

厨师精选 CHEF SPECIALS



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

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 £ 9.80

Min Jiang steamed Xiao Long Bao with Blue Swimmer Crab Meat

椒盐鲜鱿 £ 13.20

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 £ 14.50

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, Dried Chili 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	£ 8.00
Double boiled Soup of the Day	
岷江酸辣汤	£ 8.50
Min Jiang Sichuan Hot and Sour Soup *	
津白鸡汤	£ 8.50
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	£ 9.50
Sweet Corn Soup with Blue Swimmer Crab Meat	
菜胆羊肚菌羹	£ 8.50
Wild Mushroom Soup with Pak Choi (v)	
鲜虾云吞汤	£ 8.50
Prawn Wonton Soup	
韭菜海鲜汤	£ 9.50
Seafood Soup with Chinese Chives	

鱼类 / 海鲜类

FISH / SEAFOOD

鲈鱼	Whole £ 45.00
Sea Bass	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	
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	
药膳滑炒阿拉斯加银鳕鱼	£ 36.00
Stir Fried Alaskan Black Cod Fillet with Sliced Jade Bamboo and Cloud Ear Mushrooms	
沙茶酱烤银鳕鱼	£ 38.00
Roasted Alaskan Black Cod Fillet in Sha Cha Sauce *	
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)	
- 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	£ 23.50
Sautéed Gong Bao Tiger Prawns *	
酒酿辣汁虾球	£ 23.50
Stir fried Tiger Prawns in Spicy Rice Wine sauce *	
腐乳汁煎炒鲜带子	£ 28.80
Stir fried Scottish Scallop in Spicy Bean Curd Sauce. *	
西兰花苗泡鲜带子	£ 28.80
Sautéed Scottish Scallop with Tender Stem Broccoli	

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家禽类/肉类

POULTRY/MEAT

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	£ 19.50
Stir Fried Corn fed Chicken with Broad Beans and Cashew Nuts	
三杯滑鸡煲	£ 19.50
Clay Pot Sanpei, Corn fed Chicken *	
宫宝炒鸡丁	£ 19.50
Sautéed Gong Bao Corn fed Chicken *	
糖醋菠萝鸡丁	£ 19.50
Sweet and Sour Corn fed Chicken	
豉椒炒鸡丁	£ 19.50
Sautéed Chicken in Black bean Sauce *	
黑椒酱炒牛柳粒	£ 28.00
Diced Rib Eye of Beef with Black Pepper 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	
金香松菇鹿肉片	£ 28.00
Sautéed Venison with Hoshimeji Mushrooms in Fermented Yellow Bean 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	
扣肉夹花包	£ 22.00
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	£ 16.50
Clay Pot Tofu with wind dried Sausage in Salted Fish Sauce *	
岷江麻婆豆腐	£ 16.50
Braised Tofu with minced Chicken in Sichuan Chilli 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	£ 15.00
Egg Plant with minced Chicken and Sichuan Chilli Sauce *	
黑椒芦笋炒莲藕	£ 14.00
Asparagus with Lotus Root and Black Pepper (v) *	
干煸四季豆	£ 14.00
Wok fried French Beans with minced Chicken	
素腿豆干田园蔬	£ 12.50
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	£ 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	£ 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	£ 15.00
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 *	
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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