

 岷江川菜館
MIN JIANG

DIMSUM AND A LA CARTE MENU

精致 点心

Available from
10 January to 19 January 2025
for lunch only
只限于一月十日至一月十九日

STEAMED DIM SUM	PER PORTION
凤尾虾烧卖 Steamed Phoenix Prawn 'Siew Mai' with Chicken	\$9.80 (3PCS)
水晶鲜虾饺 Steamed Crystal Prawn Dumpling 'Har Gau'	\$8.80 (3PCS)
红油抽手 Poached Prawn Dumpling in Chilli Oil	\$8.80 (3PCS)
上海小笼包 Steamed Shanghai 'Xiao Long Bao'	\$8.80 (4PCS)
蜜汁叉烧包 Steamed Barbecued Pork Bun	\$8.80 (3PCS)
黑金奶黄包 Steamed Mini Black Charcoal Salted Egg Custard Bun	\$8.80 (3PCS)
FRIED / BAKED DIM SUM	
XO酱龙虾炒萝卜糕 Wok-fried Carrot Cake with Lobster and XO Sauce	\$128
蜂巢芋角仔 Deep-fried Yam Pastry with Chicken	\$8.80 (3PCS)
鲜虾腐皮卷 Deep-fried Beancurd Skin Roll with Prawns	\$8.80 (3PCS)
上素锅贴 Pan-fried Vegetarian Gyoza	\$12 (4PCS)
葱油饼 Deep-fried Sichuan Onion Pancakes	\$12 (4PCS)



卯蛇贺岁齐捞起
Year of Snake Prosperity Blessings 'Lo Hei'

发财 捞起

PROSPERITY 'YU SHENG'

PER ORDER

卯蛇贺岁齐捞起 Year of Snake Prosperity Blessings 'Lo Hei' (Lobster, Abalone, Raw Salmon)	\$328
龙马精神捞起 Prosperity Lobster 'Yu Sheng'	\$128 (S) \$188 (L)
鲍鱼捞起 Abalone 'Yu Sheng'	\$118 (S) \$178 (L)
三文鱼捞起 Salmon 'Yu Sheng'	\$98 (S) \$148 (L)
健康素捞起 Vegetarian 'Yu Sheng'	\$88 (L)

ADDITIONAL ORDER

龙虾 Lobster (300g)	\$88
鲍鱼 Abalone	\$48
三文鱼 Salmon	\$48
酥炸金沙鱼皮 Crispy Salted Egg Yolk Fish Skin	\$38
海蜇花 Jellyfish Flower	\$30

Prices are subject to 10% service charge and prevailing government taxes. Image is for illustration purposes.
Not applicable with discounts or vouchers, unless otherwise stated. Some items may contain or have come in contact with allergens.
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特级

燕窝 / 鱼翅 / 汤

BIRD'S NEST / SHARK'S FIN / SOUP	PER PERSON
金银满屋 (岷江迷你佛跳墙) Double-boiled Mini Buddha Jumps Over The Wall	\$158
大吉大利 (高汤蟹肉干捞大鲍翅) Wok-fried Supreme Shark's Fin with Fresh Crabmeat served in Superior Stock	\$138
一本万利 (红烧蟹肉中鲍翅) Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$98
瑞气祥云 (京式蟹肉燕窝羹) Braised Bird's Nest with Crabmeat in Shanghai Style	\$88
福星高照 (红烧蟹肉金钱翅) Braised Shark's Fin with Crabmeat in Brown Sauce	\$68
包罗万有 (鲍参翅肚羹) Braised Shark's Fin with Abalone Sea Treasure	\$60
四海程辉 (蟹肉鱼鳔粟米羹) Braised Sweet Corn Soup with Crabmeat and Dried Fish Maw	\$28
大展宏图 (京式鲜虾云吞鸡汤) Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage	\$28
生意兴隆 (发财蚝豉莲藕汤) Double-boiled Lotus Root Soup with Dried Oysters and Black Moss	\$22
万事胜意 (生菜桂花翅) Stir-fried Shark's Fin Scrambled Egg	\$138 (S) \$276 (L)

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竹爆新春 (樟茶鸭)
Camphor Tea Smoked Duck

烧烤 精选

BARBECUE SPECIALS

PER ORDER

鸿运当头 (南乳去骨猪) Roasted Boneless Suckling Pig with Fermented Beancurd	\$468 WHOLE
吉祥如意 (岷江烧猪骨) Roasted Rack of Suckling Pig	\$48 PER PERSON
竹爆新春 (樟茶鸭) Camphor Tea Smoked Duck	\$58 HALF \$108 WHOLE
一本万利 (爱尔兰烤鸭) Roasted Silver Hill Irish Duck	\$70 HALF \$138 WHOLE
吉祥如意 (蒙古杏片鸡) Mongolian Chicken with Almond Flakes	\$68 WHOLE
三阳开泰 (蜜汁黑豚叉烧) Honey-glazed Barbecued Ibérico Pork	\$38 PER ORDER
财源滚滚 (脆皮烧肉) Crispy Roasted Pork Belly	\$22 PER ORDER

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鲍鱼

海味

ABALONE / SEA TREASURES

PER
PERSON

如意吉祥 (鲍汁焖澳洲二头鲍) Slow-braised Australian 2-Head Abalone with Garden Greens	\$118
富贵有余 (发财三头鲍鱼花胶) Braised 3-Head Whole Australian Abalone with Fish Maw	\$128
双星报喜 (鲍汁焖南非五头鲍豆腐伴时蔬) Slow-braised African 5-Head Abalone with Homemade Beancurd and Seasonal Greens	\$68
欢天喜地 (鲍汁花胶八头鲍鱼) Braised 8-Head Abalone and Fish Maw with Abalone Sauce	\$288 (S) \$576 (L)
好事发财 (发财鲍脯扣鹅掌) Braised Sliced Abalone with Goose Web, Black Moss and Seasonal Green	\$148 (S) \$296 (L)
招财进宝 (京葱火腩海参) Braised Sea Cucumber, Roasted Pork Belly and Leek with Chef's Special Homemade Sauce	\$108 (S) \$216 (L)

特色 海鲜

活 海鲜

SEAFOOD

PER ORDER

大吉大利 (龙虾沙律拼盘) Lobster Salad Combination Platter (Lobster with Mango Mayo Dressing, Barbecue Sweet Glazed Unagi, Barbecued Ibérico Pork 'Char Siew', Spicy Popcorn Chicken in Sichuan Style, Chilled Baby Abalone with Spicy Plum Sauce)	\$238 (6 PERSONS) \$398 (10 PERSONS)
如鱼得水 (荔枝金桔酱炸鲈鱼扒) Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee	\$28 PER PERSON
年年庆有余 (家乡蒸鲈鱼扒) Steamed Sea Perch Fillet with Wild Fungus	\$28 PER PERSON
风生水起 (菜脯蒸鲈鱼扒) Steamed Sea Perch Fillet with Preserved Turnip	\$28 PER PERSON
大吉大利 (XO酱粉丝老虎虾) Stewed Tiger King Prawns in XO Sauce and Glass Noodles in Claypot	\$80 (S) \$160 (L)
嘻哈大笑 (干烧虾球) Sautéed Prawns with Minced Garlic Chilli Sauce	\$48 (S) \$96 (L)
代代平安 (XO酱鲜贝芦笋) Stir-fried Fresh Scallops and Asparagus with XO Sauce	\$58 (S) \$116 (L)
笑口常开 (极品酱爆老虎虾) Pan-fried Tiger King Prawns with XO Sauce	\$26 (MIN 2)

'LIVE' SEAFOOD

PER 100G

澳洲龙虾 (须两天前预定) Australian Lobster (Advance order of 2 days required)	SEASONAL PRICE
本地龙虾 Local Lobster	\$25
生虾 'Live' Prawn	\$14 (MIN 500G)

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' FISH

PER 100G

多宝鱼 Turbot Fish	\$28
海星斑 Star Grouper	\$20
龙虎斑 Hybrid Grouper	\$18
笋壳 Marble Goby ('Soon Hock')	\$18

煮法 COOKING STYLE

清蒸 Steamed with Superior Soya Sauce (Hong Kong-style)
金银蒜蒸 Steamed with Minced and Fried Garlic
油浸 Deep-fried with Soya Sauce

肉类 / 家禽

美食

MEAT / POULTRY

PER ORDER

金碧辉煌 (黑椒香煎牛扒) Pan-seared Beef Tenderloin in Black Pepper Sauce	\$28 PER PERSON
富甲万里 (洋葱烧汁黑猪扒) Pan-seared Kurobuta Pork Cutlet with Onion in Cantonese Style	\$28 PER PERSON
横财就手 (发财冬菇猪手) Braised Pig's Trotter with Chinese Mushroom, Australian Lettuce and Black Moss	\$68 HALF \$128 WHOLE
前程万里 (双葱松菇炒伊比利亚黑豚) Stir-fried Ibérico Pork with Duo of Onions and 'Hon Shimeji' Mushrooms	\$48 (S) \$96 (L)
得心应手 (腰果官保鸡丁) Wok-fried Chicken with Dried Red Chilli and Cashew Nuts	\$40 (S) \$80 (L)
金鸡贺岁 (辣子鸡丁) Spicy Popcorn Chicken in Sichuan Style	\$40 (S) \$80 (L)

田园 蔬菜 / 豆腐

VEGETABLES / BEANCURD

PER ORDER

彩凤晓齐鸣 (金鲍仔蟹肉竹笙酿金菇豆腐扒时蔬) Braised Abalone, Enoki Mushrooms stuffed in Bamboo Pith, Homemade Beancurd and Seasonal Greens with Crabmeat Sauce	\$28 PER PERSON (MIN 2)
和谐幸福 (松菇炒露笋) Sautéed Asparagus with 'Hon Shimeji' Mushrooms	\$38 (S) \$76 (L)
步上青云 (樱花虾白松菇炒青龙菜) Stir-fried Chinese Chives with 'Sakura Ebi', 'Hon Shimeji' Mushrooms and Bean Sprouts	\$40 (S) \$80 (L)
花开富贵 (樱花虾鲜冬菇扒澳洲菠菜) Braised Australian Spinach with 'Shitake' Mushrooms and 'Sakura Ebi'	\$44 (S) \$88 (L)

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主食 好味



五谷丰收 (砂煲腊味饭)
Claypot Reunion Rice

RICE / NOODLES	PER ORDER
龙马精神旺 (姜葱松菇龙虾焖生面) Stewed Egg Noodles with Lobster, 'Hon Shimeiji' Mushrooms, Spring Onions and Ginger	\$68 PER PERSON
金银满屋 (六头鲍鱼生虾捞面) Stewed Noodles with 6-Head Whole Abalone and Live Tiger Prawns	\$38 PER PERSON
横财就手 (猪手焖米粉) Stewed Rice Vermicelli with Pig's Trotters	\$68 HALF \$128 WHOLE
满堂皆喜庆 (海鲜炒面线) Stir-fried 'Mee Sua' with Seafood	\$48 (S) \$96 (L)
丰收贺年 (XO酱老虎虾焖面卜) Stewed 'Mee Pok' with Tiger King Prawns in XO Sauce	\$80 (S) \$160 (L)
五谷丰收 (砂煲腊味饭) Claypot Reunion Rice (Approximately 1 hour of preparation time required)	\$128 (6 PERSONS) \$188 (10 PERSONS)
星光闪烁 (瑶柱鱼子鲜蟹肉炒饭) Fried Jasmine Rice with Fresh Crabmeat, Dried Scallops and Fish Roe	\$50 (S) \$100 (L)
龙飞凤舞 (砂煲龙虾玉带鸳鸯泡饭) Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot	\$188

素食 佳肴

VEGETARIAN	PER ORDER
延年益寿 (岷江素酸辣汤) Vegetarian Sichuan Hot and Sour Soup	\$18 PER PERSON
五谷丰收 (竹笙豆腐煲) Braised Beancurd with Bamboo Pith in Claypot	\$40 (S) \$80 (L)
星光闪烁 (黑椒豆腐) Wok-fried Beancurd with Black Pepper Sauce	\$40 (S) \$80 (L)
丰收贺年 (腰果官保素鸡) Wok-fried Vegetarian Chicken with Dried Red Chilli and Cashew Nuts	\$40 (S) \$80 (L)
欢庆团圆 (上素炒四季豆) Stir-fried String Beans with Mushrooms	\$38 (S) \$76 (L)
事事如意 (什菜脆生面) Crispy Noodles with Mixed Vegetables	\$42 (S) \$84 (L)
财源滚滚来 (酸辣锅巴) Rice Crisp with Sichuan Hot and Sour Soup	\$42 (S) \$84 (L)
年年多福寿 (香椿酱素鸡炒饭) Vegetarian Fried Rice with Mock Chicken and 'Xiang Chun' Sauce	\$40 (S) \$80 (L)

欢乐 甜品



福星高照 (迷你紫薯元宝年糕)
Ingot 'Nian Gao' with Purple Sweet Potato filling

DESSERT	PER PERSON
合家团圆 (红莲炖官燕) Double-boiled Bird's Nest with Lotus Seeds and Red Dates	\$88
万古长青 (红莲炖柿饼雪蛤) Double-boiled Hasma with Lotus Seeds and Dried Persimmon	\$38
欢庆团圆 (状元红枣茶汤圆) Sweet Soup with Dried Longans and Glutinous Rice Balls	\$18
甜甜蜜蜜 (椰盅牛油果咖啡雪糕) Chilled Cream of Avocado with Coffee Ice Cream served in Whole Coconut	\$22
金碧辉煌 (杨枝甘露雪糕) Chilled Mango Sago with Pomelo and Vanilla Ice Cream	\$18
步步高升 (年糕三拼) Trio of 'Nian Gao' ▶ Chilled D24 Durian 'Nian Gao' Roll ▶ Crispy 'Nian Gao' Spring Roll ▶ Ingot 'Nian Gao' with Purple Sweet Potato filling	\$48 PER ORDER OF 9 PCS
锦上添花 (D24榴槿年糕卷) Chilled D24 Durian 'Nian Gao' Roll	\$48 PER ORDER OF 6 SLICES
福星高照 (迷你紫薯元宝年糕) Ingot 'Nian Gao' with Purple Sweet Potato filling	\$16 PER ORDER OF 2 PCS