



A LA CARTE MENU

MICHELIN
2025



古法木材烤北京鸭
Legendary Wood-fired
Beijing Duck served with
Homemade Crepes

THE LEGEND OF BEIJING DUCK

Beijing Duck – a much loved delicacy from generations past and now – is one of the house specialities at Min Jiang at Dempsey.

Prepared meticulously by chefs from China according to an ancient recipe, fresh quality ducks are skilfully roasted to a perfect golden hue over fragrant apple wood in a wood-fired oven. Your dining experience is then further enhanced with the chefs carving the aromatic, piping hot duck tableside.

Roasting time of approx. 45mins – 1hr per duck. One-day advance order is recommended.

A LESSON IN THE TRADITIONAL WAYS OF EATING BEIJING DUCK

Over time, chefs and gourmands have popularised a variety of ways to enjoy the traditional Beijing Duck, typically presented in two servings.

FIRST SERVING

1 **Dip crispy duck skin in fine granulated sugar**

More than a hundred years ago, wealthy women would prefer the contrast in taste and texture of the crisp duck skin with sugar granules in comparison to leek and garlic. Since then, famous roast duck restaurants in Beijing will always provide a small dish of sugar whenever women are dining.

2 **Sweet sauce with sliced leek and cucumbers**

Spread the sweet sauce on the wheat pancakes and add the sliced roast duck, leek and cucumbers before wrapping them. This is the most popular serving option in the local Chinese restaurants.

3 **Garlic paste with radish and tientsin cabbage**

A common practice in the old days was to roll the mashed garlic, sweet sauce, sliced radish, tientsin cabbage and pieces of roast duck into the wheat pancakes. The spicy flavour of the mashed garlic eliminates the oily after-taste and creates a unique flavour that many people have come to love.

SECOND SERVING

Savour the duck to its fullest with the balance of the duck meat prepared in a second dish that is equally pleasing to the palate. Take your pick from one of these:

- Stir-fried shredded duck with black pepper
- Stir-fried shredded duck with ginger and spring onions
- Spicy minced duck with lettuce wrap
- Salted vegetable soup with duck and tofu

\$128.00 FOR A WHOLE DUCK



厨师拼盘
Chef Goh's
Appetiser Platter



怀念珍品
The Heritage
Treasures Platter



帝皇蟹烩蔬菜沙拉
Alaskan Crab with
Vegetable Salad

前菜小吃

APPETISERS

PER ORDER

厨师拼盘

Chef Goh's Appetiser Platter

- Wok-tossed Lobster Medallion coated with Creamy Salted Egg Yolk
- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Steamed Egg and Pan-fried Scallop with Truffle Oil

\$30.00
PER PERSON

怀念珍品

The Heritage Treasures Platter

- Crisp-fried Teochew-style Shrimp Roll
- Braised Pork in Wuxi-style
- Deep-fried Crabmeat with Chicken Liver and Salted Egg Yolk
- Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts

\$118.00
(FOR 4 PERSONS)

岷江醉鸡件

Chilled Drunken Chicken in Min Jiang-style

\$16.00

凉拌海蜇花

Marinated Jellyfish Flower

\$16.00

芝麻脆鳝

Crispy Eel coated with Vinegar Sauce and Sesame Seeds

\$16.00

肉松银针鱼

Crispy Silver Bait Fish with Pork Floss

\$16.00

XO酱炒萝卜糕

Fried Carrot Cake with Special XO Sauce

\$20.00

椒盐豆腐

Deep-fried Tofu with Salt and Pepper

\$16.00

精选点心拼盘

Deluxe Dim Sum Platter

- Steamed Blue Pea Truffle Vegetable Dumpling
- Steamed Crabmeat, Prawn and Vegetable Dumpling
- Deep-fried Glutinous Rice 'Golden Pumpkin'
- Steamed Prawn Dumpling with Trio Caviar

\$38.00

帝皇蟹烩蔬菜沙拉

Alaskan Crab with Vegetable Salad

\$82.00

酥炸咸香金沙白玉米

Deep-fried White Corn Pearls coated with Salted Egg Yolk & Bread Crumbs

\$16.00

藕片烩蔬菜沙拉

Crispy Lotus Root with Vegetable Salad

\$38.00

香煎日本鲜贝伴辣汁

Pan-fried Hokkaido Scallop with Chilli Sauce

\$18.00

酥脆莲藕片

Crispy Lotus Root Chips

\$16.00



石锅酸辣汤伴春卷
Sichuan Hot and Sour
Soup accompanied
with Prawn Spring Roll

燕窝/汤类

BIRD'S NEST/SOUPS

PER PERSON

浓汁蟹肉燕窝羹 Double-boiled Supreme Bird's Nest with Crabmeat	\$78.00
石榴鲍鱼羹伴春卷 Braised Sea Treasure Soup in Pomegranate Egg White Parcel accompanied with Prawn Spring Roll	\$50.00
红烧蟹肉干贝鱼鳔羹 Braised Fish Maw Soup with Crabmeat and Dried Scallops	\$26.00
野菌海鲜竹笙羹 Assorted Seafood with Bamboo Pith and Mushrooms in Golden Broth	\$26.00
石锅酸辣汤伴春卷 Sichuan Hot and Sour Soup accompanied with Prawn Spring Roll	\$16.00
鸡茸粟米羹 Sweet Corn Soup with Minced Chicken	\$12.00
虫草花干贝炖鸡汤 Double-boiled Chicken Soup with Dried Scallop and Cordyceps Flower	\$16.00
清汤金鱼饺干贝炖鸡 Double-boiled Clear Chicken Soup with Dried Scallop and 'Goldfish' Dumpling	\$18.00
煲仔曼鱼肚酿虾滑鸡汤 Double-boiled Chicken Soup with Japanese Eel Maw stuffed with Shrimp in Claypot	\$24.00

鲍鱼/海味类

ABALONE/DRIED SEAFOOD

PER PERSON

黑与白南非鲜鲍 Black Truffle-braised Whole African 5-head Abalone and Stir-fried Scallop and Egg White with White Truffle Oil	\$58.00
金汤小米双头鲜鲍 Braised 2-head Abalone with Millets and Seasonal Greens in Golden Sauce	\$88.00
矾煮鲍鱼 Isyaki Abalone with Golden Egg Sauce	\$48.00
花胶扣海参时蔬 Braised Fish Maw with Sea Cucumber and Seasonal Greens	\$36.00



多宝鱼二味
Turbot Fish served
in Two Styles

特色海鲜

SEAFOOD DELICACIES

PER ORDER

多宝鱼二味 Turbot Fish served in Two Styles	\$22.00 PER 100G
• Deep-fried Fish with Almond Flakes and Bread Crumbs • Stir-fried Fish with Seasonal Vegetables, Hon Shimeji Mushrooms and Truffle Oil	
避风塘多宝鱼 Typhoon Shelter Turbot Fish	\$20.00 PER 100G
避风塘乌贼软壳蟹 Typhoon Shelter Squid and Soft Shell Crab	\$32.00
避风塘龙虾 Typhoon Shelter Lobster	\$128.00 (600G)
帝王蟹两煮 Alaskan Crab served in Two Styles:	\$48.00
• Steamed Egg with Alaskan Crab In Truffle Oil • Deep-fried Alaskan Crab Leg with Egg Floss & Roasted Sesame Dressing	
鸳鸯酥炸虾球 Fresh Prawns served in Two Styles	\$36.00
• Wasabi Mayonnaise Dressing • Deep-fried with Crispy Milk	
松菇芦笋炒鲜贝 Sautéed Fresh Scallops with Asparagus and Hon Shimeji Mushrooms	\$46.00
官保虾球 Sautéed Prawns with Dried Red Chilli	\$36.00
脆金米爆虾中虾 Deep-fried 'Live' Prawns stuffed with Prawn Paste and Rice Crisps	\$34.00 (5PCS)
咸香虾皇藕片 Wok-fried King Prawns with Creamy Salted Egg Yolk and Lotus Chips	\$18.00 PER PERSON
家乡蒸鲈鱼扒 Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce	\$22.00 PER PERSON
沙煲鲈鱼腩豆腐 Braised Sea Perch Belly with Tofu in Claypot	\$34.00

活海鲜类

'LIVE' SEAFOOD SPECIALITIES

PER 100G

	煮法 Methods of Preparation	
笋壳鱼 Freshwater Marble Goby (Soon Hock)	• 酱油清蒸 Steamed with Soya Sauce • 金菇云耳蒸 Steamed with Black Fungus and Golden Mushrooms • 川味香蒜炸 Deep-fried with Minced Garlic and Sichuan Chilli	\$13.00
深海红斑 Ocean-spotted Garoupa	• 酸甜炸 Deep-fried with Sweet and Sour Sauce • 茄子焖 Stewed with Eggplants	\$15.00
活虾 Fresh Prawns	• 蛋白花雕蒸 Steamed with 'Hua Diao' Wine and Egg White • 药膳 Poached with Premium Herbs and 'Hua Diao' Wine • 上汤焗 Stewed with Superior Stock • 咸香炒 Wok-fried with Egg Yolk Crumbs	\$10.00

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



香酥爱尔兰鸭
Crispy Silver Hill Duck served
with Homemade Crepes



酥炸元蹄伴酸菜
Deep-fried Pork Knuckle
with Pickled Cabbage

家禽肉类精选 MEAT SELECTION

PER ORDER

古法木材烤北京鸭 (建议一天前预定) Legendary Wood-fired Beijing Duck served with Homemade Crepes	\$128.00 WHOLE (One-day advance order is recommended)
香酥爱尔兰鸭 Crispy Silver Hill Duck served with Homemade Crepes	\$68.00 HALF
	\$128.00 WHOLE
洋葱美国黑豚扒 Pan-fried U.S. Kurobuta Pork with Melted Onions	\$18.00 PER PERSON
咕嚕炒黑豚肉 Deep-fried U.S. Kurobuta Pork Cubes with Sweet and Sour Sauce	\$36.00
山楂酱爆一支骨 Baked Pork Rib with Hawthorn Sauce	\$22.00
酥炸元蹄伴酸菜 (建议一天前预定) Deep-fried Pork Knuckle with Pickled Cabbage (Limited quantity per day, subject to availability)	\$68.00 (One-day advance order is recommended)
回锅三层肉 Pork Belly with Leek in Spicy Sauce	\$36.00
回巢野菌松板猪 Stir-fried Pork Neck with Assorted Wild Mushrooms and Japanese Cucumber	\$36.00
焦糖脆皮西班牙义烧伴酸菜 Crispy Ibérico 'Char Siew' with Pickled Vegetables	\$28.00
官保鸡丁 Diced Chicken with Dried Chilli in Sichuan-style	\$30.00
玉兰鸡伴姜茸 Steamed Chicken and 'Kai Lan' served with Ginger Paste	\$38.00
石锅米酒豉油鸡 Fragrant Rice Wine and Soy Sauce Chicken in Stone Pot	\$28.00
黑椒牛柳粒 Sautéed Beef Cubes with Black Pepper Sauce	\$42.00
红酒锅爆牛柳粒 Sautéed Beef Cubes with Red Wine Sauce	\$42.00



翡翠蟹肉什菇豆腐
Homemade Tofu with Crabmeat,
Assorted Mushrooms and
Seasonal Greens



金瓜 XO 酱黑豚叉烧炒饭
Ibérico Pork Fried Rice
served in Mini Pumpkin
accompanied with XO Sauce



龙虾伴酥炸罗米球
Stewed Lobster in Superior Stock
with Deep-Fried Glutinous Rice

豆腐类/田园野菜

BEANCURD AND VEGETABLES

PER ORDER

翡翠蟹肉什菇豆腐 Homemade Tofu with Crabmeat, Assorted Mushrooms and Seasonal Greens	\$32.00
爆炒蒜苗芋丝 Stir-fried Garlic Shoot with Dried Shrimp, Pork Lard and Crispy Yam	\$30.00
干煸四季豆 Stir-fried String Beans with Minced Chicken	\$26.00
渔香茄子 Stewed Eggplant with Minced Chicken and Sichuan Chilli Sauce	\$26.00
酥脆金菇三宝蔬 Stir-fried Three Treasure Vegetables with Crispy Golden Mushrooms	\$28.00
银鱼仔雪菜炒莴笋 Stir-fried Stem Lettuce with Crispy Silver Fish and Pickled Cabbage	\$26.00
银鱼仔炒青龙菜 Stir-fried Giant Chives with Bean Sprouts and Crispy Silver Fish	\$26.00
樱花虾金汤灼娃娃菜 Poached 'Wa Wa Cai' with Sakura Ebi in Golden Broth	\$34.00

五谷丰登

RICE AND NOODLES

PER ORDER

金瓜 XO 酱黑豚叉烧炒饭 Ibérico Pork Fried Rice served in Mini Pumpkin accompanied with XO Sauce	\$18.00 PER PERSON
龙虾捞面 Stewed Noodles with Lobster	\$128.00 (600G)
蟹肉蛋白蒸面线 Steamed 'Mee Sua' with Crabmeat in Egg White	\$18.00 PER PERSON
鲜虾饺子白汤芙蓉面 Soup Noodles with Fresh Prawn Dumplings	\$18.00 PER PERSON
龙虾伴酥炸罗米球 Stewed Lobster in Superior Stock with Deep-Fried Glutinous Rice	\$48.00
XO 酱肉碎茄子焖面薄 Braised 'Mee Pok' with Eggplant and Minced Meat in Min Jiang XO Chilli Sauce	\$28.00
樱花虾蟹肉干贝炒饭 Fried Rice with Crabmeat, Dried Scallops and Sakura Ebi	\$38.00
龙皇贵妃泡饭 Soaked Rice with Live Prawn, Scallop and White Shimeji Mushrooms	\$22.00 PER PERSON
蟹粉扒韭黄干烧伊面 Braised Ee-Fu Noodles with Crab Roe Gravy, Crab Meat and Chives	\$42.00

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素食精选 VEGETARIAN

	PER ORDER
素食三拼盘 Min Jiang Special Combination • Crispy Mock Peking Duck served with Pancake • Pan-fried Vegetarian Dumpling • Crispy Lotus Root with Vegetable Salad	\$15.00 PER PERSON
香煎素菜饺 Pan-fried Vegetarian Dumplings	\$9.80 (4PCS)
烤素方 Crispy Mock Peking Duck served with Pancake	\$22.00
竹笙素宝羹 Vegetarian Thick Soup with Bamboo Piths	\$18.00 PER PERSON
双菇酸辣豆腐羹 Sichuan Vegetarian Hot and Sour Soup with Duo of Mushrooms and Tofu	\$14.00 PER PERSON
蔬菜粒粟米羹 Sweet Corn Soup with Minced Vegetables	\$12.00 PER PERSON
酸甜素鱼片 Pan-fried Vegetarian Fish with Sweet and Sour Sauce	\$14.00 PER PERSON
素鲍玉时蔬 Braised Whole Vegetarian Abalone with Seasonal Greens	\$16.00 PER PERSON
宫保素鸡丁 Sautéed Diced Mock Chicken with Dried Chili	\$28.00
罗汉上素 Lohan Vegetarian Dish with Preserved Beancurd	\$26.00
黑椒滑豆腐 Sautéed Tofu with Black Pepper Sauce	\$26.00
竹笙鼎湖上素 Braised Mixed Mushrooms and Vegetables with Bamboo Piths	\$30.00
良田蔬菜粒蛋炒饭 Vegetarian Fried Rice with Minced Vegetables and Egg	\$26.00
良田蔬菜脆生面 Crispy Noodles with Seasonal Vegetables	\$28.00

甜品类 DESSERTS

	PER PERSON
兰花香茅雪芭拼奶皇马来糕 Chilled Blue Pea Lemongrass Jelly with Lime Sorbet and Malay Cake with Salted Egg Custard	\$16.00
雪莲子桃胶炖官燕 Double-boiled Bird's Nest with Peach Resin and Snow Lotus Seeds	\$42.00
雪莲子桃胶雪梨 Chilled Peach Resin with Pear and Snow Lotus Seeds	\$16.00
凤巢流沙拼开心果雪糕 Deep-Fried Yam Pastry with Custard accompanied with Pistachio Gelato	\$16.00
四川锅饼雪糕 Min Jiang Sichuan Pancake with Vanilla Ice Cream	\$10.00
杨枝甘露雪糕 Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream	\$14.00
白果芋泥金瓜露 Yam Paste with Ginkgo Nuts and Pumpkin	\$12.00
榴莲糯米糍 Durian Glutinous Rice Ball	\$12.00 (4PCS) PER ORDER