

ENTREE

1. **Salt and Pepper Squid** 椒鹽魷魚
Deep fried squid slices tossed with garlic, spring onion and fresh chilli..... 12.00
2. **Prawns in Peking Sauce** 北京蝦球
Deep fried battered prawns in mild Peking Sauce..... 15.00
3. **Spring Rolls (3 per serve)** 春卷
Deep fried spring roll pastry with pork & vegetables 11.00
4. **Prawn Rolls (3 per serve)** 腐皮卷
Prawn meat wrapped in deep fried bean curd skin..... 12.00
5. **Jelly Fish (cold)** 涼拌海蜇
Shredded jelly fish salad in a sesame oil dressing 17.00
6. **Honey Sesame Beef** 芝麻牛肉
Deep fried sliced beef with honey and sesame seeds 12.00
7. **Satay Chicken (3 per serve)** 沙爹雞
Chicken skewers in peanut sauce 12.00
8. **Spring Onion Pancakes (2 per serve)** 蔥油餅
Deep fried crispy pancake with spring onion..... 13.00
9. **San Chow Bow (4 pieces per serve)** 生菜包
Diced chicken and vegetables with cashews, sesame seeds served with lettuce leaves 16.00
(additional lettuce leaves – 1.00 each)

SOUP

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| 10. Chicken Sweet Corn Soup | 粟米雞蓉湯 |
| Creamed corn soup with minced chicken..... | 8.00 |
| 11. Crab Meat Sweet Corn Soup | 蟹肉粟米湯 |
| Creamed corn soup with crab meat | 9.50 |
| 12. Szechuan Hot and Sour Soup | 酸辣湯 |
| Spicy sour soup with shredded pork, prawns, bamboo shoots, fungus and beancurd | 9.00 |
| 13. Fish Mushroom Soup | 草菇魚湯 |
| Clear soup with fresh fish fillet, diced mushroom, beancurd and pepper | 10.00 |
| 14. Seafood Mushroom Bean Curd Soup | 海鮮草菇豆腐湯 |
| Clear soup with prawns, fish fillet, squid, diced mushroom and beancurd..... | 10.00 |
| 15. Shark's Fin Soup | 魚翅湯 |
| Shark's fin soup with crab meat OR shredded chicken..... | 15.00 |

POULTRY**Small Large**

- 16. Peking Duck- 北京烤鴨 (3 courses)**..... 78.00
1st – Duck skin served with pancakes, shallots, cucumber and sauce (wrap your own)
2nd – Shredded duck with noodles OR rice
3rd – Duck bone soup
(Additional: pancakes – 20.00, shallots and cucumber – 4.00, sauce – 3.00)
- 17. Kung Pao Chicken with Cashews** 宮保雞丁
Chicken pieces stir fried with onions and dried chilli with cashews 18.00 29.00
- 18. Chilli Chicken** 辣子雞丁
Chicken pieces stir fried with celery, capsicum and mild chilli sauce 18.00 28.00
- 19. Sweet and Sour Chicken** 甜酸雞
Deep fried chicken pieces with mixed vegetables in sweet and sour sauce 18.00 28.00
- 20. Honey Chicken** 蜜糖雞
Deep fried battered chicken pieces with honey sauce and sesame seeds 18.00 28.00
- 21. Lemon Chicken** 檸檬雞
Deep fried battered chicken pieces with lemon sauce 18.00 25.00
- 22. Chicken with Cashews** 腰果雞
Chicken pieces stir fried with mixed vegetables and cashews in garlic sauce 18.00 28.00
- 23. Sizzling Three Cup Chicken** 鐵板三杯雞
Stir fried bony chicken pieces in sweet three cup sauce 30.00
- 24. Fortune Chicken** 富貴雞
Ming’s special boneless marinated crispy chicken 48.00

SEAFOOD**Small Large**

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| 25. Salt and Pepper Squid | 椒鹽魷魚 | |
| Deep fried with squid pieces with fresh chilli, garlic and spring onion..... | 18.00 | 29.00 |
| 26. Prawns in Szechuan Sauce | 四川蝦球 | |
| Prawns stir fried with celery and capsicum in a mild chilli sauce | 22.00 | 32.00 |
| 27. Prawns with Cashew Nuts | 腰果蝦球 | |
| Prawns stir fried in garlic sauce with mixed vegetables and cashews..... | 22.00 | 32.00 |
| 28. Sweet and Sour Prawns | 甜酸蝦 | |
| Deep fried battered prawns with vegetables in sweet and sour sauce..... | 22.00 | 32.00 |
| 29. Prawns in Peking Sauce | 北京蝦 | |
| Deep fried battered prawns in a sweet mild spicy sauce | 22.00 | 32.00 |
| 30. Honey Prawns | 蜜糖蝦 | |
| Deep fried battered prawns in honey sauce with sesame seeds..... | 22.00 | 32.00 |
| 31. Salt and Pepper Prawns | 椒鹽蝦 | |
| Deep fried prawns (with or without shell) with garlic, spring onion and fresh chilli..... | | 33.00 |
| 32. Steamed King Prawns in Garlic Sauce | 蒜蓉蒸大蝦 | |
| Butterflied king prawns (in shell) steamed in a fresh garlic sauce..... | | 55.00 |
| 33. Scallops with Snow Peas | 荷豆帶子 | |
| Scallops stir fried with snow peas in ginger sauce..... | 23.00 | 35.00 |
| 34. Scallops with Cashews | 腰果帶子 | |
| Scallops stir fried with mixed vegetables in garlic sauce | 23.00 | 35.00 |
| 35. Chilli Scallops | 四川帶子 | |
| Scallops stir fried with celery and capsicum in mild spicy sauce | 23.00 | 35.00 |
| 36. Seafood Hot Pot | 海鮮煲 | |
| Squid, prawns, scallops, fried bean curd and mixed vegetables | | 35.00 |
| 37. Combination Hot Pot | 雜會煲 | |
| Beef, seafood, chicken, fried bean curd and mixed vegetables | | 33.00 |
| 38. Steamed Oysters/Scallops (dozen) | 蒸蠔 / 帶子 (清蒸或鼓汁) | |
| Steamed with ginger and spring onion OR black bean sauce | | market price |

FISH

- 39. Crispy Fish Fillets in Sweet and Sour Sauce** 甜酸魚片
Deep fried lightly battered fish fillets in sweet and sour sauce..... 29.00
- 40. Crispy Fish Fillet in Szechuan Sauce** 四川魚片
Deep fried lightly battered fish fillets in sweet mild chilli sauce 29.00
- 41. Fish Fillets with Snow Peas** 荷豆魚片
Fish fillets stir fried with snow peas in ginger sauce..... 29.00
- 42. Salt and Pepper Fish Fillet** 椒鹽魚片
Deep fried fish fillets with garlic, spring onion and fresh chilli 29.00
- 43. Salt and Pepper Whitebait** 椒鹽白飯魚
Deep fried whitebait with garlic, spring onion and fresh chilli 28.00
- 44. Szechuan Style Poached Fish** 水煮魚片
Poached fish fillets in spicy Szechuan broth 38.00
- 45. Steamed Coral Trout (whole fish)** 清蒸石斑
Whole coral trout steamed with ginger and spring onion..... market price
- 46. Sweet and Sour Coral Trout (whole fish)** 甜酸石斑
Deep fried whole coral trout with sweet and sour sauce..... market price
- 47. Cantonese-style Coral Trout (whole fish)** 骨香石斑
Whole coral trout stir fried with celery and ginger and spring onion..... market price
- 48. Salt & Pepper Coral Trout (whole fish)** 椒鹽石斑
Deep fried whole coral trout with garlic, spring onion and fresh chilli..... market price

MEAT		Small	Large
49. Beef with Szechuan Sauce			四川牛肉
	Beef slices stir fried with fungus, bamboo shoots and capsicums in mild chilli sauce ...	18.00	29.00
50. Beef with Ginger and Spring Onion			薑蔥牛肉
	Beef slices stir fried with ginger, spring onion and straw mushrooms	18.00	29.00
51. Kung Pao Beef			宮保牛肉
	Beef slices stir fried with onions and dried chilli with cashews	18.00	29.00
52. Beef with Black Bean Sauce			鼓汁牛肉
	Beef slices stir fried with vegetables in black bean sauce	18.00	29.00
53. Sizzling Beef in Mandarin Sauce			鐵板陳皮牛肉
	Beef slices with capsicum and bamboo shoots in a mandarin sauce		30.00
54. Sizzling Beef in Mongolian/Sweet Bean Sauce			鐵板蒙古/醬爆牛肉
	Tender beef slices stir fried in a mild spicy/sweet hoisin sauce		30.00
55. Sizzling Lamb in Mongolian/Sweet Bean Sauce			鐵板蒙古/醬爆羊肉
	Tender lamb slices stir fried in a mild spicy/sweet hoisin sauce		32.00
56. Sweet and Sour Pork			甜酸豬肉
	Deep fried battered pork stir-fried with vegetables in a sweet and sour sauce.....		28.50
57. Orange Pork			橙豬
	Deep fried battered pork in a tangy orange sauce		28.50
58. Spare Ribs Cantonese Style			生炒排骨
	Deep fried ribs with vegetables in sweet and sour sauce.....		29.00
59. Salt & Pepper Spare Ribs			椒鹽排骨
	Deep fried spare ribs with garlic, spring onion and fresh chilli.....	20.00	29.00
60. Zing Du Spare Ribs			京都排骨
	Deep fried spare ribs in imperial plum sauce	20.00	29.00

VEGETABLES

- 61. Salt and Pepper Beancurd** 椒鹽豆腐
Deep fried beancurd with garlic, spring onion and fresh chilli 24.00
- 62. Beancurd in Peking Sauce** 北京豆腐
Deep fried beancurd topped with Peking sauce and ginger and spring onions 24.00
- 63. Red Cooked Beancurd** 紅燒豆腐
Deep fried beancurd stir-fried with chicken, straw mushrooms and broccoli in oyster sauce 24.00
(vegetarian option available – please ask staff)
- 64. Chilli Beancurd** 麻婆豆腐
Stir-fried beancurd with barbeque pork, dried shrimp and Szechuan vegetables 24.00
(vegetarian option available – please ask staff)
- 65. Chinese Mushroom and Beancurd** 冬菇豆腐
Deep fried beancurd stir-fried with Chinese mushrooms and snow peas..... 24.00
- 66. Steamed Beancurd with Prawn Meat** 百花蒸釀豆腐
Steamed beancurd stuffed with prawn meat in soy sauce..... 30.00
- 67. Salt and Pepper Eggplant** 椒鹽茄子
Deep-fried strips of eggplant strips with garlic, spring onion and chilli..... 24.00
- 68. Chilli Eggplant** 魚香茄子
Eggplant strips stir-fried with shredded pork, fungus, bamboo shoots and capsicum..... 24.00
(vegetarian option available – please ask staff)
- 69. Red Cooked Eggplant** 紅燒茄子
Diced eggplant stir-fried with chicken, straw mushrooms and broccoli in oyster sauce..... 24.00
(vegetarian option available – please ask staff)
- 70. Szechuan String Beans** 干煸四季豆
String beans stir-fried with barbeque pork, dried shrimp and Szechuan vegetables 25.00
(vegetarian option available – please ask staff)
- 71. Mixed Seasonal Vegetables** 炒雜菜
Cooked in garlic sauce 21.00
- 72. Straw Mushrooms and Broccoli** 草菇蠔油西蘭花
Cooked in oyster sauce 24.00
- 73. Chinese Greens** 蒜蓉/蠔油/薑汁炒芥蘭/白菜/菜芯
Choice of Chinese broccoli, bok choy, choy sum
in garlic, ginger or oyster sauce 23.00

RICE AND NOODLES

- 74. Duck Meat Fried Rice** 鴨肉炒飯
Fried rice with duck meat, egg, peas and spring onion 18.00
- 75. Ming's Special Fried Rice** 揚州炒飯
Fried rice with barbeque pork, peas, egg, shrimp and spring onion 13.00 18.00
(vegetarian option available – please ask staff)
- 76. Chicken Salty Fish Fried Rice** 咸魚雞粒炒飯
Fried rice with minced chicken, salty fish and lettuce 23.00
- 77. Duck Meat Noodles** 鴨肉炒麵
Fried noodles with duck meat, spring onion, onion and bean sprouts 18.00
- 78. Singapore Noodles (spicy)** 星洲炒米
Stir-fried vermicelli noodles with egg, chicken, shrimp and vegetables 22.00
(vegetarian option available – please ask staff)
- 79. Combination Noodles** 雜會麵
Stir-fried white noodles with chicken, beef and seafood 28.00
- 80. Shanghai Noodles** 上海炒麵
Stir-fried white noodles with pork, Chinese mushrooms and vegetables 23.00
(vegetarian option available – please ask staff)
- 81. Seafood Noodles** 海鮮炒麵
Stir-fried white noodles with scallops, prawns and squid 30.00
- 82. Steamed Rice 白飯** 3.00
(per serve)

DESSERT

- 83. Fried Ice Cream** 炸雪糕
Deep fried ice cream served with caramel sauce 9.00
- 84. Ice Cream Nut Sundae** 果仁雪糕地
Vanilla ice cream served with chocolate, strawberry or caramel sauce 6.00
- 85. Mandarin Pancake** 豆沙鍋
餅
Chinese-style crepe with red bean filling 14.00