STARTERS
江南冷菜

01. 金絲排骨| 588
Jiangnan style sweet and sour pork ribs

02. 花雕太白雞 | 588
Poached free range chicken in Shaoxing yellow wine

03. 桂花糯米糖藕 | 488
Lotus root filled with glutinous rice

04. 醬醃蘿蔔 | 218
Preserved white radish in aged white vinegar

05. 芥辣螺片撈雞 | 658
Wasabi oil infused poached free range chicken and sea conch

06. 桂花醬櫻桃小番茄 | 288
Chilled cherry tomato in osmanthus sauce

07. 淮陽燙干絲 | 388
Pickled cucumber salad with bean curd and dried shrimp

08. 京陵鹹水鴨 | 488
24-hour marinated salted duck

09. 層層鼎上素 | 338
Assorted crunchy vegetable tartar

10. 葱油老醋海蜇头 | 658
Jellyfish salad with mature vinegar and scallion oil

11. 冰镇捞汁小菠菜沙 | 398
拉配迷你红菜头
Ice soaked baby spinach with red radish and chili dressing

Vegetarian Nuts Pork Rooted in Nature Chef's signature dish

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ROASTED & FLAMED
港式烧味

12. 鹽焗糯米富貴雞 | 2,988
Roasted whole free range chicken stuffed with glutinous rice, conpoy, dried shrimp, preserved meat and black mushroom (Preparation time: at least 30mins)

13. 北京片皮鴨一鴨二吃
二吃: 生菜松仁炒鴨松
芒果彩椒炒鴨絲
豆腐白菜煮湯
椒鹽鴨骨架 | 5,488

Ming dynasty roasted Peking duck

Choose a preparation from below for the second course:

- Stir-fried diced duck served with lettuce
- Diced duck meat with fresh mango
- Duck bone soup with salted vegetables and tofu
- Deep-fried duck bone with salt & pepper

14. 釀米乳猪全体 | 9,888
(pre order 24 hours in advance)
Stuffed suckling pig with dried shrimp and taro fried rice

15. 化皮烤乳猪件
½ half 3,988 1 whole 8,888
Fire roasted suckling pig

16. 乳猪烧味拼盘 | 2,388
Flamed trio barbecue sampler
(Honey glazed Iberico pork, roasted Peking duck and suckling pig)

17. 招牌黑猪叉烧 | 1,288
Roasted organic honey glazed Iberico pork neck

18. 化皮烤乳猪件
1/2 half 828 1 whole 1,588
Crispy free range chicken with five spiced salt

19. 澳门脆皮烧腩肉 | 788
Macanese style crispy pork belly

20. 沙拉片皮雞撈起 | 888
Crispy chicken in iceberg lettuce with crispy yam and sesame sauce

21. 石鍋香茅焗乳鴿皇 | 1,288
Crispy pigeon infused with lemongrass and fresh citronella

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SOUP (individual)
湯（位）

22. 文丝豆腐羹 | 388
Yangzhou style soft bean curd soup with shrimp and organic egg white

23. 酸辣三丝蟹钳羹配 | 618
长春卷
Hot and sour soup with jumbo crab claw and crispy spring roll

24. 南非黑瑪卡乳鴿雞湯 | 588
Double boiled pigeon with black Maca soup

25. 福建老壇佛跳墙 | 1,788
Double boiled sea cucumber soup with abalone, conpoy and fish maw

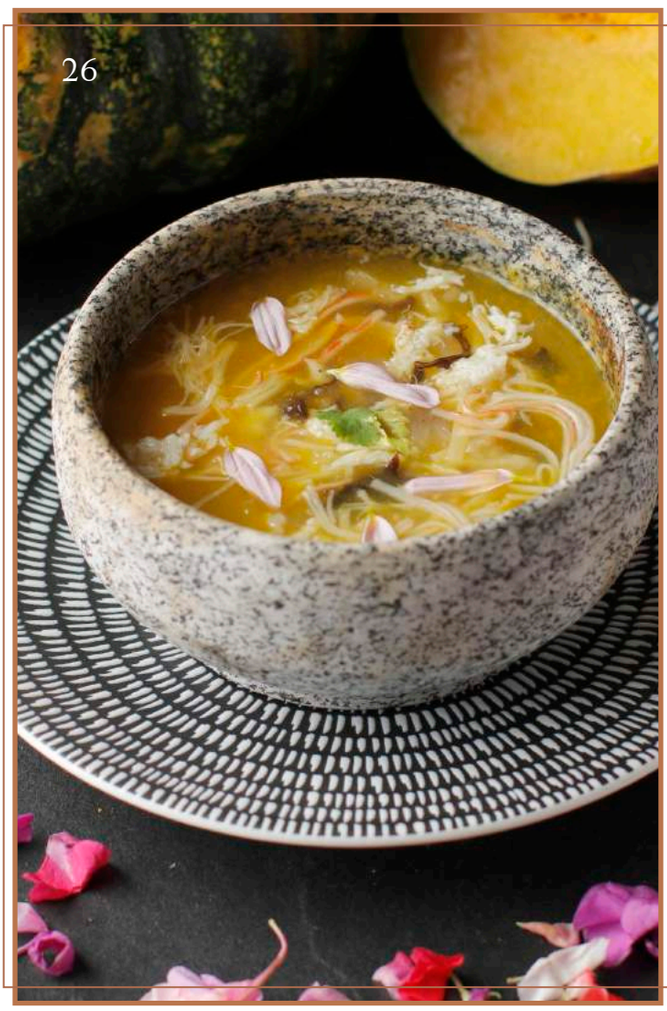
26. 菊花蟹粉海鲜鱼肚羹 | 588
Braised seafood soup with crab roe and fish maw

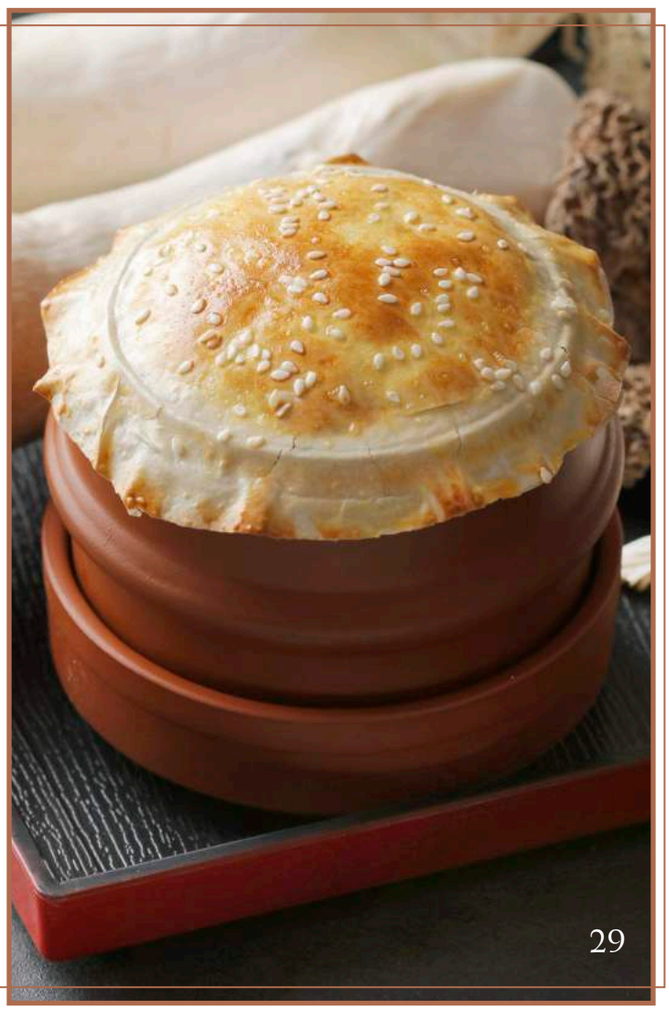
27. 青橄榄肉汁炖螺头汤 | 648
Double boiled sea conch soup with green olive and Jinhua ham

28. 淮阳蟹粉狮子头 | 618
Huaiyang style lion head meatball with baby bok choy and golden broth

29. 酥皮养生羊肚菌汤 | 518
Double boiled mushroom soup with bamboo pith and wood fungus

30. 每日例汤 | 298
Chef's special soup of the day





Vegetarian Nuts Pork Rooted in Nature Chef's signature dish

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MARKET FISH | SEAFOOD
活海鲜

自選時令海鮮:
Selection of our live catch seafood from the aquarium
請詢問餐廳服務員品種; Please check with our colleagues for the price 時價/per item

烹饪选择：XO酱蒸
豉汁蒸，红烧，清蒸
麒麟蒸
You can choose from your favorite cooking methods for the below dish: steamed with X.O. sauce, black bean sauce, braised in superior soy, steamed in soy sauce, Qilin steamed

31. 老鼠斑 | 2,288 / 100g
Pacific grouper

32. 东星斑 | 2,188 / 100g
Red spotted grouper

33. 老虎斑 | 888 / 100g
Tiger grouper

34. 青石斑魚 | 588 / 100g
Green grouper

烹饪选择：薑葱炒， 豉汁蒸，清蒸
避風塘炒上湯芝士焗, 咸蛋炒，麥片炒，咖喱醬
You can choose from your favorite cooking methods for the below dishes:
- Stir fried ginger and spring onion
- Steamed black bean sauce
- Steamed in soy sauce
- Bi feng tang style
- Poached in cheese sauce
- Fried with salted duck egg
- Oatmeal flavor
- Stewed in curry sauce

35. 本地龍蝦 | 2,188 / 100g
Green lobster

36. 红膏蟹 | 588 / 100g
Red mud crab

Vegetarian Nuts Pork Rooted in Nature Chef's signature dish

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SEAFOOD DISHES
海鲜料理

37. XO醬甜豆百合炒北極貝 | 1,288
Stir fried surf clams, lily bulb and snow peas in X.O. sauce

38. 秘制七味粉香烤魷魚 | 848
Grilled marinated squid ring with mixed spiced chili powder

39. 芒果鱼籽山葵子虾球 | 1,388
Crispy wasabi coated prawn ball with mango pearls

40. 果仁宫保虾球 | 1,388
Aged kung pao prawn in black vinegar and roasted hazelnut

41. 杏仁朗姆酒鵝肝百花球 | 1,288
Prawn mousse coated in almond flakes and foie gras

42. 黑松露蘭花炒帶子 | 1,388
Wok fried U.S. scallop with broccoli in black truffle sauce

43. 辣咖喱蝦球配五彩饅頭 | 1,288
Prawn and cauliflower curry in colorful steamed buns

44. 武夷巖茶醬香鳳尾蝦 | 1,388
Soy glazed stir fried prawn with red tea leaves

45. 松露醬西芹核桃鳕魚粒 | 1,488
Wok fried Atlantic cod and walnuts in truffle sauce

46. 炸釀蝦鉗洛神花醬 (個) | 228
Crispy stuffed crab claw with hibiscus sauce (per piece)

47. 開胃酸菜煮斑魚片 | 758
Szechuan style poached chili grouper fillet with pickled vegetables

48. 黑魚籽红蟹膏燉蛋 | 1,088
Steamed egg custard with crab roe

49. 避风塘金沙软壳蟹 | 1,388
Crispy salt & pepper soft shell crab

50. 黑鱼籽生汁焗法国生蚝 （3個）| 988
Gratinated garlic Marennes Oleron oyster and black caviar (3 pcs)

Vegetarian Nuts Pork Rooted in Nature Chef's signature dish

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MEAT & POULTRY
肉類 &家禽料理

51. 蒜片黑椒鵝肝牛仔粒 | 2,288
US beef tenderloin in crispy garlic pepper sauce and foie gras

52. 蝦醬海山骨配沙拉時果 | 888
Fried pork ribs infused with shrimp paste with assorted fruit salad

53. 乐山红袍辣子鸡 | 668
Leshan flavored organic chicken with dried chili and Szechuan pepper

54. 五香卷配甜辣酱 | 748
Mingnan style pork belly wrapped in bean curd sheet

55. 糖醋鲜果咕噜肉 | 748
Sweet and sour Iberico pork tenders

56. 蜀都八味香辣豬蹄髈 | 888
Wok tossed pork knuckle with spicy crispy garlic

57. 孜然杭椒爆澳洲羊肉 | 1,188
Stir fried U.S. lamb loin with spicy cumin and green pimento

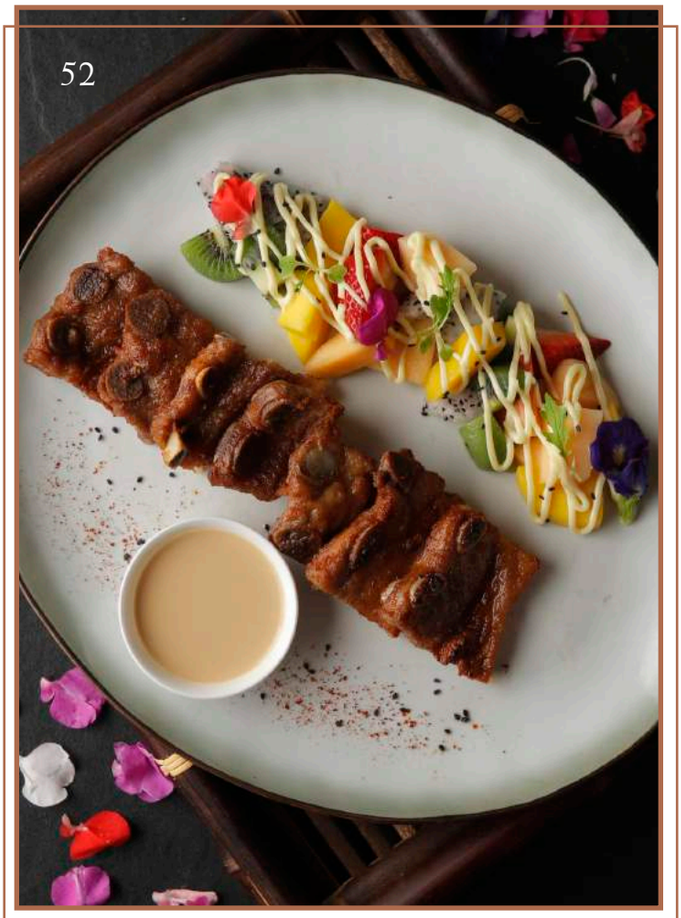
58. 老乾媽醬鮑菇豬頸肉 | 788
Iberico pork neck and mushrooms in chili black bean sauce

59. 低溫鹽焗澳洲牛舌 | 928
Salted Australia beef tongue with pine mushroom and celery

60. 青檸桂花醬芝麻雞球 | 748
Wok tossed chicken thigh in green lime and osmanthus sauce

61. 秘制香茅美国牛肋骨 | 1,388
US beef short ribs infused with lemongrass and green onion gravy

62. 酸汤浸安格斯肥牛 | 888
Omaha beef short belly with enoki mushroom and pickled chili broth



Vegetarian Nuts Pork Rooted in Nature Chef's signature dish

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BRAISED DISHES
红烧菜

63. 板栗海參蹄筋煲 | 1,488
Braised pork tendons with sea cucumber and chestnut

64. 魚香雞粒茄子煲 | 528
Minced chicken with spicy eggplant and salted fish

65. 松露酱干葱雞煲 | 688
Simmered free range chicken with shallots and black truffle sauce

66. 四川麻婆豆腐煲 | 598
Iberico pork ma po tofu dusted with Szechuan pepper

67. 石鍋濃湯海鮮黑豆腐 | 528
Homemade black soy bean curd and white mushroom in clam broth

68. 石锅馬來蝦醬花椰菜 | 528
Pork belly with cauliflower and garlic in shrimp paste

Vegetarian Nuts Pork Rooted in Nature Chef's signature dish

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VEGETABLES & GREENS
蔬菜

69. 芦笋玉菇奶豆腐 | 588
Homemade soy milk tofu and asparagus in mixed mushroom gravy

70. 榄菜干煸四季豆 | 598
Sautéed French beans in pickled leaf mustard

71. 上汤木耳小唐菜 | 528
Bok choy, wood fungus and wolfberries in superior broth

72. 姜汁炒广东芥兰 | 538
Guangdong style ginger-flavored kailan

73. 素XO酱西芹松茸菇 | 528
Wok fried celery and pine mushroom in vegetarian X.O. sauce

74. 金汤竹荪釀蘆筍 | 528
Asparagus wrapped bamboo fungus and wolf berry in pumpkin superior broth

75. 莲花五环羊肚菌 | 588
Steamed stuffed cucumber with broccoli and soft egg white

76. 金銀蛋蒜粒浸菠菜 | 488
Braised spinach with golden garlic and two eggs in superior broth

77. 青菜烹饪选择：清炒 | 488
蒜蓉，蚝油，白灼 上汤，姜汁炒

You can also choose your favorite cooking methods for the above dishes: Stir fried, garlic fried, oyster sauce, poached, superior broth, ginger flavor

78. 荷塘百合素小炒 | 488
Wok fried five treasure vegetables

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RICE & NOODLES
蔬菜和绿色

79. 厦門海鲜炒麵線 | 748
Fried xiamen style noodles with seafood, pork and napa cabbage

80. 籠仔荷葉芥菜飯 | 688
Dried seafood and pork belly rice wrapped in lotus leaves

81. 广东道招牌炒饭 | 858
Canton road signature fried rice with sea urchin, shrimp and US scallops

82. 手工菜肉水餃 | 528
Boiled cabbage and pork dumpling with ginger vinegar

83. 干炒牛肉河粉 | 648
Wok fried flat noodles with marinated tender beef and golden chives

84. 韭菜雞絲炒港式蛋面 | 628
Hong Kong style noodles with chicken and green chives

85. 海鲜滑蛋煎脆面 | 688
Crispy seafood noodles with egg white gravy

86. 扬州炒饭 | 658
Yangzhou style fried rice

87. 豉油皇干烧伊面 | 548
Braised Ee fu noodle with straw mushroom and assorted vegetables

88. 咸魚雞粒炒飯 | 628
Fried rice with salted fish, diced chicken and shredded lettuce

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SWEET TREATS
甜点

89. 港式焗蛋挞 (3 个) | 228
Hong Kong style baked organic egg tart (3 pcs)

90. 芋茸天鹅酥 (3 个) | 228
Swan shaped crispy taro puff pastries (3 pcs)

91. 核桃露黑芝麻汤圆 | 268
Walnut soup with black sesame glutinous rice ball

92. 椰盅杏仁露燕窝配紅石榴魚籽 | 1,388
Bird's nest almond soup in coconut

93. 黑芝麻芝士蛋糕配桑梅汁 | 288
Oven baked black sesame cheesecake with raspberry coulis

94. 巧克力蛋糕配原味焦糖汁 | 248
Moist chocolate cake with salted caramel sauce

95. 大懒蛋金桔挞配香草冰淇淋 | 248
Dalandan & calamansi tartlet with vanilla ice cream

96. 杨枝甘露配木瓜班戟卷 | 328
Chilled mango sago cream with papaya pancake roll

97. 绿茶焦糖炖蛋配椰子饼干杂梅 | 228
Matcha crème brûlée with mixed berries and coconut biscuit

98. 环球时令水果 | 288
Tropical seasonal fruit combination

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MINGCHA FINE TEA

GOURMET TEAS

per person

Jasmine Silver Tips 68
Green Spring Classic 68
Genuine White 68
Green Oolong 68
Lapsang Souchong 68
Yunnan Tippy Puer 68
Wuyi Dark Rock 148

FLOWER TEAS

Wild Chrysanthemum 78
Rose Buds 78
Jasmine Pearls 78
Jasmine Blossoms 118

PREMIUM TEAS

per person

Green Spring Spires 288
First Picked Longjin 288
Tanyang Golden Rim 148
Teguanyin Supreme 128
Mandarin Orchid 148
Phoenix Osmanthus 228
Wuyi Supreme(Da Hung Pao) 228
Teguanyin Classic (Monkey Pick) 128
Menghai Tippy Puer 228

SIGNATURE TEA (per person)
Canton Garden.....88

MINGCHA®

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