

 岷江川菜館
MIN JIANG

A La Carte Menu



砂锅龙虾玉带鸳鸯泡饭
Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot

厨师 介绍

CHEF'S RECOMMENDATIONS

PER ORDER

豉汁凉瓜斑片煲 Braised Sliced Garoupa with Bitter Gourd and Black Bean Sauce in Claypot	\$48
XO酱粉丝生虾煲 Wok-fried 'Live' Prawn with XO Sauce and Glass Noodles in Claypot	\$48
砂煲慢火煮小羊腿 Slow-Cooked Lamb Shank in Claypot	\$56
砂煲腊味饭 Claypot Rice with Assorted Preserved Chinese Sausages	\$78
砂煲龙虾玉带鸳鸯泡饭 Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot	\$128

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开胃 小菜

APPETISER

PER ORDER

岷江三拼 	\$26
Min Jiang Appetiser Trio	PER PERSON
奶柠龙虾球 Deep-fried Lobster Medallion coated with Creamy Lemon Sauce	
生捞鲍鱼仔 Chilled Baby Abalone with Spicy Plum Sauce	
蒜泥白肉卷 Sliced Pork Roll with Shredded Cucumber and Garlic Sauce	
蜜汁黑豚叉烧 	\$28
Honey-glazed Barbecued Ibérico Pork	
脆皮烧肉	\$16
Crispy Roasted Pork Belly	
椒盐银针鱼	\$16
Crispy Silver Bait Fish with Spiced Salt	
咸蛋凉瓜	\$16
Bitter Gourd with Salted Egg Yolk	
咸蛋肉松金瓜条 	\$16
Crispy Fried Pumpkin with Salted Egg Yolk and Pork Floss	
海蜇花	\$16
Marinated Jellyfish	
蒜泥白肉	\$16
Sliced Pork with Shredded Cucumber and Garlic Sauce	
岷江醉鸡	\$16
Drunken Chicken in Min Jiang Style	
川式芝麻口水鸡	\$16
Chicken with Sesame in Sichuan Style	
生捞鲍片 	\$58
Chilled Sliced Abalone with Spicy Plum Sauce	



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温暖 汤类



岷江酸辣羹

Min Jiang Hot and Sour Soup

SOUP

PER PERSON

石锅京式鱼头汤 Double-boiled 'Song' Fish Head Soup Shanghai-style in Stone Pot (Subject to availability)	\$58 HALF HEAD	猴头菇虫草花螺肉炖鸡汤  Double-boiled Chicken Soup with Monkey Head Mushroom, Cordyceps Flower and Conch Meat	\$20
京式菜胆干贝花胶汤  Double-boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage	\$48	京式鲜虾云吞鸡汤  Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage	\$16
红烧蟹肉鱼鳔羹 Braised Fish Maw Soup with Crabmeat	\$20	岷江酸辣羹  Min Jiang Hot and Sour Soup	\$16
酸菜红斑鱼片汤  Spicy Sliced Red Garoupa Soup with Preserved Cabbage	\$20	蟹肉粟米羹 Braised Crabmeat with Sweet Corn Soup	\$12
澳洲菠菜海鲜汤 Australian Spinach Soup with Assorted Seafood	\$20	每日保健老火汤 Soup of the Day	\$10



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特级 燕窝/ 鱼翅

BIRD'S NEST / SHARK'S FIN

PER
PERSON

京式蟹肉燕窝羹 Braised Bird's Nest with Crabmeat in Shanghai Style	\$68
岷江迷你佛跳墙  Double-boiled Mini Buddha Jumps Over The Wall	\$128
高汤蟹肉干捞大鲍翅  Stir-fried Supreme Shark's Fin and Fresh Crabmeat served with Superior Stock	\$98
红烧大鲍翅 Braised Supreme Shark's Fin in Brown Sauce	\$88
红烧蟹肉中鲍翅  Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$68
高汤菜胆云腿炖中鲍翅 Double-boiled Superior Shark's Fin with Yunnan Ham and Chinese Cabbage	\$68
石锅金汤蟹肉金钱翅  Braised Shark's Fin with Crabmeat and Golden Superior Stock in Stone Pot	\$42



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黑松露汁焖南非5头鲍

Slow-braised African 5-Head Abalone with Black Truffle Sauce

鲍鱼 海味

ABALONE / DRIED SEAFOOD

PER
PERSON

	PER PERSON
澳洲青边鲍 	SEASONAL PRICE
Braised Whole Australian Green Lip Abalone	
鲍汁焖澳洲2头鲍	\$88
Slow-braised Australian 2-Head Abalone with Garden Greens	
原粒鲍鱼花胶筒 	\$60
Braised Whole Australian Abalone with Fish Maw	
黑松露汁焖南非5头鲍 	\$58
Slow-braised African 5-Head Abalone with Black Truffle Sauce	
鲍脯冬菇时蔬	\$58 (S)
Braised Sliced Abalone with Mushrooms and Seasonal Vegetables	\$85 (M)
蚝皇海参扒冬菇	\$48 (S)
Braised Sea Cucumber with Mushrooms in Oyster Sauce	\$72 (M)



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金沙龙虾

Wok-fried Lobster with Creamy Salted Egg Yolk

活龙虾

活蟹

'LIVE' LOBSTER

PER 100G

澳洲龙虾 (须预定)
Australian Lobster (Advance order required) SEASONAL PRICE

波士顿龙虾 (须预定)
Boston Lobster (Advance order required) SEASONAL PRICE

本地龙虾
Local Lobster \$18

煮法 COOKING STYLE


姜葱焗 Baked with Ginger and Spring Onions
金银蒜蒸 Steamed with Minced and Fried Garlic
金沙 Wok-fried with Creamy Salted Egg Yolk

'LIVE' CRAB

PER 100G

螃蟹
Crab \$18

煮法 COOKING STYLE

姜葱焖米粉 Braised Rice Vermicelli
with Spring Onions and Ginger 

辣椒 Wok-fried with Chilli Sauce

黑胡椒 Wok-fried with Black Pepper

金沙 Wok-fried with Creamy Salted Egg Yolk

蒸/炸馒头
Steamed / Fried Bun \$2
PER PIECE
(MIN. 2 PCS)



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活鱼

活虾

'LIVE' FISH	PER 100G	'LIVE' PRAWN	PER 100G
笋壳 Marble Goby (Soon Hock)	\$13	虾 Prawn	\$10
星斑 Star Garoupa	\$15	煮法 COOKING STYLE	
东星斑 Coral Garoupa	SEASONAL PRICE	白灼 Poached	
青衣 (须预定) Green Wrasse (Advance order required)	SEASONAL PRICE	开边蒜茸蒸 Steamed with Minced Garlic	
煮法 COOKING STYLE		药膳醉虾 Drunken-style with Chinese Herbs	
		XO酱粉丝煲 Wok-fried with XO Sauce and Glass Noodles in Claypot 	
		椒盐 Crisp-fried with Salt and Pepper	

清蒸 Steamed with Superior Soya Sauce (Hong Kong-style)

家乡蒸 Steamed with Black Fungus in Superior Soya Sauce

豆酥蒸 Steamed with Soya Bean Crumbs 

油浸 Deep-fried with Superior Soya Sauce

砂煲豆根焖 Braised with Bean Gluten in Claypot

特色 海鲜

SEAFOOD	PER ORDER
荔枝金桔酱炸鲈鱼扒 	\$20
Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee	PER PERSON
香茅酱炸鲈鱼扒 	\$20
Deep-fried Sea Perch Fillet with Lemongrass Sauce	PER PERSON
糖醋荔枝鱼片	\$36 (S)
Sweet and Sour Sliced Fish with Lychee	\$48 (M)
干煎大虾	\$18
Pan-fried King Prawn with Superior Soya Sauce	PER PERSON
官保虾球 	\$36 (S)
Sautéed Prawns with Dried Red Chilli	\$48 (M)
干烧虾球 	\$36 (S)
Sautéed Prawns with Minced Garlic Chilli Sauce	\$48 (M)
XO酱松菇芦笋鲜贝	\$42 (S)
Sautéed Fresh Scallops with Asparagus, Hon Shimeji Mushrooms in XO Sauce	\$63 (M)

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柱侯萝卜牛根腩煲
Slow-braised Beef Brisket, Tendon and Radish

砂煲 精选

CLAYPOT

PER ORDER

红烧鳝糊煲 Braised Eel in Garlic Sauce	\$32
海鲜豆腐煲 Braised Beancurd with Assorted Seafood	\$36 (S) \$54 (M)
柱侯萝卜牛根腩煲  Slow-braised Beef Brisket, Tendon and Radish	\$38 (S) \$57 (M)
豉汁凉瓜斑片煲  Braised Sliced Garoupa with Bitter Gourd and Black Bean Sauce	\$48 (S) \$72 (M)



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烧味拼盘
Barbecued Combination

肉类 美食



双葱松菇炒伊比利亚黑豚
Stir-fried Ibérico Pork with Duo of Onions and Hon Shimeji Mushrooms

MEAT

PER ORDER

化皮乳猪 (须一天前预定)
Roasted Crispy Skin Suckling Pig
(Advance order of 1 day required)

SEASONAL
PRICE

南乳去骨乳猪 (须一天前预定)
Roasted Deboned Suckling Pig
seasoned with Fermented Bean
Sauce (Advance order of 1 day required)

SEASONAL
PRICE

烧味拼盘 
Barbecued Combination
黑豚叉烧 Barbecued Ibérico Pork
脆皮烧肉 Crispy Roasted Pork Belly
爱尔兰烤鸭 Roasted Silver Hill Irish Duck

\$48 (S)
\$96 (L)

双葱松菇炒伊比利亚黑豚 
Stir-fried Ibérico Pork with Duo of
Onions and Hon Shimeji Mushrooms

\$36 (S)
\$54 (M)

酱爆伊比利亚花腩
Stir-fried Ibérico Pork Belly
with Spicy Bean Sauce

\$36 (S)
\$54 (M)

麻袋四川肉菘
Sautéed Minced Pork in Sichuan Style
with Sesame Pockets

\$28 (S)
\$42 (M)

秘制排骨 
Braised Spare Rib in
Chef's Blended Sauce

\$16
PER PERSON

洋葱烧汁香煎黑猪扒 
Pan-seared Kurobuta Cutlet
with Onions in Cantonese Style

\$16
PER PERSON

胡麻酱香煎和牛伴沙律菜 
Pan-seared Wagyu Beef with Goma
Sauce and Mixed Vegetable Salad

\$68

芦笋黑椒牛柳粒
Wok-fried Beef Cubes with Asparagus
in Black Pepper Sauce

\$38 (S)
\$57 (M)



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樟茶片鴨
Camphor Tea Smoked Duck Fillet



咸水爱尔兰鴨
Poached Salted Silver Hill Irish Duck



爱尔兰烤鴨
Roasted Silver Hill Irish Duck



麻袋金笼百花鸡
Roasted Chicken Skin with Prawn Paste in Sesame Pockets

美味 家禽

POULTRY

PER ORDER

北京烤爱尔兰鸭 	\$118 WHOLE
Roasted Silver Hill Irish Peking Duck Choice of second serving: 鸭丝炒姜葱 Stir-fried with Spring Onions and Ginger 鸭松生菜包 Minced Duck with Lettuce Wrap 椒盐鸭件 Stir-fried with Salt and Pepper	
咸水爱尔兰鸭  (建议一天前预定)	\$50 HALF \$98 WHOLE
Poached Salted Silver Hill Irish Duck (Advance order of 1 day recommended)	
爱尔兰烤鸭 	\$50 HALF \$98 WHOLE
Roasted Silver Hill Irish Duck	

西施香芒爱尔兰鸭	\$50 HALF \$98 WHOLE
Roasted Silver Hill Irish Duck Fillet with Sliced Mango in Sweet Plum Sauce	
樟茶片鸭 	\$40 HALF \$80 WHOLE
Camphor Tea Smoked Duck Fillet	
蒙古杏片鸡 	\$56 WHOLE
Mongolian Chicken with Almond Flakes	
淮盐吊烧鸡	\$48 WHOLE
Crispy Whole Chicken with Salt and Pepper	
麻袋金笼百花鸡 	\$38 HALF \$76 WHOLE
Roasted Chicken Skin with Prawn Paste in Sesame Pockets	
腰果官保鸡丁	\$30 (S) \$45 (M)
Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	
辣子鸡丁 	\$30 (S) \$45 (M)
Spicy Popcorn Chicken in Sichuan Style	



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田园 蔬菜 / 豆腐

VEGETABLES / BEANCURD

PER ORDER

蟹肉竹笙酿金菇豆腐扒时蔬 Braised Crabmeat with Homemade Beancurd and Enoki Mushrooms stuffed in Bamboo Pith	\$14 PER PERSON
樱花虾鲜冬菇扒澳洲菠菜  Braised Australian Spinach with Shiitake Mushrooms and Sakura Ebi	\$36 (S) \$54 (M)
芥兰炒牛肉片 Stir-fried 'Kai Lan' with Sliced Beef	\$36 (S) \$54 (M)
干煸四季豆  Wok-fried String Beans with Minced Meat	\$26 (S) \$39 (M)
渔香茄子 Stewed Eggplant with Minced Meat and Sichuan Chilli	\$26 (S) \$39 (M)
京式杞子金菇灼娃娃菜 Poached 'Wa Wa Cai' with Enoki Mushrooms and Wolfberries	\$26 (S) \$39 (M)
白松菇炒青龙菜 Stir-fried Chinese Chives with Hon Shimeji Mushrooms and Bean Sprouts	\$26 (S) \$39 (M)
香港芥兰 / 芦笋 / 西兰花 / 白菜苗 Hong Kong 'Kai Lan' / Asparagus / Broccoli / Baby 'Bak Choy'	\$26 (S) \$39 (M)
煮法 COOKING STYLE	
蚝皇 Oyster Sauce	
蒜茸 Stir-fried with Minced Garlic	
上汤 Poached with Superior Stock	
清炒 Plain-fried	
麻婆豆腐 Braised Beancurd with Minced Meat and Chilli Sauce	\$26 (S) \$39 (M)



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阿根廷红虾吞面
Stewed Wonton Noodles with Argentinian Red Prawns






鲍鱼海鲜泡饭
Poached Rice with Abalone and Seafood in Superior Broth

主食 好味

RICE / NOODLES

PER
PERSON

姜葱蒜菇开边龙虾焖生面 	\$42
Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms, Ginger and Spring Onions	
阿根廷红虾云吞面 	\$18
Stewed Wonton Noodles with Argentinian Red Prawns	
XO酱大虾焖伊面	\$18
Stewed Ee-fu Noodles with King Prawn in XO Sauce	
鲍鱼海鲜泡饭 	\$22
Poached Rice with Abalone and Seafood in Superior Broth	

石锅瑶柱鸡粒鲍鱼仔润肠烩饭 	\$68 (S) \$102 (M)
Stewed Rice with Minced Chicken, Dried Scallops, Baby Abalones and Liver Sausage in Stone Pot	
鲍鱼仔蟹肉炒饭	\$32 (S)
Fried Rice with Baby Abalones and Crabmeat	\$48 (M)
海鲜脆生面	\$36 (S)
Crispy Noodles with Assorted Seafood	\$54 (M)
海鲜干炒面线 	\$30 (S)
Stir-fried 'Mee Sua' with Seafood	\$45 (M)
XO酱肉松茄子焖面卜	\$28 (S)
Stewed Noodles with Minced Meat and Eggplant in XO Sauce	\$42 (M)
岷江炒面伴菜心 	\$28 (S)
Stir-fried Noodles in Min Jiang Style	\$42 (M)
韭黄干烧伊面	\$28 (S)
Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms	\$42 (M)

可口 锅巴

CRISPY RICE

PER ORDER

海鲜锅巴	\$38 (S)
Rice Crisp with Assorted Seafood	\$57 (M)
麻辣海鲜锅巴	\$38 (S)
Rice Crisp with Assorted Seafood in Sichuan Hot and Spicy Sauce	\$57 (M)



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素食 佳肴

VEGETARIAN

PER ORDER

素锅贴 	\$9.80
Pan-fried Vegetarian Gyoza	(4PCS)
葱油饼 	\$9.80
Deep-fried Sichuan Onion Pancakes	(4PCS)
烤素方	\$22
Vegetarian Peking Duck	
虫草花竹笙素鸡汤	\$18
Double-boiled Vegetarian Chicken Soup with Cordyceps Flower and Bamboo Pith	PER PERSON
素酸辣羹 	\$14
Vegetarian Sichuan Hot and Sour Soup	PER PERSON
上素炒四季豆	\$26 (S)
Stir-fried String Beans with Mushrooms	\$39 (M)
黑椒豆腐	\$26 (S)
Sautéed Beancurd with Black Pepper Sauce	\$39 (M)
腰果官保素鸡 	\$28 (S)
Sautéed Vegetarian Chicken with Dried Red Chilli and Cashew Nuts	\$42 (M)
什菜锅巴	\$28 (S)
Rice Crisp with Mixed Vegetables	\$42 (M)
酸辣锅巴 	\$28 (S)
Rice Crisp with Sichuan Hot and Sour Soup	\$42 (M)
素粒炒饭	\$26 (S)
Vegetarian Fried Rice with Carrot and Mock Chicken	\$39 (M)
松子橄榄菜素鸡炒糙米饭 	\$28 (S)
Fried Brown Rice with Mock Chicken, Pine Nuts and Preserved Olive Vegetables	\$42 (M)
什菜脆生面	\$28 (S)
Crispy Noodles with Mixed Vegetables	\$42 (M)



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榴梿椰奶
Bibik Santan
D24 Durian Dessert



紫薯香脆奶球
Deep-fried Purple Sweet Potato Crispy Milk

欢乐 甜品

DESSERT	PER PERSON		
红莲炖官燕 	\$68	榴梿椰奶	\$16
Double-boiled Bird's Nest with Lotus Seeds and Red Dates		Bibik Santan D24 Durian Dessert with Durian Ceramic Jar (to take home)	\$28
椰盅牛油果咖啡雪糕 	\$16	榴梿布丁 	\$12
Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut		Chilled Durian Pudding	
红莲炖雪蛤	\$18	龙眼豆腐	\$8
Double-boiled Hasma with Lotus Seeds and Red Dates		Chilled Beancurd with Longan	
雪蛤火龙果香茅冻 	\$12	杨枝甘露	\$8
Chilled Hasma, Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut		Chilled Mango Sago with Pomelo	
		榴梿糯米糍 	\$12
		Durian Glutinous Rice Ball	PER ORDER (4PCS)
		四川锅饼	\$12
		Sichuan Red Bean Paste Pancakes	
		紫薯香脆奶球 	\$20
		Deep-fried Purple Sweet Potato Crispy Milk	PER ORDER (8PCS)



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