

## **MOTHER'S DAY SET MENU A**

 $4-5 \text{ May} \cdot 11-12 \text{ May } 2024$ 



赠送莲蓉花包 Lotus Paste Flower Buns with compliments from Min Jiang

爱尔兰烤鸭拼香芒酱炸虾球 Roasted Silver Hill Irish Duck accompanied with Deep-fried Shelled Prawn with Mango Mayonnaise Sauce

> 红烧海味羹 Braised Seafood Treasure Soup

虫草花野山云耳蒸鲈鱼扒 Steamed Sea Perch Fillet with Cordyceps Flower and Wild Fungus

红烧八头鲍鱼海参扒时蔬 Slow-braised 8-head Abalone with Sea Cucumber and Seasonal Greens

XO酱粉丝老虎虾煲 Wok-fried King Prawn with XO Sauce and Glass Noodles in Claypot

> 红莲炖雪蛤 Double-boiled Hasma with Lotus Seeds and Red Date

> > \$98 PER PERSON (minimum 4 persons)



# **MOTHER'S DAY SET MENU B**

 $4-5 \text{ May} \cdot 11-12 \text{ May } 2024$ 



赠送莲蓉花包 Lotus Paste Flower Buns with compliments from Min Jiang

岷江三拼
Min Jiang Trio Combination
香芒酱炸虾球,脆皮烧肉,杏片咖啡鸡串
Deep-fried Shelled Prawn with Mango Mayonnaise Sauce,
Crispy Roasted Pork Belly,
Skewered Chicken Cube with Coffee Sauce and Almond Flakes

美颜花胶海味汤 Double-boiled Fish Maw and Seafood Treasure Soup with Herbs

> 豆酥蒸鲈鱼扒 Steamed Sea Perch Fillet with Soya Bean Crumbs

XO酱虾球炒芥兰 Stir-fried Fresh Prawn and Hong Kong Kai Lan with XO Sauce

八头鲍鱼黑豚肉捞面 Stewed Noodles with 8-head Abalone and U.S Kurobuta Pork

桃胶杨枝甘露拼四川锅饼 Chilled Mango Sago with Pomelo and Peach Gum accompanied with Homemade Sichuan Red Bean Pancake

\$118 PER PERSON (minimum 2 persons)



### **MOTHER'S DAY SET MENU C**

 $4-5 \text{ May} \cdot 11-12 \text{ May} 2024$ 



赠送莲蓉花包 Lotus Paste Flower Buns with compliments from Min Jiang

### 岷江拼盘

#### Min Jiang Combination

杏片咖啡鸡串,鲜虾腐皮卷,香芒酱炸虾球,黑豚叉烧,海蜇花 Skewered Chicken Cube with Coffee Sauce and Almond Flakes, Deep-fried Beancurd Skin Roll with Prawns, Deep-fried Shelled Prawn with Mango Mayonnaise Sauce, Honey-glazed Barbécued Iberico Pork, Marinated Jellyfish Flower

美颜花胶海味汤 Double-boiled Fish Maw and Seafood Treasure Soup with Herbs

> 港蒸笋壳鱼 Steamed Marble Goby with Superior Soya Sauce

XO酱龙虾肉炒香港芥兰 Stir-fried Lobster Medallion and Hong Kong Kai Lan with XO Sauce

八头鲍鱼松菇捞面 Stewed Noodles with 8-head Abalone and Hon Shimeji Mushrooms

椰盅红莲炖燕窝雪蛤 Double-boiled Bird's Nest and Hasma with Lotus Seeds and Red Dates served in Whole Coconut

\$138 PER PERSON (minimum 10 persons)