

## 厨师精选

### CHEF SPECIALS

古法木材烤北京鸭	Whole	£ 68.00
Legendary wood-fired Beijing Duck	Half	£ 36.00
<i>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.</i>		

#### 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
鲜鱿西兰花苗 XO 酱	
Stir-fried Squid and Tender Broccoli with XO sauce	£ 32.00
陈年花雕蒸阿拉斯加帝皇蟹	
Steam Alaska King Crab with Hua Tiao Chinese wine	£ 48.00
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	£ 17.00
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	£ 13.50
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	£ 14.00
Prawns in Salted Egg Yolk with Pork Floss	
芥末杏仁鲜虾球	£ 14.00
King Prawn in Wasabi Sauce with Almond Flake*	
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 *	
芝麻燻乳骨	£ 16.00
Smoked Jasmine Ribs with Sesame Seeds	
芝麻酱鸡丝沙拉	£ 12.00
Crispy Shredded chicken Salad with Sesame Dressing	
扣肉夹花包	£ 16.00
Sliced Pork Belly with Beancurd and Steamed Bun	
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	£ 15.00
Steamed Vegetarian Dim Sum Platter (v)	
炸斋春卷	£ 7.00
Vegetarian Spring Rolls (v)	
素鲍鱼莲花拼	£ 9.80
Vegan Abalone Salad with Sakura Cress (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) *	

## 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	£ 9.50
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	£ 8.50
Wild Mushroom Soup with Pak Choi (v)	

## 鱼类海鲜类

### FISH AND SEAFOOD

苏格兰原只龙虾 (XO 酱, 避风塘炸龙虾, 姜葱炒)	£ 68.00
Native Lobster (methods of preparation)	
- Bi Feng Tang Lobster with Garlic and Chili *	
- 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	£ 29.00
Stir-fried Scottish Scallop in Spicy Bean Curd Sauce *	
西兰花苗泡鲜带子	£ 29.00
Sautéed Scottish Scallop with Tender Stem Broccoli	
鲈鱼 (酥姜虾米菜脯蒸, 姜葱蒸, 煎锋)	Whole £ 45.00
Sea Bass	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	
面豉酱智利鲈鱼	£ 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	£ 22.00
Traditional Roasted Chicken with Ginger Sauce	
沙爹酱烧鸡	£ 22.00
Traditional Roasted Chicken in Satay Sauce*	
腰果炒鸡丁	£ 20.00
Stir-fried Corn-fed Chicken with Broad Beans and Cashew Nuts	
三杯滑鸡煲	£ 20.00
Clay Pot Sanpei, Corn-fed Chicken *	
宫保炒鸡丁	£ 20.00
Sautéed Gong Bao Corn-fed Chicken *	
糖醋菠萝鸡丁	£ 20.00
Sweet and Sour Corn fed Chicken	
豉椒炒鸡丁	£ 20.00
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*	
烧汁杏仁牛柳片	£ 28.00
Sautéed Rib Eye of Beef in Barbeque sauce	
天香蒙古牛柳片	£ 28.00
Sautéed Rib Eye of Beef in Mongolian Sauce *	
川酱爆炒鸭片	£ 25.00
Sautéed Duck Breast in Sichuan sauce *	
香蒜烤羊扒	£ 28.00
Grilled Rack of Lamb in Garlic infused Soy Sauce	
红烧栗子肉排	£ 20.00
Stewed Pork Ribs and Chestnuts in Superior Soy Sauce *	
四川回锅肉	£ 20.00
Sichuan Double Cooked Pork Belly with Chinese Leek *	
蜜汁东坡肉	£ 20.00
Braised Pork Belly in a rich sauce with Chinese Buns	

## 豆腐

### BEANCURD

咸鱼腊味豆腐煲	£ 18.00
Clay Pot Tofu with Wind Dried Sausage in Salted Fish Sauce *	
岷江麻婆豆腐	£ 17.50
Braised Tofu with minced Chicken in Sichuan Chili Sauce *	
蟹肉扒虾球豆腐	£ 20.00
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)	
上海家常豆腐	£ 20.00
Stir-fried Tofu with Seafood, Shanghai style *	
三杯汁炒斋鸡	£ 14.50
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	£ 15.00
Asparagus with Lotus Root and Black Pepper (v) *	
清炒田园蔬	£ 15.00
Sautéed Mixed Seasonal Vegetables (v)	
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	£ 12.50
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	£ 12.80
Egg White Fried Rice with Blue Swimmer Crab and Asparagus	
岷江特色炒饭	£ 14.00
Min Jiang Seafood fried Rice with Salted Fish *	
毛豆蛋炒饭	£ 8.00
Egg Fried Rice with Edamame (v)	
菜粒蛋炒饭	£ 10.00
Vegetable Egg Fried Rice (v)	
扬州炒饭	£ 12.00
Yong Chow Fried Rice	
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 Rice Vermicelli with Chicken and Seafood in Oyster Sauce	
韭菜松菇干炒拉面	£ 13.00
Stir-fried Noodles with Shimeji Mushrooms and Chinese Chives (v)*	
素菜煎生面	£ 12.80
Crispy Egg Noodles with Wild Mushrooms in Vegetarian Stock (v)	
四川担担面	£ 13.00
Sichuan Dan Dan Noodles with Minced Pork *	
蟹肉焖伊面	£ 15.00
Braised Ee Fu Noodles with Crab Meat	
海鲜炒面	£ 15.00
Stir-fried Noodles with Scallop and Prawn	
干炒牛河	£ 16.00
Stir-fried Beef Ho fun	

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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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