



Lunch 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 Lunch Menu A

岷江蒸点心拼

Min Jiang steamed Dim Sum Platter

岷江酸辣汤

Min Jiang divine Hot and Sour Soup

宫保鸡丁

Diced sautéed Gong Bao Chicken

岷江特色炒饭

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

*Accompanied by a
Glass of House Red or White Wine*

£ 19.80 per person

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Set Lunch Menu B

岷江三味拼虾

Min Jiang three Prawn combination

津白鸡汤

*Double boiled Chicken Consommé
with Tientsin Cabbage*

清蒸鲈鱼

Steamed Seabass with Superior Soya Sauce

蜜汁东坡肉

*Braised Pork Belly in a rich sauce
with Chinese Buns*

干煸四季豆

Stir-fried String Beans with Mushrooms

岷江特色炒饭

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

杨枝甘露

*Cream of Fresh Mango with Sago Pearls
and Pomelo*

£ 28.00 per person

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Set Lunch Menu C

古法木材烤北京鸭

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

岷江酸辣汤

Min Jiang divine Hot and Sour Soup

家乡蒸鲈鱼

*Steamed Seabass with Black Fungus and
Golden Mushrooms*

宫保虾球

Sautéed Gong Bao King Prawns

香菇扒时蔬

Braised Mushrooms and Vegetables

鸭丝焖伊面

Ee Fu Noodles with Shredded Duck

岷江窝饼拼雪糕

*Min Jiang Sichuan Pancake with Vanilla
Ice-Cream*

£ 36.00 per person

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Dinner Set Menus

for 2 or more persons

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Set Dinner Menu 1

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

菰菇炒露笋

Stir-fried Asparagus with Hoshiimeiji Mushrooms

鲍汁肉酱焖伊面

*Braised Ee Fu Noodles with Minced Meat in
Abalone Sauce*

杨枝甘露

*Cream of Fresh Mango with Sago Pearls
and Pomelo*

£ 48 per person

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Set Dinner Menu 2

古法木材烤北京鸭

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

酸菜鱼片汤

*Sliced Fish fillet with preserved Chinese
Vegetable Soup*

XO 酱蒸鲈鱼

Steamed Seabass fillet with XO sauce

夏果炒虾球

Stir Fried King Prawns with Macadamia Nuts

蜜汁东坡肉

*Braised Pork Belly in a rich sauce with Chinese
Buns*

梅酱金丝脆皮鸡

*Stuffed Boneless Chicken with Prawn Mousse
and Water Chestnut*

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

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Set Dinner Menu 3

古法木材烤北京鸭

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

海鲜豆腐羹

Mixed Seafood Soup with Tofu

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*

XO 酱炒带子虾球

*Stir Fried Fresh Scallops & Fresh prawn with XO
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*

紫莓冰霜拼柠檬挞

Lemon Tart with Raspberry Sorbet

£ 68 per person

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