



# A LA CARTE MENU



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

# 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 gourmards 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 FOR A WHOLE DUCK**



鸿运金鲍三文鱼捞起  
Auspicious Abundance 'Lo Hei'  
(Abalone and Salmon)

# 发财鱼生 PROSPERITY 'YU SHENG'

	PER ORDER
鸿运金鲍三文鱼捞起 Auspicious Abundance 'Lo Hei' (Abalone and Salmon)	\$238 (L)
鲍鱼捞起 Abalone 'Yu Sheng'	\$118 (S) \$178 (L)
龙虾捞起 Cooked Lobster Meat 'Yu Sheng'	\$118 (S) \$178 (L)
酥炸咸蛋鱼皮捞起 Crispy Salted Egg Yolk Fish Skin 'Yu Sheng'	\$98 (S) \$138 (L)
三文鱼捞起 Salmon 'Yu Sheng'	\$98 (S) \$138 (L)
健康素捞起 Vegetarian 'Yu Sheng'	\$88 (L)

## **ADDITIONAL ORDER**

	PER PLATE
鲍鱼 Abalone	\$48
龙虾 Cooked Lobster Meat	\$88
酥炸咸蛋鱼皮 Crispy Salted Egg Yolk Fish Skin	\$38
三文鱼 Salmon	\$38

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厨师拼盘  
Chef Goh's  
Appetiser Platter



# 前菜小吃

## APPETISER

	PER ORDER
厨师拼盘 Chef Goh's Appetiser Platter	\$30 PER PERSON
<ul style="list-style-type: none"><li>• Wok-tossed Lobster Medallion coated with Creamy Salted Egg Yolk</li><li>• Sliced Pork with Marinated Shredded Papaya and Black Garlic</li><li>• Steamed Egg and Pan-fried Scallop with Truffle Oil</li></ul>	
岷江醉鸡件 Chilled Drunken Chicken in Min Jiang Style	\$12
芝麻脆鳝 Crispy Eel coated with Vinegar Sauce and Sesame Seeds	\$16
肉松银针鱼 Crispy Silver Bait Fish with Pork Floss	\$12
XO酱炒萝卜糕 Fried Carrot Cake with Special XO Sauce	\$22
椒盐豆腐 Deep-fried Tofu with Salt and Pepper	\$12
生捞海蜇花 Marinated Jellyfish Flower	\$12

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



鸡中翅球干贝鲍鱼汤  
Double-boiled Soup  
with Chicken Mid-Wings  
stuffed with Minced  
Prawns & Pork and  
Abalones in Claypot,  
for Takeaway/Delivery at  
\$321.85 nett for 6 persons.  
Advance order of 5 days  
is required.



## 燕窝/汤品

### BIRD'S NEST/SOUP

	PER PERSON
如意吉祥 (浓汁蟹肉燕窝羹) Double-boiled Supreme Bird's Nest with Crabmeat	\$72
招财进宝 (石榴鲍鱼羹伴春卷) Braised Sea Treasures Soup in Pomegranate Egg White Parcel accompanied with Prawn Spring Roll	\$50
兔年吉祥 (鸡中翅球干贝鲍鱼汤) Double-boiled Soup with Chicken Mid-Wing stuffed with Minced Prawns & Pork and Abalone	\$48
名扬大地 (石酸辣汤伴春卷) Sichuan Hot and Sour Soup accompanied with Prawn Spring Roll	\$18
前程万里 (虫草花干贝炖鸡汤) Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower	\$18
事事如意 (云吞京式鸡汤) Double-boiled Chicken Soup with Prawn 'Wanton'	\$18

## 鲍鱼海味类

### ABALONE & SEA TREASURES

	PER PERSON
风生水起 (金汤小米双头鲜鲍) Braised 2-head Abalone with Millets and Seasonal Greens in Golden Sauce	\$88
花开富贵 (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	\$60
代代平安 (鲜鲍发菜蚝豉花菇海参金袋) Braised Abalone with Dried Oysters, Flower Mushrooms, Black Moss and Sea Cucumber in Beancurd Pockets	\$28
事事如意 (花胶扣海参时蔬) Braised Fish Maw with Sea Cucumber and Seasonal Greens	\$38
如意吉祥 (鲜鲍海参发菜) Braised Whole Abalone with Sea Cucumber and Black Moss	\$88 PER ORDER
发财好市 (花菇海参蚝豉发菜) Braised Dried Oysters with Flower Mushrooms, Sea Cucumber and Black Moss	\$68 PER ORDER

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多宝鱼二味  
Turbot Fish served  
in Two Styles

## 活海鲜类

# 'LIVE' SEAFOOD SPECIALITIES

	PER 100G
深海红斑 Ocean-spotted Garoupa	\$18
笋壳鱼 Freshwater Marble Goby ('Soon Hock')	\$15
煮法 Methods of Preparation	
• 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	
• 酸甜炸 Deep-fried with Sweet and Sour Sauce	
活虾 Fresh Prawns	\$10 (MIN. 300G)
煮法 Methods of Preparation	
• 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	

## 特色海鲜

# SEAFOOD DELICACIES

	PER ORDER
年年有余 (多宝鱼二味) Turbot Fish served in Two Styles	\$20 PER 100G
• Deep-fried Fish with Almond Flakes and Bread Crumbs	
• Stir-fried Fish with Seasonal Vegetables, Hon Shimeji Mushrooms and Truffle Oil	
事事如意 (松菇芦笋炒鲜贝) Sautéed Fresh Scallops with Asparagus and Hon Shimeji Mushrooms	\$48
吉星高照 (避风塘乌贼软壳蟹) Typhoon Shelter Squid and Soft Shell Crab	\$38
哈哈大笑 (鸳鸯酥炸虾球) Fresh Prawns served in Two Styles	\$48
• Wasabi Mayonnaise Dressing	
• Deep-fried with Crispy Milk	
嘻哈大欢笑 (宫保虾球) Sautéed Prawns with Dried Red Chilli	\$38
欢乐哈哈大笑 (咸香虾皇藕片) Wok-fried King Prawns with Creamy Salted Egg Yolk and Lotus Root Chips	\$18 PER PERSON
生意兴隆 (家乡蒸鲈鱼扒) Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce	\$18 PER PERSON

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



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



# 家禽类精选

## MEAT / POULTRY

	PER ORDER
金鸭迎春 (古法木材烤北京鸭) Legendary Wood-fired Beijing Duck served with Homemade Crêpes	\$128 WHOLE (One-day advance order is recommended)
满堂皆喜庆 (香酥爱尔兰鸭) Crispy Silver Hill Duck served with Homemade Crêpes	\$88 HALF \$138 WHOLE
彩凤晓齐鸣 (玉兰鸡伴姜茸) Steamed Chicken and 'Kai Lan' served with Ginger Paste	\$38
彩凤晓齐鸣 (官保鸡丁) Diced Chicken with Dried Chilli in Sichuan Style	\$32
恭贺新喜 (洋葱美国黑豚扒) Pan-fried U.S. Kurobuta Pork with Melted Onions	\$20 PER PERSON
富贵同祝贺 (咕嚕炒黑豚肉) Deep-fried U.S. Kurobuta Pork Cubes with Sweet and Sour Sauce	\$32
福星高照 (回锅三层肉) Pork Belly with Leek in Spicy Sauce	\$32
财连亨通 (回巢野菌松板猪) Stir-fried Pork Neck with Assorted Wild Mushrooms and Japanese Cucumber	\$32
横财就手 (酥炸元蹄伴酸菜) Deep-fried Pork Knuckle with Pickled Cabbage (Limited quantity per day, subject to availability)	\$88 (One-day advance order is recommended)
恭贺新喜 (黑椒牛柳粒) Sautéed Beef Cubes with Black Pepper Sauce	\$38

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



龙虾捞面  
Stewed Noodles  
with Lobster

## 豆腐类/田园野菜

### BEANCURD / VEGETABLES

	PER ORDER
遍地聚黄金 (翡翠蟹肉什菇豆腐) Homemade Tofu with Crabmeat, Assorted Mushrooms and Seasonal Greens	\$30
新春添喜庆 (渔香茄子) Stewed Eggplant with Minced Chicken and Sichuan Chilli Sauce	\$30
花开富贵 (银鱼仔雪菜炒莴笋) Stir-fried Stem Lettuce with Crispy Silver Fish and Pickled Cabbage	\$30
一帆风顺 (酥脆金菇三宝蔬) Stir-fried Three Treasure Vegetables with Crispy Golden Mushrooms	\$30
遍地黄金 (花开富贵) Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts	\$30

## 五谷丰登

### RICE & NOODLES

	PER ORDER
龙马精神旺 (龙虾捞面) Stewed Noodles with Lobster	\$128 (600G)
嘻哈大欢笑 (XO酱煎虾皇捞面) Pan-fried King Prawn with Noodles in XO Chilli Sauce	\$20 PER PERSON
延年添益寿 (XO酱肉碎茄子焖面薄) Braised 'Mee Pok' with Eggplant and Minced Meat in Min Jiang XO Chilli Sauce	\$28
瑞气盈门 (金瓜XO酱黑豚叉烧炒饭) Ibérico Pork Fried Rice served in Mini Pumpkin accompanied with XO Sauce	\$26 PER PERSON
喜爆发红 (龙皇贵妃泡饭) Poached Rice with 'Live' Prawns and White Hon Shimeji Mushrooms	\$22 PER PERSON
五谷丰收 (樱花虾蟹肉干贝炒饭) Fried Rice with Crabmeat, Dried Scallops and Sakura Ebi	\$40

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# 素食精选 VEGETARIAN

	PER ORDER
素食三拼盘 Min Jiang Special Combination • 烤素方 Crispy Mock Peking Duck served with Pancake • 香煎素菜饺 Pan-fried Vegetarian Dumpling • 藕片烩蔬菜沙拉 Lotus Root with Vegetable Salad	\$18 PER PERSON
香煎素菜饺 Pan-fried Vegetarian Dumplings	\$12 (4PCS)
烤素方 Crispy Mock Peking Duck served with Pancakes	\$25
竹笙素宝羹 Vegetarian Thick Soup with Bamboo Pith	\$12 PER PERSON
双菇酸辣豆腐羹 Sichuan Vegetarian Hot and Sour Soup with Duo of Mushrooms and Tofu	\$12 PER PERSON
素鲍玉时蔬 Braised Whole Vegetarian Abalone with Seasonal Greens	\$18 PER PERSON
宫保素鸡丁 Sautéed Diced Mock Chicken with Dried Chilli	\$22
罗汉上素 'Luo Han' Vegetarian Dish with Preserved Beancurd	\$22
黑椒滑豆腐 Sautéed Tofu with Black Pepper Sauce	\$22
良田蔬菜粒蛋炒饭 Vegetarian Fried Rice with Minced Vegetables and Egg	\$22
良田蔬菜脆生面 Crispy Noodles with Seasonal Vegetables	\$22

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小兔子黑芝麻年糕  
Bountiful Bunnies 'Nian Gao'  
with Black Sesame Paste

## 甜品类

# DESSERT SPECIALS

	PER PERSON
春回大地新 (雪莲子桃胶炖官燕) Double-boiled Bird's Nest with Peach Resin and Snow Lotus Seeds	\$38
步步高升 (香芋紫薯炸年糕) Crispy 'Nian Gao' Spring Roll with Yam Paste and Purple Sweet Potato	\$24 (6PCS) PER ORDER
福星高照 (小兔子黑芝麻年糕) Bountiful Bunnies 'Nian Gao' with Black Sesame Paste	\$18 (2PCS)
鸿运当头 (雪莲子桃胶雪梨) Chilled Peach Resin with Pear and Snow Lotus Seeds	\$18
财源滚滚来 (四川锅饼雪糕) Min Jiang Sichuan Pancake with Vanilla Ice Cream	\$12
金碧辉煌 (杨枝甘露雪糕) Chilled Cream of Fresh Mango with Sago Pearls and Pomelo, topped with Vanilla Ice Cream	\$12
金彩团圆 (红莲雪耳汤丸) Sweet Dumplings with Lotus Seeds and Red Dates in Clear Sweet Soup	\$12

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