



BEST OF MIN JIANG'S CLASSICS SET MENU

by Master Chef Chan Hwan Kee

鲍鱼蟹肉白芦笋汤

Double-Boiled Abalone Soup with Fresh Crabmeat
and White Asparagus

黑豚肉芦笋卷

Pan-Seared Iberico Pork Roulette with Asparagus in
Chef's Special Blended Sauce

干爹龙虾煲

Sautéed Lobster with Szechuan Chili Sauce in Claypot

香芒香茅酱炸鲈鱼扒

Deep-Fried Sea Perch Fillet with Lemongrass Sauce and Mango

金砖肉酱凤尾虾伴蛋炒饭

Homemade Bean Curd with Phoenix Prawn and Minced Meat Sauce
served with Fragrant Egg Fried Rice

香草雪糕伴酥炸马蹄条

Fried Sweetened Water Chestnut Dough served with Vanilla Gelato

\$125 PER PERSON
(FOR MINIMUM 2 PERSONS)

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.
SOME ITEMS MAY CONTAIN OR HAVE COME IN CONTACT WITH ALLERGENS. GUESTS MAY CHECK WITH OUR STAFF FOR ASSISTANCE.

125th

ANNIVERSARY
SPECIALS

BEST OF MIN JIANG'S CLASSICS A LA CARTE MENU

by Master Chef Chan Hwan Kee

鲍鱼蟹肉白芦笋汤 Double-Boiled Abalone Soup with Fresh Crabmeat and White Asparagus	\$25 PER PORTION
蚝皇红烧狮子头 Slow-Braised 'Lion Head' Meat Ball with 'Wa Wa Cai' and Oyster Sauce	\$16 PER PORTION
金汤酸菜灼按格斯肥牛 Poached Angus Beef with Preserved Vegetable in Golden Broth	\$38 PER PORTION
干爹龙虾煲 Sautéed Lobster with Szechuan Chilli Sauce in Claypot	\$128 PER SERVING
金砖肉酱凤尾虾 Homemade Bean Curd with Phoenix Prawn and Minced Meat Sauce	\$38 PER PORTION
黑豚肉芦笋卷 Pan-Seared Iberico Pork Roll with Asparagus in Chef's Special Blended Sauce	\$52 PER PORTION
酥炸马蹄条 Fried Sweetened Water Chestnut Dough	\$18 (6 PIECES)

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