Since 1978, discerning diners have been appeased at the House of Ming with a menu that embraces the best of Sichuan and Cantonese cuisine, emphasizing contrasts in flavour and texture. In settings that recreate the muted splendour of the Ming Dynasty.
**Dim Sum**

**Seafood and Meats**

- Scallop, golden garlic
- Prawn har gau
- Prawn, chicken and flying fish roe siu mai
- Prawn and water chestnut, black bean chilli
- Glutinous rice and chicken in lotus leaf
- Steamed chicken
- Lamb dumpling
- Steamed mini roast duck bao
- Char siu bao
- Fried sichuan chicken wonton

**Vegetarian**

- Pak choy and sesame
- Glutinous rice and vegetables in lotus leaf
- Mixed vegetable siu mai
- Barbequed mushroom bao
- Broccoli, corn and pine nut pouches
- Assorted mushrooms, cheese and truffle oil
- Haricot beans, spring onion and sichuan pepper
- Asparagus and trio peppers

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- Indicates low calorie option
- Indicates spicy food preparation
- Indicates dishes with seafood, meat, poultry and egg
- Indicates vegetarian dishes

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Seafood 2100

- Fried scallop in crispy wonton cups with lettuce
- Wok seared spicy scallop, microgreens
- Steamed king scallops, glass noodles, pickled chilli and garlic
- Steamed tiger prawns with golden garlic
- Golden fried prawns with chilli dip
- West coast jumbo prawns with pepper and salt

Meats 1300

- Crispy tender chicken tossed with fresh chilli and celery
- Crispy chicken with honey and dry red chilli
  Aromatic chicken, crispy shredded potatoes, plum sauce
- Double cooked pork ribs, szechuan peppercorn
- Lamb cumin
- Crispy buffen chef zhou’s style

Vegetarian 975

- Wok tossed water chestnuts with garlic and pepper
- Peking onion pancake
- Wok-fried haricot beans, chinese cabbage, sesame seeds
- Crispy spinach with fresh red chilli
- Lotus stem tossed with honey and dry red chilli
- Crispy vegetables tossed with fresh chilli and celery
  Steamed spicy lemongrass flavoured tofu and broccoli florets
- Stuffed mushroom, pak choi soya garlic sauce

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Soup

Soups 750

- Spicy lung fung soup
  - Crabmeat, garlic, chive and onion soup
- Sour pepper chicken soup with crushed black pepper
  - Lemon and coriander chicken broth
- Spicy prawn and lemon broth
  - Udon noodle soup with seafood or chicken
  - Chicken wonton soup served plain or with sour pepper
  - Sweet corn chicken broth

Soups 700

- Clear vegetable soup with pickled ginger
- Sour pepper vegetable soup with crushed black pepper
  - Lemon and coriander vegetable broth
  - Sweet corn broth with vegetables
  - Vegetable wonton soup served plain or with sour pepper
- Spicy vegetable broth flavoured with lemon grass
  - Udon noodle soup with exotic vegetables
  - Ming’s lemon soup with vegetables

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Seafood

- **Lobster** 2900
  - Choice of sauce: pickled chilli and hot bean, spicy black bean, butter chilli oyster, spicy ginger garlic
  - Mélange of west coast king prawns, lobster, river sole, squids, scallops and crabmeat in ginger chilli sauce

- **King Scallop** 2300
  - Wok seared king scallops and asparagus with dry red pepper

- **Sea Bass** 2750
  - Steamed chilean sea bass fillets with ginger and spring onion in homemade soya sauce
  - Steamed chilean sea bass ginger chilli sauce
  - Pan-fried chilean sea bass in yu xian sauce

- **Crab** 1900
  - Crab meat, broccoli, XO sauce

- **Sole** 1700
  - Stir-fried sole in oyster sauce with black mushrooms

- **Prawns** 2100
  - Wok-fried king prawns, scallops in sichuan sauce
  - Wok-fried jumbo prawns with chilli and black bean sauce
  - Slow fried jumbo prawn with choice of sauce
  - King prawns and asparagus in XO sauce
  - Wok tossed prawns with black fungus, carrot, snow peas and asparagus

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  - Crab meat, broccoli, XO sauce

- **Sole** 1700
  - Stir-fried sole in oyster sauce with black mushrooms

- **Prawns** 2100
  - Wok-fried king prawns, scallops in sichuan sauce
  - Wok-fried jumbo prawns with chilli and black bean sauce
  - Slow fried jumbo prawn with choice of sauce
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  - Wok tossed prawns with black fungus, carrot, snow peas and asparagus

- **Indica**
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  - Chef recommends
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  - Vegetarian dishes

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Poultry, Lamb, Pork & Buffen

- **Duck**
  - 2500
  - Beijing duck (half)

- **Chicken**
  - 1300
  - Wok-fried singhoi chicken with cashew nuts
  - Stir-fried spicy shredded chicken with ginger and garlic
  - Wok-fried chicken fillet with water chestnuts in black pepper sauce
  - Kung pao diced chicken with cashew nuts
  - Steamed diced chicken with black bean, celery and fresh red chilli
  - Wok-tossed chicken, mushrooms and asparagus in chilli sauce
  - Spicy shredded chicken with red and green peppers

- **Lamb**
  - 1300
  - Crispy konjee lamb beijing style
  - Shredded lamb with coriander and spring onion
  - Shredded lamb with crushed black pepper

- **Pork**
  - 1300
  - Sweet and sour pork with pineapple
  - Oriental twice-cooked pork

- **Buffen**
  - 1300
  - Braised buffen with button mushrooms in oyster sauce
  - Tender buffen with shredded onion in barbeque sauce

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Vegetables & Tofu

Vegetables 975

- Melangé of cepes, hon-shimeji and shiitake mushroom in pepper celery sauce
- Stuffed mixed vegetables pouches in hot garlic sauce
- Crispy broccoli in butter chilli oyster sauce
- Stir-fried asparagus, wood ear mushroom, water chestnuts and snow peas
- Seasonal chinese greens cooked to your taste
- Diced potato kung pao
- Egg plant in yu xian sauce

Tofu 1050

- Silken tofu with chilli black bean sauce
- Wokfried bean curd, sichuan peppercorn

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Noodles, Pan-fried noodles & Rice

Noodles 975

- Sichuan pepper and elephant garlic noodles with chicken
- Hakka noodles with a choice of seafood, chicken or lamb
- Singapore rice noodles with seafood, chicken or lamb and bean sprouts
- Glass noodles with sliced sichuan chicken

Pan-fried noodles 1100

- Pan-fried noodles with chicken in soya sesame sauce
- Soft noodles with minced lamb in black pepper sauce
- Pan-fried noodles with assorted vegetables and garlic

Rice 950

- Wok-fried rice with shredded chicken, seafood or lamb
- Fukien fried rice topped with seafood in oyster sauce
- Barbequed pork fried rice
- Wok-fried rice with vegetables, flavoured with burnt ginger and celery
- Chinese glutinous rice

ível  Steamed rice

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Dessert

- Spicy figs served with vanilla ice cream
- Toffee banana or apple
- Lychees served with vanilla ice cream
- Darsan with vanilla ice cream
- Crispy date pancake served with vanilla ice cream

Choice of Ice Cream

- Honey nut crunch
- Chocolate
- Hazelnut
- Coffee
- Mango and cream
- Caramelita
- Espresso croquant
- Crème caramel
- Chocolate terrine

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Selection of Tea & Coffee

Tea Selection

Jasmine
Refreshingly sweet and delicate tea with a distinct fresh jasmine fragrance and taste

Formosa Green
Most appreciated for its fragrant aroma, smooth and fruity flavour

Floral Oolong
Smooth and light bodied tea with a flowery aroma

Lapsong Souchong
Famous for its unique smoky aroma

Pu-erh
Named after a small town in Yunnan, this tea is moderate in taste, cuts grease and helps in digestion. Widely known for its mellow and sweet aftertaste

Herbal Rose
The exotic petals of dried rose, which help in digestion

Silver Needles
This classic white tea consists of the first flush spring buds of the plant, prized for its delicious sweet flavour

Aromatic Oriental Pearls
High grown and hand rolled oolong tea from China

Peony White
These amber leaves and buds give a strong, honey-sweet taste

Long Jin
A Chinese tea with a nutty and savoury flavour

Monkey Pick
A fragrant and delicious tea with a golden tinge, picked by well-trained monkeys

Green Tea Gun Powder
A delightful unfermented tea with a mild smoky flavour

Taj Blend
A Taj signature tea specially blended with Assam and Darjeeling to combine flavor and taste to suit a wide variety of palate

Coffee Selection

Taj Artisan Coffee Blend
80% arabica, 20% robusta blend. Rich, full bodied combination of sweet and brisk flavour with distinctive taste

Coorg Arabica Pure Plantation Blend
Creamy, full bodied, intensely flavored with an aromatic smooth finish

Taj Filter Coffee 100% Arabica
Fruit and berries, with a touch of mellow caramel