

厨师精选

CHEF'S SPECIALS

古法木材烤北京鸭	Whole	£ 48.00
Legendary wood-fired Beijing Duck	Half	£ 25.00

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

Traditional style: Sweet sauce with shredded leek and cucumber

Min Jiang Style: Garlic paste with radish and tientsin cabbage

Second Serving

Savour the duck to it's 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:

- Stir-fried shredded Duck with Black Pepper
- Stir-fried shredded Duck with Ginger and Spring Onion
- Spicy minced Duck with a Lettuce wrap
- Salted Vegetable Soup with Duck and Tofu
- Fried Rice with diced Duck
- Fried Noodles with shredded Duck

(Roasting time of approximately 45 minutes per duck. Advance orders are recommended)

蚝油三头鲍	£ 65.00
Braised Whole Abalone with Shiitake Mushrooms in Oyster sauce	

碧绿扒鲍片	£ 55.00
Sliced Abalone with homemade Tofu and Seasonal Vegetables	

前菜小吃

APPETISERS

蒸点心拼 (8 Pieces)	£ 12.80
Steamed Dim Sum Platter	

炸斋春卷 (3 Pieces)	£ 6.00
Crispy Vegetarian Spring Rolls (v)	

瓜丝拌白肉	£ 6.50
Sliced Pork with shredded Cucumber in Garlic sauce	

岷江醉鸡件	£ 7.50
Cold Drunken Chicken, Min Jiang style	

棒棒鸡	£ 8.00
Bang Bang Chicken with Peanut Dressing *	

凉拌海蜇	£ 8.00
Jelly Fish and Prawn Cucumber Salad *	

岷江小笼包	£ 6.50
Min Jiang steamed Xiao Long Bao with a juicy Meat Filling	

上海煎锅贴	£ 6.00
Pan-fried Shanghai Chicken and Prawns Dumpling	

蜜汁无锡排骨	£ 8.50
Grilled Spare Ribs in Wu Xi Style	

椒盐鲜鱿	£ 8.50
Crispy fried Squid with Salt, Pepper and Chilli *	

椒盐软壳蟹	£ 9.00
Pan-fried Soft Shell Crab with Salt, Pepper and Chilli *	

蒸鲜贝 (清蒸, 豉汁蒸, XO 酱蒸) (每只)	£ 7.00
Steamed Scallop with choice of sauce	
- Superior Soya Sauce	
- Black Bean Sauce	
- XO Sauce *	

* 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 8 AND ABOVE

汤类精选
SOUP SELECTION

岷江酸辣汤 Min Jiang divine Sichuan Hot and Sour Soup *	£ 6.50
津白鸡汤 Double boiled Chicken Consommé with Tientsin Cabbage	£ 6.50
酸菜鱼片汤 Sliced Fish fillet with preserved Chinese Vegetable Soup *	£ 7.50
海鲜豆腐羹 Mixed Seafood Soup with Tofu	£ 8.00
鲜虾云吞汤 Prawn Wonton Soup	£ 6.50
老火例汤 Soup of the Day	£ 6.50
素粟米羹 Braised Sweet Corn Soup (v)	£ 6.00
竹笙素宝羹 Bamboo Mushrooms in a thick Vegetarian Soup (v)	£ 6.00

海鲜小炒类
SEAFOOD SPECIALTIES

姜葱炒龙虾 Stir-fried fresh Lobster with Ginger and Spring Onion	£ 46.00
椒盐龙虾 Pan-fried fresh Lobster with Salt, Pepper and Chilli *	£ 46.00
煎锋鲈鱼 Crispy Seabass with Superior Soya Sauce	£ 32.00
蒸鲈鱼 (清蒸, 家乡蒸, 豆酥蒸) Steamed Seabass (Methods of Preparation):	Whole £ 32.00 Fillet £ 18.00
- Superior Soya Sauce	
- Black Fungus and Golden Mushrooms	
- Soya Bean Crumbs	
咕嚕龙利球 Deep-fried Dover Sole in Sweet and Sour Sauce	£ 26.00
菘菇芦笋炒鲜贝 Stir-fried Scallops with Shimeiji Mushrooms and Asparagus	£ 22.00
宫保虾球 Sautéed Gong Bao King Prawns *	£ 18.00
豉椒虾球 Sautéed King Prawns with Black Bean Sauce	£ 18.00
干烧虾球 Pan-fried King Prawns with Chilli Sauce *	£ 18.00

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家禽类精选**MEAT SELECTION**

杏仁牛柳扒 Pan-fried Rib Eye Beef with Almonds in Yakiniiku sauce	£ 22.00
黑椒牛柳粒 Sautéed Diced Beef with Black Pepper*	£ 20.00
蜜汁东坡肉 Braised Pork Belly in a rich sauce with Chinese Buns	£ 16.00
四川回锅肉 Sliced Pork with Chinese Leek and Chilli Paste *	£ 14.00
麻辣烧鸡 Roasted Chicken with Sesame and Chilli Oil *	£ 18.00
宫保鸡丁 Diced sautéed Gong Bao Chicken *	£ 14.00
辣子鸡丁 Pan-fried Chicken with Sichuan Chilli and Pepper *	£ 14.00
腰果鸡丁 Stir-fried Chicken with Cashew nuts	£ 14.00
沙茶鸡丁 Pan-fried Chicken with Sha Cha sauce *	£ 14.00

蔬菜/豆腐类**BEANCURD AND VEGETABLES**

上海家常豆腐 Stir-fried Tofu with Seafood, Shanghai style *	£ 12.50
麻婆豆腐 Braised Tofu with Minced Chicken in Sichuan Chilli sauce *	£ 9.50
玉子豆腐 Steamed Tofu with Prawns and Scallops	£ 12.50
干煸四季豆 Stir-fried String Beans with Minced Chicken	£ 9.50
渔香茄子 Egg Plant with Minced Chicken and Sichuan Chilli sauce *	£ 9.50
菘菇炒露笋 Stir-fried Asparagus with Hoshimeiji Mushrooms (v)	£ 10.50
雪菜炒毛豆 Stir-fry Edamame with Pickled Vegetable (V) *	£ 7.50
清炒时菜 Choice of seasonal Chinese Vegetables - Pak Choi - Kai Lan - Choi Sum - Baby Gem With a choice from Oyster Sauce, Garlic Sauce (v) or Stir-fried (v)	£ 7.50

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饭/面类**RICE AND NOODLES**

龙虾煎生面卷 Crispy Noodle Rolls with Lobster	£ 48.00
龙虾蛋白蒸面线 Steamed Vermicelli with Lobster in Egg White	£ 48.00
岷江特色炒饭 Min Jiang Special Wok-fried Rice with Salted Fish, Prawns and Scallops	£ 12.00
岷江特色炒面 Min Jiang style fried Noodles with shredded Chicken, Prawns	£ 12.00
鸡丝炒面 Pan Fried Hand-pulled Noodles with Shredded Chicken	£ 12.00
炸酱面 Hand-pulled Noodles with minced Pork in a Sichuan Chilli sauce *	£ 12.00
香菇时菜炒面 Crispy Noodles with Shiitake Mushrooms and Seasonal Vegetables (v)	£ 10.50
扬州炒饭 Yong Chow fried Rice	£ 10.00
白饭 Steamed Rice (v)	£ 2.00

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