



Christmas Day 2014

海鲜冬瓜汤

Winter Melon and Seafood Soup

岷江三式并盘

(蟹肉小龙包, 蛋丝软壳蟹, 咸蛋紫菜付皮卷)

Min Jiang Trio

(Steamed Xiao Long Bao with Blue Swimmer Crab Meat, Soft Shell Crab with Crispy Egg and Curry Leaf, Prawn Roll with Asparagus and Salted Egg)

天香蒙古牛柳片

Sautéed Rib-eye of Beef in Mongolian Sauce

XO 酱炒龙利鱼

Pan Fried Dover Sole in XO Sauce

上汤菠菜鲜冬菇

Stir-fried Spinach with Shitake Mushrooms in Supreme Stock

香脆松菇素炒饭

Vegetable Fried Rice with Crispy Enoki Mushrooms

蜜糖姜味蛋糕配荔芝玫瑰水雪糕

Warm Honey and Ginger Cake with Lychee and Rose Water Ice Cream

£90 per person

Min Jiang Legendary wood-fired Beijing Duck is available as an additional course.
£32 for half a duck or £58 for the whole duck; please order in advance.