



Set Menus

for 2 or more persons

PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED
FOR PARTIES OF 8 AND ABOVE

ALL PRICES INCLUDE VAT AT THE CURRENT RATE

Set Dinner Menu 1 (Vegetarian)

岷江点心拼

Min Jiang Vegetarian Dim Sum Platter

岷江斋酸辣汤

Min Jiang Vegetarian Sichuan Hot and Sour Soup

斋生菜包

Spicy minced Vegetables with a Lettuce wrap

斋麻婆豆腐

*Braised Beancurd with Minced Vegetables in Sichuan
Chilli sauce*

干煸四季豆

Stir-fried String Beans with preserved Chinese Vegetable

菘菇炒露笋

Stir-fried Asparagus with Hoshiimeiji Mushrooms

香菇时菜炒面

*Crispy Noodles with Shiitake Mushrooms and Seasonal
Vegetables*

杨枝甘露

Cream of Fresh Mango with Sago Pearls and Pomelo

£ 48 per person

Recommended Wines

White:

Analivia Verdejo, Pagos del Rey, Rueda £26.00

Red:

Barbera d'Asti Superiore £26.00

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Set Dinner Menu 2

岷江点心拼

Min Jiang Dim Sum Platter

岷江酸辣汤

Min Jiang divine Hot and Sour Soup

古法木材烤北京鸭

*Min Jiang Legendary wood-fired Beijing Duck
served with Homemade Pancakes*

清蒸鲈鱼

Steamed Seabass with Superior Soya Sauce

宫保虾球

Sautéed Gong Bao King Prawns

菘菇炒露笋

Stir-fried Asparagus with Hoshiimeiji Mushrooms

鸭丝炒面

Fried Egg Noodles with shredded Duck

杨枝甘露

Cream of Fresh Mango with Sago Pearls and Pomelo

£ 48 per person

Recommended Wines

White:

Pinot Blanc, Ribeauville, F.E. Trimbach £34.00

Red:

Massaya Classic, Bekka Valley, Lebanon £35.00

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Set Dinner Menu 3

津白鸡汤

Double boiled Chicken Consommé with Tientsin Cabbage

古法木材烤北京鸭

*Min Jiang Legendary wood-fired Beijing Duck
served with Homemade Pancakes*

红枣龙眼蒸鲈鱼

*Steamed Seabass fillet with Red Dates and Dried
Longan Fruit*

蜜汁东坡肉

Braised Pork Belly in a rich sauce with Chinese Buns

夏果炒虾球

Stir Fried King Prawns with Macadamia Nuts

鸭粒炒饭

Fried Rice with diced Duck

雪糕四川锅饼

Min Jiang Sichuan Pancake with Vanilla Ice Cream

£ 58 per person

Recommended Wines

White:

Newton Vineyards Red Label Chardonnay £55.00

Red:

Santenay 'Clos de la Confrerie' Monopole, Vincent
Girardin £50.00

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Set Dinner Menu 4

海鲜豆腐羹

Mixed Seafood Soup with Tofu

古法木材烤北京鸭

*Min Jiang Legendary wood-fired Beijing Duck
served with Homemade Pancakes*

椒盐龙虾

Pan-fried Fresh Lobster with Salt, Pepper and Chilli

杏仁牛柳扒

Pan-fried Rib Eye Beef with Almonds in Yakiniku sauce

沙茶酱炒带子虾球

*Stir Fried Fresh Scallops & Fresh prawn with Sha Cha
sauce*

双菇时蔬

*Braised Ling Zi and Black Mushroom with seasonal
Vegetable*

岷江特色炒饭

*Min Jiang Special Wok-fried Rice with Salted Fish and
assorted Seafood*

茉莉花茶提拉米酥

*Snowy Flake (Jasmine Tea) Tiramisu with Chocolate
Tuille*

£ 68 per person

Recommended Wines

White:

Gewurztraminer, Rolly Gassman, Rorschwihr £65.00

Red:

Pipers Brook, Pinot Noir, Tasmania £62.50

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