

 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

*Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes.  
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.*

# 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	



厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.

# 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  \$20 Double-boiled Chicken Soup with Monkey Head Mushroom, Cordyceps Flower and Conch Meat
京式菜胆干贝花胶汤  \$48 Double-boiled Fish Maw Soup with Dried Scallops and Tientsin Cabbage		京式鲜虾云吞鸡汤  \$16 Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage
红烧蟹肉鱼鳔羹 Braised Fish Maw Soup with Crabmeat	\$20	岷江酸辣羹  \$16 Min Jiang Hot and Sour Soup
酸菜红斑鱼片汤  \$20 Spicy Sliced Red Garoupa Soup with Preserved Cabbage		蟹肉粟米羹 Braised Crabmeat with Sweet Corn Soup
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



厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes.  
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.

# 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	\$118
红烧大鲍翅 Braised Supreme Shark's Fin in Brown Sauce	\$108
红烧蟹肉中鲍翅  Braised Superior Shark's Fin with Fresh Crabmeat in Brown Sauce	\$88
高汤菜胆云腿炖中鲍翅 Double-boiled Superior Shark's Fin with Yunnan Ham and Chinese Cabbage	\$88
石锅金汤蟹肉金钱翅  Braised Shark's Fin with Crabmeat and Golden Superior Stock in Stone Pot	\$48



厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.




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

澳洲青边鲍 


Braised Whole Australian Green Lip Abalone

SEASONAL  
PRICE

鲍汁焖澳洲二头鲍


Slow-braised Australian 2-Head Abalone  
with Garden Greens

\$88

原粒澳洲鲍鱼花胶筒 

Braised Whole Australian Abalone  
with Fish Maw

\$60

黑松露汁焖南非五头鲍 

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

\$58

鲍脯冬菇时蔬

Braised Sliced Abalone with Mushrooms  
and Seasonal Vegetables

\$58 (S)

\$85 (M)

蚝皇海参扒冬菇

Braised Sea Cucumber with Mushrooms  
in Oyster Sauce

\$48 (S)

\$72 (M)



厨师精选 *Chef's Speciality*

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes.  
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.



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
<b>煮法 COOKING STYLE</b>	
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
<b>煮法 COOKING STYLE</b>	
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)

 厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.

# 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	<b>煮法 COOKING STYLE</b>	
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	
<b>煮法 COOKING STYLE</b>		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)



厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.







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)

 厨师精选 *Chef's Speciality*

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes.  
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.



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

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

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)

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

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

## PER ORDER

SEASONAL  
PRICE


SEASONAL  
PRICE

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


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

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

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

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

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

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

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

 厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes.  
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.



樟茶片鴨  
CAMPHOR TEA SMOKED DUCK FILLET



爱尔兰烤鸭  
ROASTED SILVER HILL IRISH DUCK



蒙古杏片鸡  
MONGOLIAN CHICKEN WITH ALMOND FLAKES



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
Roasted Silver Hill Irish Peking Duck	WHOLE
Choice of second serving:	
鸭丝焖伊面 Stewed Ee-fu Noodles with Shredded Duck	
鸭松炒饭 Fragrant Fried Rice with Minced Duck	
椒盐鸭架 Deep-fried Duck Bone with Salt and Pepper	
爱尔兰烤鸭 	\$50 HALF
Roasted Silver Hill Irish Duck	\$98 WHOLE

西施香芒爱尔兰鸭	\$50 HALF
Roasted Silver Hill Irish Duck Fillet with Sliced Mango in Sweet Plum Sauce	\$98 WHOLE
樟茶片鸭 	\$40 HALF
Camphor Tea Smoked Duck Fillet	\$80 WHOLE
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
Roasted Chicken Skin with Prawn Paste in Sesame Pockets	\$76 WHOLE
腰果官保鸡丁	\$30 (S)
Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	\$45 (M)
辣子鸡丁 	\$30 (S)
Spicy Popcorn Chicken in Sichuan Style	\$45 (M)

 厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.

# 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
麻婆豆腐 Braised Beancurd with Minced Meat and Chilli Sauce	\$26 (S) \$39 (M)
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

西兰花苗

Broccolini

### 煮法 COOKING STYLE

蒜茸 Sautéed with Minced Garlic \$28 (S)  
\$42 (M)

牛肉片 Sautéed with Sliced Beef \$38 (S)  
\$56 (M)

虾球 Sautéed with Prawns \$48 (S)  
\$68 (M)

XO酱带子 Sautéed with Scallops  
and XO Sauce  \$52 (S)  
\$76 (M)



厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes.  
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.



阿根廷红虾吞面  
STEWED WANTON 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

姜葱菘菇开边龙虾焖生面 	\$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)



厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.

# 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)



厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes.  
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.





椰盅牛油果咖啡雪糕  
CHILLED CREAM OF AVOCADO  
WITH COFFEE ICE CREAM  
SERVED IN YOUNG COCONUT







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 	\$69
Double-boiled Bird's Nest with Lotus Seeds and Red Dates	
红莲炖雪蛤	\$19
Double-boiled Hasma with Lotus Seeds and Red Dates	
雪蛤火龙果香茅冻 	\$16
Chilled Hasma, Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut	
椰盅牛油果咖啡雪糕 	\$18
Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut	
酥炸榴莲 	\$18.80
Deep-fried D24 Durian Custard	

椰糖黑糯米椰子雪糕 	\$16
Black Glutinous Rice with Gula Melaka and Coconut Ice Cream	
四川锅饼	\$16
Sichuan Red Bean Paste Pancakes	
紫薯香脆奶球 	\$22
Deep-fried Purple Sweet Potato Crispy Milk	PER ORDER (8PCS)
榴槿椰奶	\$18
Bibik Santan D24 Durian Dessert <i>(Not applicable with other promotion and discount)</i>	
榴槿布丁 	\$16
Chilled Durian Pudding	
榴槿糯米糍 	\$12
Durian Glutinous Rice Ball	PER ORDER (4PCS)
杨枝甘露	\$10
Chilled Mango Sago with Pomelo	
龙眼豆腐	\$10
Chilled Beancurd with Longan	

 厨师精选 Chef's Speciality

Prices are subject to 10% service charge and prevailing government taxes. Images are for illustration purposes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.