

 岷江川菜館  
MIN JIANG

A La Carte Menu



XO 酱龙虾炒萝卜糕  
STIR-FRIED LOBSTER AND RADISH CAKE WITH HOMEMADE XO CHILLI SAUCE

# 厨师 介绍



砂锅龙虾玉带鸳鸯泡饭  
POACHED 'YUAN YANG' RICE WITH LOBSTER AND SCALLOPS IN CLAYPOT

## CHEF'S RECOMMENDATIONS

## PER ORDER

砂煲香蒜红烧西班牙花腩 Braised Iberico Pork Belly and Whole Garlic with Chef's Special Sauce in Claypot	\$48
XO酱粉丝生虾煲 Wok-fried 'Live' Prawn with XO Sauce and Glass Noodles in Claypot	\$58
砂煲腊味饭 Claypot Rice with Assorted Preserved Chinese Sausages	\$88
XO 酱龙虾炒萝卜糕 Stir-fried Lobster and Radish Cake with Homemade XO Chilli Sauce	\$118
极品酱炒南非鲜鲍鱼 Stir-fried South African Fresh Abalone with Homemade XO Chilli Sauce	\$128 (3PCS)
砂煲龙虾玉带鸳鸯泡饭 Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot	\$148

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# 开胃小菜

## APPETISER

PER ORDER

岷江三拼 	\$38
Min Jiang Appetiser Trio	PER PERSON
金沙龙虾球	Deep-fried Lobster Medallion coated with Salted Egg Yolk
凤梨西施汁玉带	Chilled Hokkaido Scallop with Pineapple Salsa
脆皮烧肉	Roasted Crispy Pork Belly
蜜汁黑豚叉烧 	\$28
Honey-glazed Barbecued Ibérico Pork	
脆皮烧肉	\$18
Crispy Roasted Pork Belly	
椒盐银针鱼	\$16
Crispy Silver Bait Fish with Spiced Salt	
咸蛋肉松金瓜条 	\$16
Crispy Fried Pumpkin with Salted Egg Yolk and Pork Floss	
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	
凉拌鲍鱼仔海蜇花 	\$32
Chilled Baby Abalone and Marinated Jellyfish	

 厨师精选 *Chef's Speciality*

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# 温暖 汤类



## SOUP

## PER PERSON

石锅京式鱼头汤 Double-boiled 'Song' Fish Head Soup Shanghai-style in Stone Pot (Subject to availability)	\$68 HALF HEAD	菠菜蟹肉带子豆腐羹 	\$20 Thick Beancurd Soup with Crabmeat, Scallop and Spinach
京式菜胆干贝花胶汤 	\$58	金腿鸡茸玉环汤	\$20 Winter Melon filled with Chicken Double-boiled in Superior Soup and 'Kim Hua' Ham
虫草花干贝鲍鱼鸡汤	\$32	京式鲜虾云吞鸡汤 	\$20 Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage
海味蟹肉鱼鳔羹	\$22	岷江酸辣羹 	\$16 Min Jiang Hot and Sour Soup
酸菜红斑鱼片汤 	\$20	蟹肉粟米羹	\$12 Braised Crabmeat with Sweet Corn Soup
		每日保健老火汤	\$10 Soup of the Day



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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	\$78
岷江迷你佛跳墙  Double-boiled Mini Buddha Jumps Over The Wall	\$138
高汤蟹肉干捞大鲍翅  Stir-fried Supreme Shark's Fin and Fresh Crabmeat served with Superior Stock	\$128
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
桂花翅 Stir-fried Shark's Fin Omelette with Lettuce Cup	\$118

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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	
鲍汁焖澳洲二头鲍	\$88
Slow-braised Australian 2-Head Abalone with Garden Greens	
鲍鱼海参豆腐伴时蔬 	\$38
Braised Whole Abalone with Sea Cucumber, Homemade Beancurd and Seasonal Vegetables	
黑松露汁焖南非五头鲍 	\$58
Slow-braised African 5-Head Abalone with Black Truffle Sauce	
锦绣鲍丝酿油条	\$48 (S)
Deep-fried Stuffed Dough Sticks with Shredded Abalone and Enoki Mushroom	\$96 (L)
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	\$58 (S)
Braised Sea Cucumber with Mushrooms in Oyster Sauce	\$85 (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	\$20
<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
- 奶沙陈皮炒 Stir-fried with Tangerine Peel Butter Crunch
- 避风塘 Wok-fried Typhoon Style

'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)

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# 活鱼

# 活虾

'LIVE' FISH	PER 100G
笋壳 Marble Goby (Soon Hock)	\$13
多宝鱼 Turbot Fish	\$22
星斑 Star Garoupa	\$15
东星斑 Coral Garoupa	SEASONAL PRICE
青衣 (须预定) Green Wrasse (Advance order required)	SEASONAL PRICE

'LIVE' PRAWN	PER 100G
虾 Prawn	\$10

## 煮法 COOKING STYLE

白灼 Poached
开边蒜茸蒸 Steamed with Minced Garlic
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

## 煮法 COOKING STYLE

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 
砂煲豆根焖 Braised with Bean Gluten in Claypot
榄格鲜百合角瓜炒 Stir-fried with Olive Luffa and Fresh Lily Bulb

# 特色 海鲜

## SEAFOOD

## PER ORDER

香橙汁炸鲈鱼扒 	\$22
Deep-fried Sea Perch Fillet with Homemade Orange Sauce	PER PERSON
剁椒豆豉蒸鲈鱼扒 	\$22
Steamed Sea Perch Fillet with Homemade Chilli and Black Bean	PER PERSON
糖醋荔枝鱼片	\$36 (S)
Sweet and Sour Sliced Fish with Lychee	\$54 (M)
酱烧大虾	\$18
Pan-fried King Prawn with Spicy Bean Sauce	PER PERSON
官保虾球 	\$36 (S)
Sautéed Prawns with Dried Red Chilli	\$54 (M)
干烧虾球 	\$36 (S)
Sautéed Prawns with Minced Garlic Chilli Sauce	\$54 (M)
XO酱松菇芦笋鲜贝	\$52 (S)
Sautéed Fresh Scallops with Asparagus, Hon Shimeji Mushrooms in XO Sauce	\$78 (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
姜葱焗原条笋壳  Baked Whole Marble Goby (Soon Hock) with Ginger and Spring Onion in Claypot	\$108
海鲜豆腐煲  Braised Beancurd with Assorted Seafood	\$38 (S) \$57 (M)
柱侯萝卜牛根腩煲 Slow-braised Beef Brisket, Tendon and Radish	\$40 (S) \$60 (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

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

\$58 (S)  
\$116 (L)


\$40 (S)  
\$60 (M)

京酱肉丝卷饼 \$36 (S)  
\$54 (M)

Sautéed Shredded Pork with  
Sweet Bean Sauce Served  
with Homemade Crepes

秘制排骨   
Braised Spare Rib in  
Chef's Blended Sauce \$22  
PER PERSON

洋葱烧汁香煎黑猪扒   
Pan-seared Kurobuta Cutlet  
with Onions in Cantonese Style \$18  
PER PERSON

胡麻酱香煎和牛伴沙律菜   
Pan-seared Wagyu Beef with Goma  
Sauce and Mixed Vegetable Salad \$88

芦笋黑椒牛柳粒 \$42 (S)  
Wok-fried Beef Cubes with  
Asparagus in Black Pepper Sauce \$63 (M)

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樟茶片鴨  
CAMPHOR TEA SMOKED DUCK FILLET



爱尔兰烤鴨  
ROASTED SILVER HILL IRISH DUCK



蒙古杏片雞  
MONGOLIAN CHICKEN WITH ALMOND FLAKES

# 美味 家禽

## POULTRY

## PER ORDER

北京烤爱尔兰鸭 	\$128
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 	\$58 WHOLE
Mongolian Chicken with Almond Flakes	
淮盐吊烧鸡	\$50 WHOLE
Crispy Whole Chicken with Salt and Pepper	
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)



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# 田園

# 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 (MIN. 2 ORDERS)
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)
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)
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' / 'Wa Wa Cai'	\$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

### 煮法 COOKING STYLE

蒜片黑豚肉 Sautéed with Sliced Iberico Pork  
and Garlic \$46 (S)  
\$69 (M)

牛肉片 Sautéed with Sliced Beef \$38 (S)  
\$57 (M)

虾球 Sautéed with Prawns \$48 (S)  
\$72 (M)

XO酱带子 Sautéed with Scallops  
and XO Sauce  \$52 (S)  
\$78 (M)



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鲍鱼生虾捞面  
STEWED NOODLES WITH ABALONE AND FRESH PRAWN



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 	\$52
Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms, Ginger and Spring Onions	
鲍鱼生虾捞面 	\$26
Stewed Noodles with Abalone and Fresh Prawn	
XO酱大虾焖伊面	\$18
Stewed Ee-fu Noodles with King Prawn in XO Sauce	
鲍鱼海鲜泡饭 	\$26
Poached Rice with Abalone and Seafood in Superior Broth	

XO酱黑豚叉烧炒饭 	\$38 (S)
Fried Rice with Iberico 'Char Siew' and Homemade XO Chilli Sauce	\$57 (M)

宜宾芽菜蟹肉炒糙米饭	\$38 (S)
Fried Brown Rice with Fresh Crabmeat and Sichuan Fermented Mustard	\$57 (M)

黑豚肉香煎低米粉	\$40 (S)
Pan-fried Vermicelli with Sliced Iberico Pork	\$60 (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)

岷江海鲜锅巴	\$38 (S)
Rice Crisp with Assorted Seafood in Min Jiang Style	\$57 (M)



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# 素食 佳肴

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



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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	
杏仁茶蛋白雪蛤官燕	\$58
Double-boiled Bird's Nest and Hasma with Egg White Almond Cream	
红莲炖雪蛤	\$20
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	

杞子桂花糕 	\$12 (4PCS)
Chilled Osmanthus Jelly Cake with Wolfberries	
四川锅饼	\$16 (12PCS)
Sichuan Red Bean Paste Pancakes	
紫薯香脆奶球 	\$22 PER ORDER (8PCS)
Deep-fried Purple Sweet Potato Crispy Milk	
榴槿布丁 	\$16
Chilled Durian Pudding	
榴槿糯米糍 	\$16 PER ORDER (4PCS)
Durian Glutinous Rice Ball	
杨枝甘露	\$10
Chilled Mango Sago with Pomelo	
龙眼豆腐	\$10
Chilled Beancurd with Longan	

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