

厨师精选 CHEF SPECIALS



古法木材烤北京鸭
Legendary wood-fired Beijing Duck

Whole £ 60.00
Half £ 33.00

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 popularised 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 £ 19.50
Homemade Bean curd Wrap (v)
黄焖原只鲜鲍拌羊肚菌 £ 75.00
Braised Whole Abalone with Morel Mushrooms
浓汤麒麟鲜鲍脯 £ 68.00
Steamed slices of Abalone with dried Ham and Chinese Mushrooms

前菜小吃

APPETISERS

蒸点心拼 £ 16.50
Steamed Dim Sum Platter
四式素点心拼 £ 15.00
Steamed Vegetarian Dim Sum Platter (v)
岷江蟹肉小笼包 £ 9.00
Min Jiang steamed Xiao Long Bao with Blue Swimmer Crab Meat
椒盐鲜鱿 £ 12.00
Crispy fried Squid with Salt, Pepper, Dried Chilli and Garlic *
避风塘软壳蟹 £ 14.50
Bi Feng Tang Soft Shell Crab with Garlic and Chilli *
咸蛋肉松琵琶虾 £ 12.00
Prawns in Salted Egg Yolk with Pork Floss
蒸苏格兰带子(剁椒蒜茸,XO 酱,姜葱) £ 8.50
Steamed Scallop with a choice of sauce
- Fermented Chilli*
- XO Sauce *
- Ginger and Spring Onion
麻辣口水鸡 £ 10.50
Sichuan Chicken with Sesame, served warm *
芝麻燻乳骨 £ 13.50
Smoked Jasmine Ribs with Sesame Seeds
炸斋春卷 £ 7.00
Vegetarian Spring Rolls
芝麻下多士 £ 9.80
Sesame Chilli Prawn Toast *
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 and Dried Chilli and Garlic (v)*

* 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

汤类精选

SOUP SELECTION



老火例汤 Double boiled Soup of the Day	£ 8.00
岷江酸辣汤 Min Jiang Sichuan Hot and Sour Soup *	£ 8.50
津白鸡汤 Double boiled Chicken Consommé with Tientsin Cabbage	£ 8.20
酸菜鱼片汤 Sliced Fish Fillet with preserved Chinese Vegetable Soup *	£ 9.20
蟹肉粟米羹 Sweet Corn Soup with Blue Swimmer Crab Meat	£ 9.50
银耳粟米羹 Sweet Corn Soup with Snow Fungus (v)	£ 8.20
菜胆羊肚菌羹 Wild Mushroom Soup with Pak Choi (v)	£ 8.50
鲜虾云吞汤 Prawn Wonton Soup	£ 8.50
韭菜海鲜汤 Seafood Soup with Chinese Chives	£ 9.00

鱼类

FISH

鲈鱼 Sea Bass	Whole £ 45.00 Fillet £ 23.00
酥姜虾米菜脯蒸鲈鱼 - Steamed with preserved Turnip and dried Shrimp in Soy Sauce	
姜葱蒸鲈鱼 - Steamed with Ginger and Spring Onion	
煎锋鲈鱼 - Crispy Seabass with Superior Soya Sauce	
XO 酱炒龙利鱼	£ 32.00
Pan Fried Dover Sole fillets in XO Sauce	
阿拉斯加银鳕鱼 Alaskan Black Cod Fillet	
药膳滑炒银鳕鱼 - Stir Fried with Sliced Jade Bamboo and Cloud Ear Mushrooms	£ 34.00
沙茶酱烤银鳕鱼 - Roasted in Sha Cha Sauce *	£ 36.00

海鲜类

SEAFOOD

苏格兰原只龙虾 (XO 酱, 避风塘炸龙虾, 姜葱炒)	£ 65.00
Native Lobster (methods of preparation)	
- Sautéed with XO Sauce (Shell off) *	
- Bi Feng Tang Lobster with Garlic and Chilli *	
- Stir Fried with Ginger and Spring Onion	
宫宝腰果虾球 Sautéed Gong Bao Tiger Prawns *	£ 22.50
酒酿辣汁虾球 Stir fried Tiger Prawns in Spicy Rice Wine sauce *	£ 22.50
金不换烧鲜虾球 Sautéed Tiger Prawns with Basil in Supreme Stock	£ 22.50
腐乳汁煎炒鲜带子 Stir fried Scottish Scallop in Spicy Bean Curd Sauce. *	£ 28.80
西兰花苗泡鲜带子 Sautéed Scottish Scallop with Tender Stem Broccoli	£ 28.80

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家禽类 POULTRY

脆皮金牌烧鸡	£ 22.00
Traditional Roasted Chicken with Ginger Sauce	
麻辣粉皮烧鸡	£ 22.00
Roasted Chicken with Fen Pi in Sichuan Sauce *	
腰果炒鸡丁	£ 17.50
Stir Fried Corn fed Chicken with Broad Beans and Cashew Nuts	
三杯滑鸡煲	£ 17.50
Clay Pot Sanpei, Corn fed Chicken *	
宫宝炒鸡丁	£ 17.50
Sautéed Gong Bao Corn fed Chicken *	
糖醋菠萝鸡丁	£ 17.50
Sweet and Sour Corn fed Chicken	
豉椒炒鸡丁	£ 17.50
Sautéed chicken in Blackbean sauce *	

肉类 MEAT

黑椒酱炒牛柳粒	£ 26.00
Diced Rib Eye of Beef with Black Pepper Sauce *	
天香蒙古牛柳片	£ 26.00
Sautéed Rib Eye of Beef in Mongolian Sauce	
川酱爆炒鸭片	£ 24.00
Sautéed Duck breast in Sichuan sauce	
金香松菇鹿肉片	£ 26.00
Sautéed Venison with Hoshimeji Mushrooms in Fermented Yellow Bean Sauce	
红烧栗子肉排	£ 19.00
Stewed Pork Ribs and Chestnuts in Superior Soy Sauce *	
四川回锅肉	£ 19.00
Sichuan Double Cooked Pork Belly with Chinese Leek *	
蜜汁东坡肉	£ 19.00
Braised Pork Belly in a rich sauce with Chinese Buns	
扣肉夹花包	£ 20.00
Sliced Pork Belly with Beancurd and Steamed Bun	
香蒜烤羊扒	£ 28.00
Grilled Rack of Lamb in Garlic infused Soy Sauce	

豆腐 BEANCURD

咸鱼腊味豆腐煲	£ 13.50
Clay Pot Tofu with wind dried Sausage in Salted Fish Sauce *	
岷江麻婆豆腐	£ 13.50
Braised Tofu with minced Chicken in Sichuan Chilli Sauce *	
蟹肉扒虾球豆腐	£ 18.00
Steamed Tofu with Tiger Prawns and Blue Swimmer Crab	
豉汁羊菌支竹豆腐煲	£ 16.00
Tofu with Morel Mushrooms in Black Bean sauce (v)	
上海家常豆腐	£ 18.50
Stir-fried Tofu with Seafood, Shanghai style *	
三杯汁炒斋鸡	£ 13.50
Claypot Beancurd in Sanpei Sauce	

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蔬菜

VEGETABLES

渔香茄子	£ 12.80
Egg Plant with minced Chicken and Sichuan Chilli sauce *	
黑椒芦笋炒莲藕	£ 12.50
Asparagus with Lotus Root and Black Pepper (v) *	
干煸四季豆	£ 12.50
Wok fried French Beans with minced Chicken	
素腿豆干田园蔬	£ 11.80
Sauteed mixed vegetables in Sanpei sauce	
酸菜剁椒滑炒野菌	£ 19.00
Sautéed wild mushroom with pickle chilli and mustard green (v) *	
咸鱼酱炒西兰花苗	£ 11.80
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	£ 10.00
- Chicken Stock - Black Bean Sauce *	£ 11.80

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	£ 12.50
Min Jiang Seafood fried Rice with Salted Fish *	
毛豆蛋炒饭	£ 7.50
Egg Fried Rice with Edamame (v)	
菜粒蛋炒饭	£ 9.00
Vegetable Egg Fried Rice (v)	
扬州炒饭	£ 12.00
Yong Chow Fried Rice	
XO 酱雪菜鸡丝炒米粉	£ 13.80
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	£ 12.80
Stir fried Noodles with Shimeji Mushrooms and Chinese Chives (v)*	
素菜煎生面	£ 12.00
Crispy Egg Noodles with Wild Mushrooms in Vegetarian Stock (v)	
四川担担面	£ 13.00
Sichuan Dan Dan Noodles with minced Pork *	
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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