

BANQUET MENU

Minimum 4 people

BANQUET A

Three Flavoured Platter

(Spring Rolls, Prawn Rolls, Honey Sesame Beef)

Hot & Sour Soup or Chicken Sweet Corn Soup

Kung Pao Chicken

Prawns with Cashews

Sizzling Beef Mandarin Sauce

Straw Mushrooms and Broccoli in Oyster Sauce

Ming's Special Fried Rice

Mandarin Pancake with Ice Cream

Chinese Tea

\$39 per person

三色拼盤

(春卷,腐皮卷,芝麻牛肉)

酸辣湯或粟米雞湯

宮保雞丁

腰果蝦球

鐵板陳皮牛肉

蠔油草菇西蘭花

揚州炒飯

鍋餅雪糕

茶

BANQUET B

Four Flavoured Platter

(Prawn Rolls, Salt & Pepper Squid,

Honey Sesame Beef, Spring Rolls)

Hot & Sour Soup or Chicken Sweet Corn Soup

Kung Pao Chicken

Fish Fillet in Sweet & Sour Sauce

Sizzling Garlic Prawns

Salt & Pepper Spare Ribs

Szechuan String Beans

Ming's Special Fried Rice

Mandarin Pancake with Ice Cream

Chinese Tea

\$43 per person

四色拼盤

(腐皮卷,椒鹽魷魚,芝麻

牛肉,春卷)

酸辣湯或粟米雞湯

宮保雞丁

甜酸魚片

鐵板蒜蓉蝦球

椒鹽排骨

干扁四季豆

揚州炒飯

鍋餅雪糕

茶

BANQUET C

Four Flavoured Platter

(Prawn Rolls, Salt & Pepper Squid,

Honey Sesame Beef, Spring Rolls)

Hot & Sour Soup or Chicken Sweet Corn Soup

Kung Pao Chicken

Fish Fillet in Sweet & Sour Sauce

Prawns in Szechuan Sauce

Scallops with Cashews

Zing Du Spare Ribs

Szechuan String Beans

Ming's Special Fried Rice

Mandarin Pancake with Ice Cream

Chinese Tea

\$48 per person

四色拼盤

(腐皮卷,椒鹽魷魚,芝麻

牛肉,春卷)

酸辣湯或粟米雞湯

宮保雞丁

甜酸魚片

四川蝦球

腰果帶子

京都排骨

干扁四季豆

揚州炒飯

鍋餅雪糕

茶

ENTREE

- 1. Salt and Pepper Squid** 椒鹽魷魚
Deep fried squid slices tossed with garlic, spring onion and fresh chilli 9.50
- 2. Prawns in Peking Sauce** 北京蝦球
Deep fried battered prawns in mild Peking Sauce 13.00
- 3. Spring Rolls (3 per serve)** 春卷
Deep fried spring roll pastry with pork & vegetables 9.00
- 4. Prawn Rolls (3 per serve)** 腐皮卷
Prawn meat wrapped in deep fried bean curd skin 9.00
- 5. Jelly Fish (cold)** 涼拌海蜇
Shredded jelly fish salad in a sesame oil dressing 15.00
- 6. Honey Sesame Beef** 芝麻牛肉
Deep fried sliced beef with honey and sesame seeds 10.00
- 7. Satay Chicken (3 per serve)** 沙爹雞
Chicken skewers in peanut sauce 10.00
- 8. Spring Onion Pancakes (2 per serve)** 蔥油餅
Deep fried crispy pancake with spring onion 10.00
- 9. San Chow Bow (4 pieces per serve)** 生菜包
Diced chicken and vegetables with cashews, sesame seeds served with lettuce leaves 13.00
(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..... | 6.50 |
| 11. Crab Meat Sweet Corn Soup | 蟹肉粟米湯 |
| Creamed corn soup with crab meat | 7.50 |
| 12. Szechuan Hot and Sour Soup | 酸辣湯 |
| Spicy sour soup with shredded pork, prawns, bamboo shoots, fungus and beancurd | 7.00 |
| 13. Fish Mushroom Soup | 草菇魚湯 |
| Clear soup with fresh fish fillet, diced mushroom, beancurd and pepper | 8.00 |
| 14. Seafood Mushroom Bean Curd Soup | 海鮮草菇豆腐湯 |
| Clear soup with prawns, fish fillet, squid, diced mushroom and beancurd | 8.00 |
| 15. Shark's Fin Soup | 魚翅湯 |
| Shark's fin soup with crab meat OR shredded chicken | 13.00 |

POULTRY**Small Large**

- 16. Peking Duck- 北京烤鴨 (3 courses).....69.00**
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 – 18.00, 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 17.00 25.00
- 18. Chilli Chicken** 辣子雞丁
Chicken pieces stir fried with celery, capsicum and mild chilli sauce 17.00 25.00
- 19. Sweet and Sour Chicken** 甜酸雞
Deep fried chicken pieces with mixed vegetables in sweet and sour sauce..... 17.00 25.00
- 20. Sizzling Three Cup Chicken** 鐵板三杯雞
Stir fried bony chicken pieces in sweet three cup sauce..... 27.00
- 21. Honey Chicken** 蜜糖雞
Deep fried battered chicken pieces with honey sauce and sesame seeds 17.00 25.00
- 22. Lemon Chicken** 檸檬雞
Deep fried battered chicken pieces with lemon sauce 17.00 25.00
- 23. Chicken with Cashews** 腰果雞
Chicken pieces stir fried with mixed vegetables and cashews in garlic sauce 17.00 25.00
- 24. Fortune Chicken** 富貴雞
Ming’s special boneless marinated crispy chicken 42.00

SEAFOOD**Small Large**

- 25. Salt and Pepper Squid** 椒鹽魷魚
Deep fried with squid pieces with fresh chilli, garlic and spring onion 17.00 24.00
- 26. Prawns in Szechuan Sauce** 四川蝦球
Prawns stir fried with celery and capsicum in a mild chilli sauce..... 21.00 28.00
- 27. Prawns with Cashew Nuts** 腰果蝦球
Prawns stir fried in garlic sauce with mixed vegetables and cashews 21.00 28.00
- 28. Sweet and Sour Prawns** 甜酸蝦
Deep fried battered prawns with vegetables in sweet and sour sauce 21.00 28.00
- 29. Prawns in Peking Sauce** 北京蝦
Deep fried battered prawns in a sweet mild spicy sauce 21.00 28.00
- 30. Honey Prawns** 蜜糖蝦
Deep fried battered prawns in honey sauce with sesame seeds 21.00 28.00
- 31. Salt and Pepper Prawns** 椒鹽蝦
Deep fried prawns (with or without shell) with garlic, spring onion and fresh chilli 28.00
- 32. Steamed King Prawns in Garlic Sauce** 蒜蓉蒸大蝦
Butterflied king prawns (in shell) steamed in a fresh garlic sauce 46.00
- 33. Scallops with Snow Peas** 荷豆帶子
Scallops stir fried with snow peas in ginger sauce..... 22.00 31.00
- 34. Scallops with Cashews** 腰果帶子
Scallops stir fried with mixed vegetables in garlic sauce..... 22.00 31.00
- 35. Chilli Scallops** 四川帶子
Scallops stir fried with celery and capsicum in mild spicy sauce..... 22.00 31.00
- 36. Seafood Hot Pot** 海鮮煲
Squid, prawns, scallops, fried bean curd and mixed vegetables..... 30.00
- 37. Combination Hot Pot** 雜會煲
Beef, seafood, chicken, fried bean curd and mixed vegetables 28.00
- 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 27.00
- 40. Crispy Fish Fillet in Szechuan Sauce** 四川魚片
Deep fried lightly battered fish fillets in sweet mild chilli sauce 27.00
- 41. Fish Fillets with Snow Peas** 荷豆魚片
Fish fillets stir fried with snow peas in ginger sauce 27.00
- 42. Salt and Pepper Fish Fillet** 椒鹽魚片
Deep fried fish fillets with garlic, spring onion and fresh chilli.....27.00
- 43. Salt and Pepper Whitebait** 椒鹽白飯魚
Deep fried whitebait with garlic, spring onion and fresh chilli.....26.00
- 44. Szechuan Style Poached Fish** 水煮魚片
Poached fish fillets in spicy Szechuan broth32.00
- 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 26.00
- 50. Beef with Ginger and Spring Onion** 薑蔥牛肉
Beef slices stir fried with ginger, spring onion and straw mushrooms 18.00 26.00
- 51. Kung Pao Beef** 宮保牛肉
Beef slices stir fried with onions and dried chilli with cashews 18.00 26.00
- 52. Beef with Black Bean Sauce** 鼓汁牛肉
Beef slices stir fried with vegetables in black bean sauce 18.00 26.00
- 53. Sizzling Beef in Mandarin Sauce** 鐵板陳皮牛肉
Beef slices with capsicum and bamboo shoots in a mandarin sauce..... 18.00 26.00
- 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..... 19.00 28.00
- 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 28.00
- 56. Sweet and Sour Pork** 甜酸豬肉
Deep fried battered pork stir-fried with vegetables in a sweet and sour sauce..... 25.00
- 57. Orange Pork** 橙豬
Deep fried battered pork in a tangy orange sauce 25.00
- 58. Salt & Pepper Spare Ribs** 椒鹽排骨
Deep fried spare ribs with garlic, spring onion and fresh chilli 19.00 26.00
- 59. Zing Du Spare Ribs** 京都排骨
Deep fried spare ribs in imperial plum sauce 19.00 26.00
- 60. Spare Ribs Cantonese Style** 生炒排骨
Deep fried ribs with vegetables in sweet and sour sauce 19.00 26.00

VEGETABLES

- 61. Salt and Pepper Beancurd** 椒鹽豆腐
Deep fried beancurd with garlic, spring onion and fresh chilli.....21.00
- 62. Beancurd in Peking Sauce** 北京豆腐
Deep fried beancurd topped with Peking sauce and ginger and spring onions.....21.00
- 63. Red Cooked Beancurd** 紅燒豆腐
Deep fried beancurd stir-fried with chicken, straw mushrooms and broccoli in oyster sauce.....21.00
(vegetarian option available – please ask staff)
- 64. Chilli Beancurd** 麻婆豆腐
Stir-fried beancurd with barbeque pork, dried shrimp and Szechuan vegetables.....21.00
(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 peas21.00
- 66. Steamed Beancurd with Prawn Meat** 百花蒸釀豆腐
Steamed beancurd stuffed with prawn meat in soy sauce27.00
- 67. Salt and Pepper Eggplant** 椒鹽茄子
Deep-fried strips of eggplant strips with garlic, spring onion and chilli20.00
- 68. Chilli Eggplant** 魚香茄子
Eggplant strips stir-fried with shredded pork, fungus, bamboo shoots and capsicum20.00
(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.....20.00
(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 vegetables22.00
(vegetarian option available – please ask staff)
- 71. Mixed Seasonal Vegetables** 炒雜菜
Cooked in garlic sauce18.00
- 72. Straw Mushrooms and Broccoli** 草菇蠔油西蘭花
Cooked in oyster sauce18.00
- 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 sauce18.00

RICE AND NOODLES

- 74. Duck Meat Fried Rice** 鴨肉炒飯
Fried rice with duck meat, egg, peas and spring onion 16.00
- 75. Ming's Special Fried Rice** 揚州炒飯
Fried rice with barbeque pork, peas, egg, shrimp and spring onion 12.00 16.00
(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 21.00
- 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 20.00
(vegetarian option available – please ask staff)
- 79. Combination Noodles** 雜會麵
Stir-fried white noodles with chicken, beef and seafood 26.00
- 80. Shanghai Noodles** 上海炒麵
Stir-fried white noodles with pork, Chinese mushrooms and vegetables 20.00
(vegetarian option available – please ask staff)
- 81. Seafood Noodles** 海鮮炒麵
Stir-fried white noodles with scallops, prawns and squid 28.00
- 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