

厨师精选

CHEF SPECIALS

古法木材烤北京鸭 Whole £ 72.00
Legendary wood-fired Beijing Duck Half £ 38.00
Prepared meticulously by Chefs from Beijing according to an ancient recipe, Min Jiang's wood-fired Duck is truly authentic. Over time, Chefs and gourmards 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)

斋鸭包

Homemade Bean curd Wrap (v) £ 19.50

浓汤麒麟鲜鲍脯 £ 68.00

Steamed slices of Abalone with dried Ham and Chinese Mushrooms

黄焖原只鲜鲍拌羊肚菌 £ 75.00

Braised Whole Abalone with Morel Mushrooms

前菜小吃

APPETISERS

蒸点心拼 £ 18.00

Steamed Dim Sum Platter

岷江蟹肉小笼包 £ 9.80

Min Jiang steamed Xiao Long Bao with Blue Swimmer Crab Meat

椒盐鲜鱿 £ 15.00

Crispy fried Squid with Salt, Pepper, Dried Chili and Garlic *

避风塘软壳蟹 £ 14.50

Bi Feng Tang Soft Shell Crab with Garlic and Chili *

咸蛋肉松琵琶虾 £ 15.00

Prawns in Salted Egg Yolk with Pork Floss

芥末杏仁鲜虾球 £ 15.00

King Prawn in Wasabi Sauce with Almond Flakes*

蒸苏格兰带子(剁椒蒜茸,XO 酱,姜葱) £ 8.50

Steamed Scallop with a choice of sauce

- XO Sauce *

- Ginger and Spring Onion

麻辣口水鸡 £ 10.50

Sichuan Chicken with Sesame, served warm *

芝麻酱脆皮鸡沙拉 £ 14.00

Crispy Shredded Chicken Salad with Sesame Dressing

芝麻燻乳骨 £ 16.00

Smoked Jasmine Ribs with Sesame Seeds

扣肉夹花包 £ 16.00

Sliced Pork Belly with Beancurd and Steamed Bun

孜然羊肉串 £ 16.00

Marinated Skewers Lamb with Cumin and mixed Herbs *

北京鸭丝卷 £ 7.00

Crispy Beijing Duck Rolls

芝麻下多士 £ 9.80

Sesame Chilli Prawn Toast *

* Denotes Spicy
(v) Denotes Vegetarian

All prices include vat at the current rate

A service charge of 10% will be added to parties of 8 and above

Please note all dishes are created for restaurant service and we do not provide food to take away

前菜小吃

VEGETARIAN APPETISERS

四式素点心拼	£ 16.00
Steamed Vegetarian Dim Sum Platter (v)	
炸斋春卷	£ 7.00
Vegetarian Spring Rolls (v)	
香煎葱油饼	£ 8.00
Spring Onion Puff (v)	
野菌 XO 酱	£ 9.80
Wild Mushroom Salad with Vegetarian XO Sauce (v)*	
椒盐豆腐	£ 10.00
Crispy Tofu with Salt, Pepper, Dried Chili and Garlic (v)*	
炸豆腐 XO 酱	
Deep Fried Tofu with Mushroom and Vegetarian XO Sauce (v)*	£ 12.00

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)	

鱼类海鲜类

FISH AND SEAFOOD

苏格兰原只龙虾 (避风塘炸龙虾, 姜葱炒)	£ 68.00
Native Lobster (methods of preparation)	
- Bi Feng Tang Lobster with Garlic and Chilli *	
- Stir Fried with Ginger and Spring Onion	
宫保腰果虾球	£ 25.00
Sautéed Gong Bao Tiger Prawns *	
酒酿辣汁虾球	£ 25.00
Stir fried Tiger Prawns in Spicy Rice Wine Sauce *	
腐乳汁煎炒鲜带子	£ 31.00
Stir fried Scottish Scallop in Spicy Bean Curd Sauce *	
鲈鱼 (酥姜虾米菜脯蒸, 姜葱蒸, 煎锋)	Whole £ 45.00
Sea Bass (methods of preparation)	Fillet £ 23.00
- Steamed with preserved Turnip and dried Shrimp in Soy Sauce	
- Steamed with Ginger and Spring Onion	
- Crispy Seabass with Superior Soya Sauce	
面鼓酱智利鲈鱼	£ 42.50
Roasted Chilean Seabass Fillet with Soya Bean Paste	
三杯酱智利鲈鱼	£ 42.50
Stir Fried Chilean Seabass with Sanpei Sauce *	
XO 酱煎阿拉斯加银鳕鱼	£ 38.00
Pan fried Alaskan Black Cod Fillet in XO sauce with Asparagus *	
沙茶酱烤银鳕鱼	£ 38.00
Roasted Alaskan Black Cod Fillet in Sha Cha Sauce *	

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家禽类

POULTRY

脆皮金牌烧鸡	£ 24.00
Traditional Roasted Chicken with Ginger Sauce	
沙爹酱烧鸡	£ 24.00
Traditional Roasted Chicken in Satay Sauce*	
腰果炒鸡丁	£ 22.00
Stir Fried Corn fed Chicken with Broad Beans and Cashew Nuts	
三杯滑鸡煲	£ 22.00
Clay Pot Sanpei, Corn-fed Chicken *	
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 *	

肉类

MEAT

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 *	
川酱爆炒羊柳	£ 28.00
Sautéed Loin of Lamb in Sichuan Sauce *	
红烧栗子肉排	£ 21.00
Stewed Pork Ribs and Chestnuts in Superior Soy Sauce *	
四川回锅肉	£ 21.00
Sichuan Double Cooked Pork Belly with Chinese Leek *	
蜜汁东坡肉	£ 21.00
Braised Pork Belly in a rich Sauce with Chinese Buns	

豆腐

BEANCURD

咸鱼腊味豆腐煲	£ 20.00
Clay Pot Tofu with wind-dried Sausage in Salted Fish Sauce *	
岷江麻婆豆腐	£ 18.00
Braised Tofu with minced Chicken in Sichuan Chilli 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	£ 18.00
Tofu with Morel Mushrooms in Black Bean Sauce (v)	
三杯汁炒斋鸡	£ 18.00
Claypot Beancurd in Sanpei Sauce *	

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蔬菜

VEGETABLES

渔香茄子	£ 18.00
Egg Plant with minced Chicken and Sichuan Chili 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	
酸菜剁椒滑炒野菌	£ 19.00
Sautéed wild Mushroom with Pickle Chili and Mustard Green (v) *	
咸鱼酱炒西兰花苗	£ 13.00
Stir-fried Tender Broccoli in Salted Fish Sauce *	
时令蔬菜	
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

饭/面类

RICE AND NOODLES

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 *	
菜粒蛋炒饭	£ 12.00
Vegetable Egg Fried Rice (v)	
扬州炒饭	£ 12.00
Yong Chow Fried 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	
咸鱼茄子焖米粉	£ 15.00
Braised Vermicelli Noodles with Egg Plant, minced Chicken and Salted Fish *	
干炒牛河	£ 16.00
Stir-fried Beef Ho fun	
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)	

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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.

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