



## A LA CARTE MENU



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.

Using top quality duck from Silver Hill farm in Ireland, these ducks are renowned for their smooth texture and delicate flavour, resulting in a fragrant and succulent meat when roasted.

Prepared meticulously by chefs from China according to an ancient recipe, fresh quality water 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

**\$118.00 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 APPETISER

	PER ORDER
厨师拼盘 Chef Goh's Appetiser Platter	\$28.00 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>	
怀念珍品 The Heritage Treasures Platter	\$88.00 (FOR 4 PERSONS)
<ul style="list-style-type: none"><li>• Crisp-fried Teochew-style Shrimp Roll</li><li>• Braised Pork in Wuxi-style</li><li>• Deep-fried Crabmeat with Chicken Liver and Salted Egg Yolk</li><li>• Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts</li></ul>	
岷江醉鸡件 Chilled Drunken Chicken in Min Jiang-style	\$12.00
芝麻脆鳝 Crispy Eel coated with Vinegar Sauce and Sesame Seeds	\$12.00
肉松银针鱼 Crispy Silver Bait Fish with Pork Floss	\$12.00
XO酱炒萝卜糕 Fried Carrot Cake with Special XO Sauce	\$20.00
酥炸鳕鱼丝 Deep-fried Shredded Fish	\$10.00
椒盐豆腐 Deep-fried Tofu with Salt and Pepper	\$10.00
精选点心拼盘 Deluxe Dim Sum Platter	\$38.00
<ul style="list-style-type: none"><li>• Steamed Crabmeat, Prawn and Vegetable Dumpling</li><li>• Steamed Blue Pea Truffle Vegetable Dumpling</li><li>• Steamed Scallop Dumpling</li><li>• Deep-fried Glutinous Rice 'Golden Pumpkin'</li></ul>	
帝皇蟹烩蔬菜沙拉 Alaskan Crab with Vegetable Salad	\$58.00
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	\$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/SOUP

	PER PERSON
浓汁蟹肉燕窝羹 Double-boiled Supreme Bird's Nest with Crabmeat	\$68.00
石榴鲍鱼羹伴春卷 Braised Sea Treasure Soup in Pomegranate Egg White Parcel accompanied with Prawn Spring Roll	\$48.00
石锅酸辣汤伴春卷 Sichuan Hot and Sour Soup accompanied with Prawn Spring Roll	\$12.00
鸡茸粟米羹 Sweet Corn Soup with Minced Chicken	\$10.00
虫草花干贝炖鸡汤 Double-boiled Chicken Soup with Dried Scallop and Cordyceps Flower	\$12.00
清汤金鱼饺干贝炖鸡 Double-boiled Clear Chicken Soup with Dried Scallop and 'Goldfish' Dumpling	\$16.00
云吞京式鸡汤 Double-boiled Chicken Soup with 'Wonton'	\$12.00
酸菜红班鱼汤 Sliced Red Garoupa Soup with Preserved Cabbage	\$18.00
芹香浓鱼汤 Double-boiled Garoupa Soup with Luffa, Chinese Yam and Celery	\$18.00

## 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	\$78.00
原只鲜鲍海参时蔬 Braised Whole Abalone with Sea Cucumber and Seasonal Greens	\$32.00
花胶扣海参时蔬 Braised Fish Maw with Sea Cucumber and Seasonal Greens	\$28.00



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 • Deep-fried Fish with Almond Flakes and Bread Crumbs • Stir-fried Fish with Seasonal Vegetables, Hon Shimeji Mushrooms and Truffle Oil	SEASONAL PRICE
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)
鸳鸯酥炸虾球 Fresh Prawns served in Two Styles • Wasabi Mayonnaise Dressing • Deep-fried with Crispy Milk	\$36.00
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
咸香虾皇藕片 Wok-fried King Prawns with Creamy Salted Egg Yolk and Lotus Chips	\$16.00 PER PERSON
家乡蒸鲈鱼扒 Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce	\$16.00 PER PERSON
咸蛋腐皮凤尾虾 Deep-fried Phoenix Prawns in Beancurd Skin with Salted Egg Yolk and Plum Sauce	\$32.00 (6PCS)

## 活海鲜类 'LIVE' SEAFOOD SPECIALITIES

	PER 100G
笋壳鱼 Freshwater Marble Goby (Soon Hock)	\$12.00
深海红斑 Ocean-spotted Garoupa 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 • 茄子焖 Stewed with Eggplants	\$15.00
活虾 Fresh Prawns 煮法 Methods of Preparation • 蛋白花雕蒸 Steamed with 'Hua Tiao' Wine and Egg White • 药膳 Poached with Premium Herbs and 'Hua Tiao' Wine • 上汤焗 Stewed with Superior Stock • 咸香炒 Wok-fried with Egg Yolk Crumbs	\$8.00



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

# 家禽类精选

## MEAT SELECTION

	PER ORDER
古法木材烤北京鸭 Legendary Wood-fired Beijing Duck served with Homemade Crepes	\$118.00 WHOLE
香酥爱尔兰鸭 Crispy Silver Hill Duck served with Homemade Crepes	\$68.00 HALF
	\$118.00 WHOLE
洋葱美国黑豚扒 Pan-fried U.S. Kurobuta Pork with Melted Onions	\$18.00 PER PERSON
咕嚕炒黑猪肉 Deep-fried U.S. Kurobuta Pork Cubes with Sweet and Sour Sauce	\$32.00
官保鸡丁 Diced Chicken with Dried Chilli in Sichuan-style	\$26.00
玉兰鸡伴姜茸 Steamed Chicken and 'Kai Lan' served with Ginger Paste	\$34.00
黑椒牛柳粒 Sautéed Beef Cubes with Black Pepper Sauce	\$32.00
酥炸元蹄伴酸菜 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	\$32.00
石锅米酒豉油鸡 Fragrant Rice Wine and Soy Sauce Chicken in Stone Pot	\$28.00
回巢野菌松板猪 Stir-fried Pork Neck with Assorted Wild Mushrooms and Japanese Cucumber	\$32.00



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  
Iberico 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 AND VEGETABLES

	PER ORDER
翡翠蟹肉什菇豆腐 Homemade Tofu with Crabmeat, Assorted Mushrooms and Seasonal Greens	\$28.00
干贝肉碎焖胜瓜 Braised Luffa with Minced Meat and Dried Scallops	\$28.00
干煸四季豆 Stir-fried String Beans with Minced Chicken	\$22.00
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	\$24.00
银鱼仔炒青龙菜 Stir-fried Giant Chives with Bean Sprouts and Crispy Silver Fish	\$24.00

## 五谷丰登

### RICE AND NOODLES

	PER ORDER
金瓜 XO 酱黑豚叉烧炒饭 Iberico Pork Fried Rice served in Mini Pumpkin accompanied with XO Sauce	\$18.00 PER PERSON
龙虾捞面 Stewed Noodles with Lobster	\$118.00 (600G)
蟹肉蛋白蒸面线 Steamed 'Mee Sua' with Crabmeat in Egg White	\$16.00 PER PERSON
鲜虾饺子白汤芙蓉面 Soup Noodles with Fresh Prawn Dumplings	\$16.00 PER PERSON
XO 酱肉碎茄子焖面薄 Braised 'Mee Pok' with Eggplant and Minced Meat in Min Jiang XO Chilli Sauce	\$22.00
樱花虾蟹肉干贝炒饭 Fried Rice with Crabmeat, Dried Scallops and Sakura Ebi	\$36.00
龙皇贵妃泡饭 Soaked Rice with Live Prawn and White Shimeji Mushrooms	\$18.00 PER PERSON

# 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
酥炸素春卷 Deep-fried Vegetarian Spring Rolls	\$4.50 (6PCS)
香煎素菜饺 Pan-fried Vegetarian Dumplings	\$7.00 (4PCS)
烤素方 Crispy Mock Peking Duck served with Pancake	\$20.00
竹笙素宝羹 Vegetarian Thick Soup with Bamboo Piths	\$10.00 PER PERSON
双菇酸辣豆腐羹 Sichuan Vegetarian Hot and Sour Soup with Duo of Mushrooms and Tofu	\$10.00 PER PERSON
蔬菜粒粟米羹 Sweet Corn Soup with Minced Vegetables	\$8.00 PER PERSON
酸甜素鱼片 Pan-fried Vegetarian Fish with Sweet and Sour Sauce	\$12.00 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 Chilli	\$20.00
罗汉上素 Lohan Vegetarian Dish with Preserved Beancurd	\$20.00
黑椒滑豆腐 Sautéed Tofu with Black Pepper Sauce	\$20.00
竹笙鼎湖上素 Braised Mixed Mushrooms and Vegetables with Bamboo Piths	\$28.00
良田蔬菜粒蛋炒饭 Vegetarian Fried Rice with Minced Vegetables and Egg	\$20.00
良田蔬菜脆生面 Crispy Noodles with Seasonal Vegetables	\$20.00

## 甜品类

## DESSERT SPECIALS

	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	\$12.00
雪莲子桃胶炖官燕 Double-boiled Bird's Nest with Peach Resin and Snow Lotus Seeds	\$38.00
雪莲子桃胶雪梨 Chilled Peach Resin with Pear and Snow Lotus Seeds	\$12.00
四川锅饼雪糕 Min Jiang Sichuan Pancake with Vanilla Ice Cream	\$8.00
杨枝甘露雪糕 Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream	\$10.00
榴莲糯米糍 Durian Glutinous Rice Ball	\$12.00 (4PCS) PER ORDER
黑糖摩摩喳喳布丁 Sweet Potato and Yam Pudding with Palm Sugar	\$10.00