ 28.00
Sauteed Rib Eye Beef with Almond Flakes in Barbeque Sauce		
天香蒙古牛柳		£ 28.00
Sautéed Rib Eye of Beef in Mongolian Sauce *		
红烧栗子肉排		£ 22.00
Stewed Pork Ribs and Chestnuts in Superior Soy Sauce *		
四川回锅肉		£ 22.00
Sichuan Double Cooked Pork Belly with Chinese Leek *		
蜜汁东坡肉		£ 22.00
Braised Pork Belly in a rich Sauce with Chinese Buns		
脆皮金牌烧鸡		£ 24.00
Traditional Roasted Chicken with Five Spiced Salt and Ginger Sauce		
脆皮金牌烧鸡沙爹酱		£ 24.00
Traditional Roasted Chicken with Satay Sauce		
腰果炒鸡丁		£ 22.00
Stir Fried Corn fed Chicken with Edamame and Cashew Nuts		
三杯滑鸡煲		£ 22.00
Stir fried Corn-fed Chicken with Basil Leaves in Sanpei Sauce *		
宫保炒鸡丁		£ 22.00
Sautéed Gong Bao Corn-fed Chicken *		
糖醋菠萝鸡丁		£ 22.00
Sweet and Sour Corn fed Chicken		
豉椒炒鸡丁		£ 22.00
Sautéed Chicken in Black Bean Sauce *		

豆腐

BEANCURD

咸鱼腊味豆腐煲		£ 22.00
Clay Pot Tofu with wind-dried Sausage in Salted Fish Sauce *		
蟹肉扒虾球豆腐		£ 22.00
Steamed Tofu with Tiger Prawns and Blue Swimmer Crab		
豉汁羊菌支竹豆腐煲		£ 20.00
Tofu with Morel Mushrooms in Black Bean Sauce (v)		
三杯汁炒斋鸡		£ 20.00
Fried Beancurd with Basil Leaves in Sanpei Sauce *		

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蔬菜

VEGETABLES

酸菜剁椒滑炒野菌	£ 19.00
Sautéed wild Mushroom with Pickle Chilli and Mustard Green (v) *	
渔香茄子	£ 18.00
Egg Plant with minced Chicken and Sichuan Chilli Sauce *	
干煸四季豆	£ 18.00
Wok-fried French Beans with minced Chicken	
黑椒芦笋炒莲藕	£ 16.00
Asparagus with Lotus Root and Black Pepper (v) *	
清炒田园蔬	£ 15.00
Sautéed Mixed Seasonal Vegetables	
咸鱼酱炒西兰花苗	£ 13.00
Stir fried Tender Broccoli in Salted Fish Sauce *	
时令蔬菜	£ 13.00
Choice of Seasonal Vegetables	
- 菜心 Choi Sum - 芥兰 Kai Lan - 小白菜 Baby Pak Choi	
- 菠菜 Baby Spinach - 西兰花苗 Tender Stem Broccoli	

With a choice of Sauces

- 清炒 Stir-Fried - 蒜蓉 Garlic Sauce - 蚝油 Oyster Sauce
- 姜汁 Ginger Sauce - 上汤 Chicken Stock - 豉汁 Black Bean Sauce

面类/饭

NOODLES AND RICE

XO 酱雪菜鸡丝炒米粉	£ 16.00
Stir fried Rice Vermicelli with shredded Chicken and XO Sauce *	
蚝皇汁扒什锦米粉	£ 16.00
Braised Vermicelli Noodles with Chicken and Seafood in Oyster Sauce	
干炒牛河	£ 16.00
Stir fried Beef Ho Fun Noodles	
海鲜炒面	£ 15.00
Stir fried Noodles with Scallop and Prawn	
韭菜松菇干炒拉面	£ 14.00
Stir fried Noodles with Shimeji Mushrooms and Chinese Chives (v)*	
素菜煎生面	£ 14.00
Crispy Egg Noodles with Wild Mushrooms in Vegetarian Stock (v)	
蛋白蟹肉芦笋炒饭	£ 15.00
Egg White Fried Rice with Blue Swimmer Crab and Asparagus	
岷江特色炒饭	£ 15.00
Min Jiang Seafood fried Rice with Salted Fish Sauce *	
菜粒蛋炒饭	£ 12.00
Vegetable Egg Fried Rice (v)	
扬州炒饭	£ 12.00
Yong Chow Fried Rice	

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