



Established in August 2008 and named after the Min River in the Sichuan province of China, Min Jiang restaurant is renowned for serving some of the best Chinese cuisine in London.

Featuring authentic Sichuan and Cantonese fare Weng Han Wong, The World Cuisine Award winning Master Chef of 2018, has brought you some memorable dishes to enjoy alongside the breath-taking views of Kensington Gardens and London Skyline.

Bon Appetite!

厨师推荐 CHEF HAN'S RECOMMENDATION

辣子黄油鸡 Deep Fried Spicy Chicken with Sichuan Pepper *	£ 22.00
古法古銅鼓油鸡 Braised Five Spiced Soya Chicken	£ 28.00
芝麻乳猪仔叉烧 Oven-baked Suckling Pig Char Siew and Sesame	£ 28.00
酱皇焖牛扒 Braised Short Ribs of Beef with Five Spiced Sauce *	£ 35.00
豉味煎酿带子 Pan-fried Scallop, Prawn Cake with Black Bean Sauce	£ 38.00
豉油皇煎雪鱼 Pan-Fried Alaskan Black Cod with Deluxe Soy Sauce	£ 38.00
香辣水煮鲈鱼 Slices of Seabass in Numbing Sichuan Chilli Sauce *	£ 45.00

* Denotes Spicy
(v) Denotes Vegetarian

Allergens: if you suffer from any food allergies or intolerances please speak to a member of our team to find out more about our ingredients before you place your order

All prices include VAT at the current rate
A discretionary service charge of 12.5% will be added to your bill
Please note all dishes are created for restaurant service and we do not provide food to take away

岷江精选

MIN JIANG SIGNATURE

古法木材烤北京鸭 Whole £ 74.00
Legendary Wood-fired Beijing Duck Half £ 40.00
Prepared meticulously by Chefs from Beijing according to an ancient recipe, Min Jiang's wood-fired Duck is truly authentic. Over time, Chefs and gourmards have popularized a variety of ways to enjoy traditional Beijing Duck, typically presented in two servings.

First Serving

*Dip Crispy Duck Skin in fine Granulated Sugar
Homemade Pancakes with Sweet Sauce with shredded Leek and Cucumber
Homemade Pancakes with Garlic Paste with Radish and Tientsin Cabbage*

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. Please choose one of the following options:

- Option 1** 鸭粒生菜包 Minced Duck with Lettuce Wrap
Option 2 酸菜鸭汤 Salted Vegetable Soup with Duck and Tofu
Option 3 鸭粒炒饭 Fried Rice with diced Duck
Option 4 鸭丝炒面 Fried Noodles with sliced Duck

(Roasting time of approximately 45 minutes per duck. Advance orders are recommended)

前菜小吃

APPETISERS

蒸点心拼	£ 18.00
Steamed Dim Sum Platter	
芒果鲜虾卷	£ 16.00
King Prawn and Fresh Mango Rolls with Sesame Dressing	
芝麻燻乳骨	£ 16.00
Smoked Jasmine Ribs with Sesame Seeds	
椒盐鲜鱿	£ 15.00
Deep-fried Crispy Squid with Salt, Pepper, Dried Chili and Garlic *	
避风塘软壳蟹	£ 14.50
Bi Feng Tang Soft Shell Crab with Garlic and Chili *	
孜然羊肉串	£ 12.00
Cumin Spiced Lamb Skewers *	
岷江蟹肉小笼包	£ 9.90
Steamed Xiao Long Bao with Pork Meat and Blue Swimmer Crab	
芝麻下多士	£ 9.80
Sesame Chilli Prawn Toast *	
姜葱蒸苏格兰扇贝	£ 8.50
Steamed Hand Dived Scallop with Ginger and Spring Onion	
红油虾抄手	£ 7.50
Poached Prawn Dumpling in Sichuan Chilli Oil *	
金丝凤梨卷	£ 7.50
Deep-fried Golden Savoury Pineapple and Prawn Rolls	

前菜素小吃

VEGETARIAN APPETISERS

斋鸭包	£ 19.50
Homemade Pancake Bean Curd Wrap (V)	
蒸素点心拼	£ 16.00
Steamed Vegetarian Dim Sum Platter (V)	
炸豆腐 XO 酱	£ 14.00
Deep-fried Tofu with Mushroom and Vegetarian XO Sauce (V) *	
椒盐豆腐	£ 10.00
Crispy Tofu with Salt, Pepper, Dried Chili and Garlic (V) *	
炸斋春卷	£ 7.50
Vegetarian Spring Rolls (V)	

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汤类精选

SOUP SELECTION

酸菜鱼片汤	£ 10.00
Sliced Fish Fillet with Preserved Chinese Vegetable Soup *	
蟹肉粟米羹	£ 10.00
Sweet Corn Soup with Blue Swimmer Crab Meat	
岷江酸辣汤	£ 9.00
Min Jiang Sichuan Hot and Sour Soup *	
津白鸡汤	£ 9.00
Double-boiled Chicken Consommé with Tientsin Cabbage	
鲜虾云吞汤	£ 9.00
Prawn Wonton Soup	
菜胆羊肚菌羹	£ 9.00
Wild Mushroom Soup with Pak Choi (V)	

海鲜类/鱼类

SEAFOOD/FISH

避风塘苏格兰原只龙虾	£ 76.00
Native Lobster Bi Feng Tang Style Deep-fried with Garlic and Dried Chilli *	
姜葱炒苏格兰原只龙虾	£ 76.00
Stir-fried Native Lobster with Ginger and Spring Onion	
芥末杏仁鲜虾球	£ 28.00
Sautéed King Prawns with Wasabi Sauce and Almond Flakes *	
宫保腰果虾球	£ 28.00
Sautéed Gong Bao King Prawns with Cashew Nuts and Sichuan Dried Chilli *	
咸蛋肉松琵琶虾	£ 28.00
Sautéed King Prawn in Salted egg Yolk with Pork Floss	
鲈鱼	Whole £ 45.00
Sea Bass (methods of preparation)	Fillet £ 23.00
- 姜葱蒸 Steamed with Ginger and Spring Onion	
- 煎锋 Crispy Deep-fried in Superior Soya Sauce	
三杯汁阿拉斯加银鳕鱼	£ 42.00
Stir-fried Black Cod with Sweet Basil in Sanpei Sauce *	
沙茶酱烤银鳕鱼	£ 42.00
Roasted Alaskan Black Cod with Shacha Sauce *	

肉类

MEAT

黑椒酱炒牛柳粒	£ 28.00
Diced Rib Eye of Beef with Black Pepper Sauce *	
天香蒙古牛柳	£ 28.00
Sautéed Rib Eye of Beef in Mongolian Sauce *	
红烧栗子肉排	£ 22.00
Stewed Pork Ribs and Chestnuts in Superior Soy Sauce *	
四川回锅肉	£ 22.00
Sichuan Double Cooked Pork Belly with Cabbage in Douban Chili Sauce *	
蜜汁东坡肉	£ 22.00
Braised Pork Belly Served with Deep-fried Mini Chinese Buns	

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家禽类

POULTRY

古铜吊烧鸡	£ 24.00
Roasted Chicken with Superior Shallot Soy Sauce	
脆皮金牌烧鸡沙爹酱	£ 24.00
Traditional Roasted Chicken with Satay Peanut Sauce *	
三杯滑鸡煲	£ 22.00
Stir-fried Corn-fed Chicken with Sweet Basil in Sanpei Sauce *	
宫保炒鸡丁	£ 22.00
Stir-fried Gong Bao Corn-fed Chicken with Sichuan Dried Chili *	
糖醋菠萝鸡丁	£ 22.00
Sautéed Sweet and Sour Corn-fed Chicken with Pineapple	

豆腐/蔬菜

BEANCURD/VEGETABLES

咸鱼腊味豆腐煲	£ 22.00
Tofu with Wind-dried Sausage in Salted Fish Sauce *	
蟹肉扒虾球豆腐	£ 22.00
Steamed Tofu with Tiger Prawn and Blue Swimmer Crab	
豉汁羊菌支竹豆腐煲	£ 20.00
Tofu with Morel Mushroom in Black Bean Sauce (V)	
三杯汁炒斋鸡	£ 20.00
Deep-fried Beancurd with Sweet Basil in Sanpei Sauce (V) *	
酸菜剁椒滑炒野菌	£ 19.00
Stir-fried Wild Mushroom with Pickle Chili and Mustard Green (V) *	
渔香茄子	£ 18.00
Egg Plant with Minced Chicken in Chili Bean Paste *	
干煸四季豆	£ 18.00
Wok-fried French Beans with Minced Chicken	
黑椒芦笋炒莲藕	£ 16.00
Asparagus with Lotus Root and Black Pepper (v) *	
红油土豆丝	£ 13.00
Shredded Potato with Sichuan Pepper *	
时令蔬菜	£ 13.00
Choice of Seasonal Vegetables	
- 菜心 Choi Sum - 芥兰 Kai Lan - 小白菜 Baby Pak Choi	
- 菠菜 Baby Spinach - 西兰花苗 Tender Stem Broccoli	
With a choice of Sauces	
- 清炒 Stir-fried - 蒜蓉 Garlic Sauce - 蚝油 Oyster Sauce	
- 姜汁 Ginger Sauce - 上汤 Chicken Stock - 豉汁 Black Bean Sauce	

面类/饭类

RICE/NOODLES

有机蔬菜粒炒饭	£ 18.00
Organic Vegetables Fried Rice	
岷江特色炒饭	£ 15.00
Min Jiang Seafood Fried Rice with Salted Fish Sauce *	
蛋白蟹肉芦笋炒饭	£ 15.00
Egg White Fried Rice with Blue Swimmer Crab and Asparagus	
扬州炒饭	£ 15.00
Yangzhou Fried Rice with Chinese Wind-dried Sausage	
自制河粉炒牛片	£ 18.00
Stir-fried Homemade "Ho Fun" with Beef	
XO 酱雪菜鸡丝炒米粉	£ 16.00
Stir-fried Rice Vermicelli with Shredded Chicken in XO Sauce *	
海鲜炒面	£ 16.00
Stir-fried Noodles with Scallop and Prawn	

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