

厨师精选

CHEF SPECIALS

古法木材烤北京鸭	Whole	£ 55.00
Legendary wood-fired Beijing Duck	Half	£ 30.00

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 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
Sweet sauce with shredded leek and cucumber
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** Spicy minced Duck with a 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)

黄焖原只鲜鲍拌羊肚菌	£ 68.00
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	£ 13.50
Steamed Dim Sum Platter	

四式素点拼	£ 13.50
Steamed Vegetarian Dim Sum Platter (v)	

岷江蟹臀肉小笼包	£ 8.80
Min Jiang steamed Xiao Long Bao with Blue Swimmer Crab Meat	

椒盐鲜鱿	£ 9.80
Crispy fried Squid with Salt, Pepper, Dried Chilli and Garlic *	

奶沙软壳蟹	£ 11.90
Pan-fried Soft Shell Crab with Curry Leaf in crispy Butter Milk *	

选项蒸苏格兰带子	£ 7.50
Steamed Scallop with a choice of sauce	

- Fermented Chilli and Black Bean Sauce*
- XO Sauce *
- Garlic Soy Sauce
- Ginger and Spring Onion

麻辣口水鸡	£ 9.80
Sichuan Chicken with Sesame, served warm *	

芝麻熏乳骨	£ 9.80
Smoked Jasmine Ribs with Sesame Seeds	

XO酱凉拌榨菜	£ 6.50
Marinated Preserved Zhachoi in XO Sauce *	

炸斋春卷	£ 6.50
Vegetarian Spring Rolls (v)	

麻辣炆腰果莲藕片	£ 6.50
Warm Lotus Root with Cashew Nuts in spicy Sichuan Sauce (v) *	

腐乳汁温拌花生豆腐	£ 6.50
Braised Tofu, Peanut Salad in fermented Chilli Bean Sauce (v) *	

酸辣凉拌三丝素	£ 6.50
Hot and Sour Vegetable Salad with Seaweed, Vegetarian Ham and Agar-Agar (v) *	

* Denotes Spicy
(v) Denotes vegetarian

ALL PRICES INCLUDE VAT AT THE CURRENT RATE
PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 10 AND ABOVE

汤类精选

SOUP SELECTION

老火例汤 Double boiled Soup of the Day	£ 6.80
岷江酸辣汤 Min Jiang Sichuan Hot and Sour Soup *	£ 6.80
津白鸡汤 Double boiled Chicken Consommé with Tientsin Cabbage	£ 6.80
酸菜鱼片汤 Sliced Fish Fillet with preserved Chinese Vegetable Soup *	£ 8.50
花蟹臀肉粟米羹 Sweet Corn Soup with Blue Swimmer Crab Meat	£ 8.50
银耳粟米羹 Sweet Corn Soup with Snow Fungus (v)	£ 6.80
菠菜千丝羹 Shredded Spinach with Bamboo Fungus Soup (v)	£ 6.80
菜胆羊肚菌羹 Wild Mushroom Soup with Pak Choi (v)	£ 7.50

鱼类

FISH

龙利鱼 (家乡煮, 药膳滑炒, 辣椒雪菜烧) Dover Sole Fillet (methods of preparation)	£ 29.80
- Slow cooked with minced Chicken, preserved Cabbage and Chilli *	
- Stir fried with sliced Jade Bamboo and Cloud Ear Mushrooms	
- Braised in Fish Stock with pickled Cabbage, Mushrooms and Edamame *	
鲈鱼 (煎蒸家乡梅子, 川式水煮, 桂花豉油皇煎, 姜葱蒸, 红烧豆瓣酱) Sea Bass Fillet (methods of preparation)	£ 22.00 (Whole £ 40.00)
- Double cooked with shredded Chicken and sour Plums * (Whole/Fillet)	
- Slow cooked in Sichuan Pepper, Chilli Oil *	
- Wok fried in Superior Soy Sauce	
- Steamed with Ginger and Spring Onion	(Whole/Fillet)
- Braised in fermented Chilli Bean Sauce *	
阿拉斯加银鳕鱼 Alaskan Black Cod Fillet	
剁椒豉粒蒸 Steamed in fermented Chilli and Black Bean Sauce *	£ 28.80
沙茶酱烤 Roasted in Sha Cha Sauce *	£ 32.00

海鲜类

SEAFOOD

苏格兰原只龙虾 (黄汤 XO 酱, 绍酒桂花蒸, 油烹椒盐, 姜葱炒) Native Lobster (methods of preparation)	
- Sautéed with XO Sauce (Shell off) *	£ 60.00
- Steamed with Osmanthus Flower in Shaoshin Wine (Shell off)	£ 60.00
- Stir fried with Salt, Pepper and Chilli *	£ 58.00
- Stir Fried with Ginger and Spring Onion	£ 58.00
黄金豉椒海鲜煲 Seafood Clay Pot in Black Bean Sauce *	£ 26.80
宫宝腰果鲜虾球 Sautéed Gong Bao Tiger Prawns *	£ 19.50

* Denotes Spicy
(v) Denotes vegetarian

ALL PRICES INCLUDE VAT AT THE CURRENT RATE
PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 10 AND ABOVE

竹筒酒酿辣汁鲜虾球 Stir fried Tiger Prawns in Spicy Rice Wine sauce *	£ 19.50
上汤韭菜烧鲜虾球 Sautéed Tiger Prawns in Supreme Stock	£ 19.50
铁板腐乳汁煎炒美国鲜带子 Stir fried Atlantic Ocean Scallop in Spicy Bean Curd Sauce. *	£ 26.00
西兰花苗泡美国鲜带子 Sautéed Atlantic Ocean Scallop with Tender Stem Broccoli	£ 26.00

家禽类

POULTRY

脆皮金牌烧鸡 Traditional Roasted Chicken with Ginger Sauce	£ 19.50
麻辣粉皮烧鸡 Roasted Chicken with Fen Pi in Sichuan Sauce *	£ 19.50
荷香豉粒蒸鸡胸片 Steamed Corn fed Chicken with Oyster Mushroom in Black Bean Sauce *	£ 15.50
腰果滑炒鸡胸片 Sautéed Corn fed Chicken with Broad Beans and Cashew Nuts	£ 15.50
三杯滑鸡煲 Clay Pot Sanpei, Corn fed Chicken *	£ 15.50
宫宝炒鸡丁 Sautéed Gong Bao Corn fed Chicken *	£ 15.50
糖醋菠萝鸡丁 Sweet and Sour Corn fed Chicken	£ 15.50

肉类

MEAT

梅菜焖牛柳脯煲 Slow cooked Rib Eye of Beef with Muichoi and Trumpet Royal Mushrooms *	£ 22.00
黑椒酱炒牛柳粒 Diced Rib Eye of Beef with Black Pepper Sauce *	£ 22.00
京酱爆炒牛柳煲 Clay Pot Rib Eye of Beef in Spicy Sichuan Sauce *	£ 22.00
红烧栗子肉排 Stewed Pork Ribs and Chestnuts in Superior Soy Sauce *	£ 18.00
四川回锅肉片 Sichuan Double Cooked Pork Belly with Chinese Leek *	£ 18.00
蜜汁东坡肉 Braised Pork Belly in a rich sauce with Chinese Buns	£ 18.00
蒙古汁炒鸵鸟脯 Stir fried Ostrich in Mongolian Sauce *	£ 24.00
竹筒豉油桂花羊柳片 Wok fried Neck Fillet of Lamb in Osmanthus Soy Sauce *	£ 24.00
酒酿辣汁烤羊扒 Grilled Rack of Lamb in Spicy Rice Wine Sauce *	£ 24.00

蔬菜/豆腐类

BEANCURD AND VEGETABLES

咸鱼腊味豆腐煲 Clay Pot Tofu with wind dried Sausage in Salted Fish Sauce *	£ 11.50
岷江麻婆豆腐煲 Braised Tofu with minced Chicken in Sichuan Chilli Sauce *	£ 11.50

* Denotes Spicy
(v) Denotes vegetarian

ALL PRICES INCLUDE VAT AT THE CURRENT RATE
PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 10 AND ABOVE

蟹臀肉扒虾球豆腐 Steamed Tofu with Tiger Prawns and Blue Swimmer Crab	£ 15.00
豆瓣家常豆腐 Stir fried Tofu with Seafood in Fermented Chilli Bean Sauce *	£ 15.00
雪菜羊肚菌豆腐煲 Tofu with Morel Mushrooms and Snow Fungus (v)	£ 15.00
渔香茄子煲 Egg Plant with minced Chicken and Sichuan Chilli sauce *	£ 11.50
杏香四季蔬 Four Season Vegetables with Almond Flakes (v)	£ 11.50
黑椒芦笋炒莲藕 Asparagus with Lotus Root and Black Pepper (v) *	£ 11.50
干煸四季豆 Wok fried French Beans with minced Chicken	£ 10.80
蒜粒醋椒滑炒野菌 Sautéed Wild Mushrooms with Garlic and pickled Chilli (v) *	£ 18.80
鸡肉碎梅菜扒菜心 Steamed Choi Sum in Muichoi Sauce with minced Chicken *	£ 11.50
时令蔬菜 Choice of Seasonal Vegetables - Choi Sum - Kai Lan - Baby Pak Choi - Baby Spinach - Tender Broccoli - Baby Gem With a choice of Sauces - Stir Fried - Garlic Sauce - Oyster Sauce - Ginger Sauce - Chicken Stock - Black Bean Sauce * - Salted Fish Sauce *	
饭/面类 RICE AND NOODLES	
蛋白蟹臀肉芦笋炒饭 Egg White Fried Rice with Blue Swimmer Crab and Asparagus	£ 12.50
岷江特色炒饭 Min Jiang Seafood fried Rice with Salted Fish and XO Sauce *	£ 12.50
毛豆蛋炒饭 Egg Fried Rice with Edamame (v)	£ 6.50
菜粒蛋炒饭 Vegetable Egg Fried Rice (v)	£ 8.50
扬州炒饭 Yong Chow Fried Rice	£ 11.50
姜葱龙虾生面 Lobster Noodles with Ginger and Spring Onion	£ 58.00
XO 酱雪菜鸡丝炒米粉 Stir fried Rice Vermicelli with shredded Chicken and XO Sauce *	£ 12.50
蚝皇汁扒杂锦米粉 Braised Rice Vermicelli with Chicken and Seafood in Oyster Sauce	£ 15.00
韭菜松菇干炒拉面 Stir fried Noodles with Shimeji Mushrooms and Chinese Chives (v)*	£ 12.50
素菜煎生面 Crispy Egg Noodles with Wild Mushrooms in Vegetarian Stock (v)	£ 11.50
四川担担面 Sichuan Dan Dan Noodles with minced Pork *	£ 12.50

* Denotes Spicy
(v) Denotes vegetarian

ALL PRICES INCLUDE VAT AT THE CURRENT RATE
PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 10 AND ABOVE