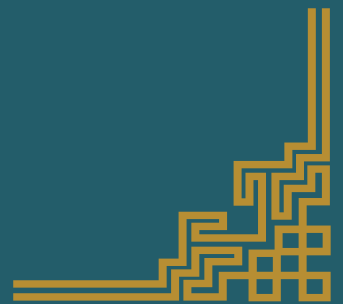
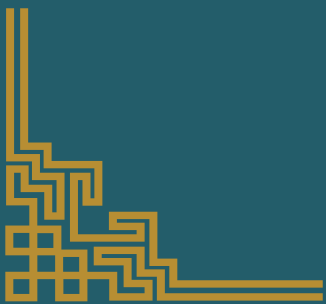
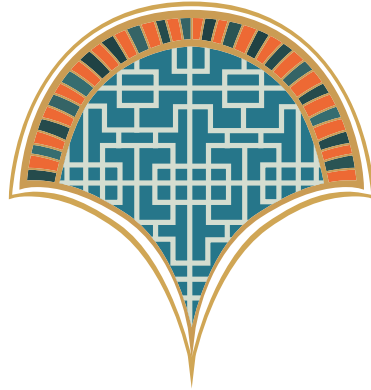


HOUSE OF *Ming*



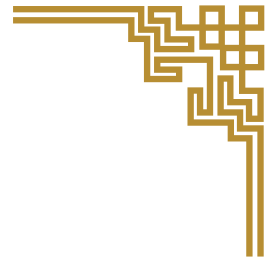


The story of The House of Ming revolves around the Ming nobility who travelled the globe to introduce the culture and cuisine of their dynasty to the known world. Apart from the cuisine, the Ming nobility brought botanicals, such as Ginkgo leaves, a sacred concept of yin and yang symbolising longevity and vitality, to the people they met. With the ever expanding trade route that was a large part of the Ming dynasty's reign, the Ming nobles were able to chart out new areas. Allowing them to spread the intricacies of their culture and dynasty even further.




















The House of Ming in London continues that journey by bringing the rich culture, history, and most importantly, cuisine from across China, while imbibing the hospitality and values of its storied counterpart in India.

*Please note prices are inclusive of 20% VAT.
A 12.5% discretionary service charge will be added to your bill.
Please inform our associate if you are allergic to any ingredients.*

D I M S U M



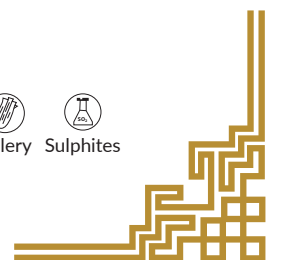
Vegetarian

-  Mushroom, Cheese, Truffle Oil     | 278 kcal £12
Mushroom, Truffle Oil
-  Pak Choi, Lotus Root Sesame   | 212 kcal £10
Enhanced Asian Chilli Toasted Sesame Oil
-  Broccoli Corn & Waterchestnut   | 250 kcal £10
Traditional Starch, Suimai
-   Edamame Smoked Chilli    | 242 kcal £10
Young Soya Bean Smoked Chilli Oil, Coriander, Ginger, Garlic
-  Pan Fried Asparagus & Corn Dumpling   | 175 kcal £10
Traditional Starch Dumpling
-   Crystal Pickled Vegetable     | 195 kcal £10
Beetroot, Purple Potato, Carrot, Snow Peas
-   Spinach, Almond, Golden Garlic    | 210 kcal £10
Golden Garlic, Starch Dumpling
- Steamed Mushroom Bun    | 377 kcal £9
Shiitake, Enoki, Oyster Mushroom

 Vegan  Indicates spice level  Chef's Signature

List of Allergens:










-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites





D I M S U M

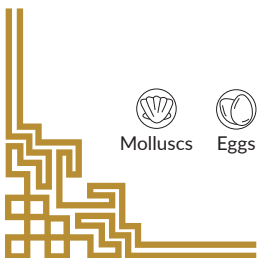
Seafood & Meats

 Scallop Golden Garlic    265 kcal	£16
<i>Prawn, Scallop, Fried Garlic, Chiniang Caviar</i>	
Prawn Har Gao   298 kcal	£14
<i>Traditional Starch Wrappers & Ginger Scallion Sauce</i>	
  Prawn Wanton Chao Show      328 kcal	£14
<i>Prawn Mince, Red Oil</i>	
Prawn Truffle Siu Mai     235 kcal	£14
<i>Pork, Prawn, Truffle Oil, Shiitake Mushroom</i>	
Crab Meat Spinach   368 kcal	£18
<i>Crab Meat, Spinach</i>	
Pan Fried Chicken Dumplings    298 kcal	£12
<i>Minced Chicken, Spring Onion, Coriander</i>	
Ginger Coriander Chicken Bun   336 kcal	£9
<i>Chicken Coriander Ginger in Curry</i>	
 Aromatic Duck Bao    241 kcal	£12
<i>Pulled Duck, Steamed Buns</i>	
Char Siu Bao    321 kcal	£9
<i>Chinese Barbeque Pork Steam Buns</i>	

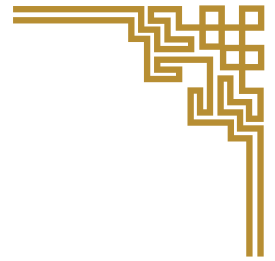
 Vegan  Indicates spice level  Chef's Signature

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites



SOUP

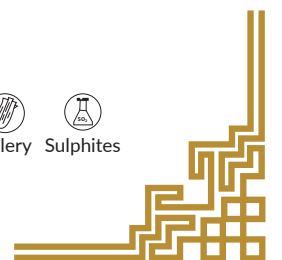


- Hot and Sour**      £8/£10
Wood Fungus Tofu with Sour and Spring Broth
 *Vegetable* | 57 kcal
 *Chicken and Prawn* | 181 kcal
- Lemon Coriander Soup**    £8/£10
Vegetable | 61 kcal
Chicken | 157 kcal
- Sweet Corn Soup**    £8/£10
Vegetable | 66 kcal
Crabmeat | 143 kcal
-  **Ming's Fish Soup**      | 122 kcal £12
Sliced Fish, Ginger, Wood Fungus, Shiitake Mushroom, Egg White
-  **Lung Fung Soup**      | 173 kcal £10
Seafood, Chicken, Pickled Chilli

 Vegan  Indicates spice level  Chef's Signature

List of Allergens:





























 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites





SMALL PLATES

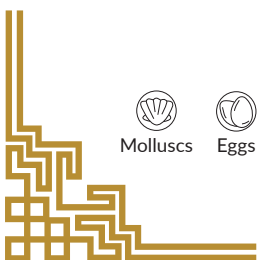
Vegetarian

- 

Stir Fried Edamame Beans, Sichuan Sauce   | 192 kcal £12
Steamed Edamame Beans, Sichuan Chilli Sauce
- 


Smashed Cucumber    | 76 kcal £15
*Spicy Peppercorn Oil, Light Soy Dressing (*Served Cold)*
- 
Crispy Spinach  | 133 kcal £15
Quick Fried Spinach with Almond Flakes, Garlic
- 

Salt & Pepper Waterchestnut  | 195 kcal £17
Crispy Fried Waterchestnut, Garlic, Chilli
- 
Vegetarian Wonton  | 195 kcal £12
Crispy Fried Stuffed Wonton with Vegetables
- 
Spring Roll   | 186 kcal £17
Crispy Oriental Vegetable Spring Roll
- 

Lotus Stem Honey Chilli   | 263 kcal £17
Crispy Fried Lotus Root, Honey, Smoked Chilli
- 

Crispy Chilli Potato   | 251 kcal £15
Fried, Chilli




























 Vegan
  Indicates spice level
  Chef's Signature

List of Allergens:



-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites



Seafood

- Golden Fried Prawn   | 391 kcal £24
Spicy Garlic Sauce
-  Garlic Butterfly Prawn    | 186 kcal £24
Steamed, Burnt Garlic
-  Spicy Soft- Shell Crab   | 379 kcal £28
Crispy Crab Golden Garlic Chilli, Spices, Mango, Scallion
-   Steamed Scallop in Shell     | 280 kcal £24
Pickled Chilli & Light Soya Sauce
-   Squid Flower   | 187 kcal £20
Sichuan Peppercorn Chilli Oil Vinegar Sauce
- Seafood Rolls   | 165 kcal £20
Crispy Fried, Seafood
-  Butter Chilli Oyster Fish      | 419 kcal £20
Crispy Fried Fish, Fresh Red Chilli, Oyster Sauce

Meat & Poultry

-  Chicken, Salt, and Pepper    | 550 kcal £20
Crispy Tender Chicken, Celery, and Fresh Chilli
-  Tai Chin Kai   | 589 kcal £20
Diced Chicken, Garlic, Chilli Oyster Sauce
-   BBQ Lamb Cumin and Chilli     | 448 kcal £24
Pan Fried Marinated Tender Lamb Skewers, Cumin, Chilli
-   Lamb Wonton Sichuan Garlic    | 255 kcal £22
Steamed Sichuan Garlic Sauce
-  Crispy Lamb    | 396 kcal £24
Crispy Fried Lamb Tossed, Chilli, Garlic, Sesame Oil
- Barbeque Pork Ribs   | 653 kcal £18
Slow Braised, Chinese Barbeque Sauce

 Vegan  Indicates spice level  Chef's Signature














List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites










LARGE PLATES

Seafood

- Stir Fried Lobster  | 447 kcal £75
Spring Onion, Ginger Rice Wine Sauce
-  Wok Fried Sichuan Lobster  | 475 kcal £75
With Chilli Black Bean Dried Garlic, Tobanjan, Peppercorn
- King Prawns String Bean XO Sauce  | 367 kcal £28
String Bean, XO Sauce
-   Chilli Oyster Dover Sole  | 330 kcal £38
Sole Fish, Shiitake Mushroom
-  Yu Xian Fresh Black Cod  | 423 kcal £45
Chinese Spice Flavoured Chilli
-  Steamed Seabass  | 267 kcal £36
Steamed, Fillet of Seabass, Chopped Asian Red Chilli
-  Turbot Cantonese Style  | 686 kcal £75
Steamed, Spring Onion, Ginger, Fish Soy Sauce - (For 2-4 Servings)

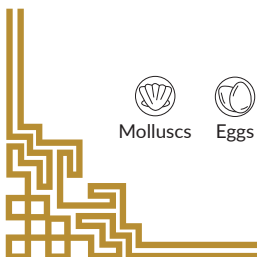
Poultry

-  Sichuan Wok Fried Chilli Chicken  | 530 kcal £24
Diced Chicken Cook in Sichuan Chilli Peppercorn
- Stir Fried Chicken, Asparagus and Black Fungus  | 410 kcal £24
Smoked Chinese Garlic
- Shredded Chicken Ginger Wine  | 484 kcal £24
Mixed Peppers in Spicy Ginger Wine Sauce
-   Kung Pao Chicken  | 612 kcal £24
Sichuan Chilli Bean, Peppercorn, Vinegar, Roasted Cashew Nut
- Three Cup Chicken  | 540 kcal £24
Served in Clay Hot Pot, Wine & Soya

 Vegan  Indicates spice level  Chef's Signature

List of Allergens:

-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites



Duck

Peking Duck   | 687 kcal / 1120 kcal half £48 / whole £110

*Traditional Beijing Style Roasted Duck
Served with Shredded Vegetables and Pancake*

Crispy Aromatic Duck   |
657 kcal / 1087 kcal half £48 / whole £92

Pancake, Spring Onion, Cucumber, Duck Sauce

Roasted Duck Cantonese Style   | 687 kcal £48

Apple Wood Roasted Duck




 Roast Duck, Black Truffle Oil Sauce   | 663 kcal £52

Duck in Garlic Sauce, Truffle Oil

Meat

 Quick Fried Lamb, Cumin    | 579 kcal £29

Stir Fried Sliced Lamb Leg, Broccoli, Flavoured with Chilli and Cumin Light Soy

 Wok Tossed Spicy Lamb   | 622 kcal £29

Lamb Slices, Onions, Fresh Chilli, Soy Sauce

 Honey Glaze Roasted Pork     | 590 kcal £26

Pork Roasted with Honey Glaze

Sweet and Sour Pork  | 649 kcal £26

Crispy Fried Pork Tossed with Onion, Pepper, in Sweet and Sour Sauce

Black Pepper Beef   | 527 kcal £28

Sliced Beef Fillet, Green and Red Pepper, Onion, Black Pepper and Garlic

  Sichuan Wagyu Beef, Hot Chilli Broth   | 683 kcal £65

*Wagyu Beef Boiled with Spicy Chilli Garlic Sauce, Sichuan Peppercorn,
Tender Stem Broccoli, Served with Steamed Jasmine Rice*

Soya Pigeon Rose Rice Wine Sauce    | 456 kcal £38

Game, Pigeon Poached in Rose Rice Wine and Soya Sauce

Flame Grill Quail    | 437 kcal £38

*Game, Quail Marinated with Lemon Grass, Lime Leaf Galangal, Fish Sauce,
Brown Sugar*

 Vegan  Indicates spice level  Chef's Signature

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

Vegetables

- 
 Lotus Roots, Waterchestnut, Asian Chilli and Celery  | 287 kcal £26
Ginger Celery and Fresh Chilli Sauce
- 
 Edamame, Baby Corn, White Fungus and Bell Peppers, Black Bean Sauce    | 263 kcal £24
Black Bean Sauce
-  Quick Tossed Fine Beans  | 427 kcal £22
Haricot Beans, Soya, Olive Vegetables
- 
 Stir Fried Chinese Greens  | 235 kcal £24
Tender Stem Broccoli, Asparagus, Cabbage, Snow Peas, Tossed with Minced Garlic
-  Wok Fried Kalia  | 237 kcal £22
Kalia Tossed with Ginger Wine Sauce
- 
 Sichuan Eggplant   | 165 kcal £24
Chilli Bean Sauce
-  Duet of Asparagus    | 227 kcal £24
Spicy Black Bean Stir Fried Golden Garlic
-  5 Treasure Mushroom    | 367 kcal £28
Garlic, Vegan Oyster Sauce
-  Chilli Garlic Brocollini  | 329 kcal £24
Butter Tossed

Tofu

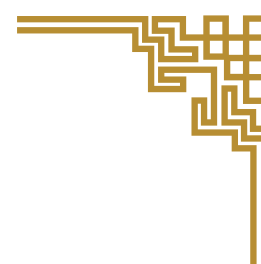
- 

 Ma Po Tofu   | 273 kcal £28
Tofu Cooked in Chilli Bean and Red Chilli Sauce
- 
 Peking Tofu  | 299 kcal £26
Braised Tofu in Soya and Chinese Spice Scallion
-  Tofu Pouch   | 327 kcal £28
Filled with Mushroom Water Chestnut with Garlic and Chilli Sauce
-  Vegetable Tofu Pot   | 244 kcal £26
Served in Clay Pot




















 Vegan
  Indicates spice level
  Chef's Signature

List of Allergens:






















-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites



RICE

- Ming's Xo Fried Rice      | 614 kcal £14
Prawn and Vegetable
- Burnt Garlic Jasmine Fried Rice    £12/£14
Vegetable | 549 kcal
Chicken | 649 kcal
- Salted Fish Fried Rice      | 523 kcal £12
Seafood, Lettuce
- Egg Fried Rice    | 585 kcal £11
Wok Tossed, Egg, Scallion
-  Edamame Brown Rice   | 602 kcal £12
Edamame, Asparagus, Spring Onion
- Steamed Jasmine Rice | 525 kcal £9

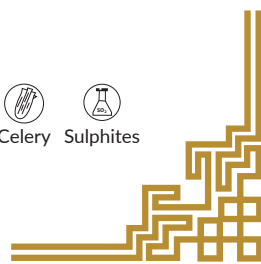
NOODLE

-  Pan Fried Vegetable Noodle    | 365 kcal £18
Ginger Chilli Soya Sauce
- Vegetable Hakka Noodle    £18/£20
Vegetable | 316 kcal
Chicken | 417 kcal
- Singapore Noodle    | 530 kcal £18
Wok Fried Rice Vermicelli in Chicken and Shrimp Home Made Curry Oil
-  Pan Fried Chicken Noodle    | 447 kcal £20
Ginger Chilli Soya Sauce
-  Braised E-Fu Noodle   £21
Chicken, Chinese Leek | 658 kcal
Trio of Mushroom | 623 kcal
-  Dry Fried Beef Rice Noodle    | 689 kcal £21
Sliced Beef, Beansprout, Ginger and Chives Tossed with Flat Rice Noodle

 Vegan  Indicates spice level  Chef's Signature





















List of Allergens:

-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites





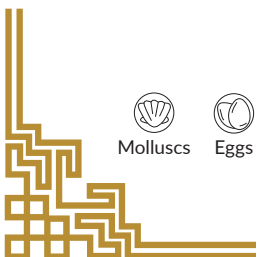
DESSERT

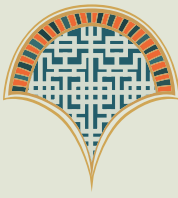
-  **Citrus**  | 387 kcal £10
Lime and Yuzu Mousse, Lemon Compote
-  **Elements**   | 489 kcal £10
Chocolate Marquise, Caramelised Pineapple Orange Gel, Pineapple Filo
- Mango Sago, Pomelo**  | 268 kcal £10
Alphonso Mango Syrup, Sago
- Matcha and Raspberry Opera**    | 225 kcal £10
Matcha Sponge, Raspberry Jam, Vanilla Butter Cream
-  **Melting pot**    | 439 kcal £10
Chocolate Mousse and Passion Fruit Creame UX
- Asian Signature**     | 385 kcal £10
Date Pancake, Sea Salt Caramel Icecream
- Choice of Ice Cream and Sorbet**
- Dairy and Egg**   | 336 kcal £6
*Vanilla Bean
Rhubarb and Rose Hip
Ube and Coconut
Chocolate and Star Anise*
-  **Dairy Free, Gluten Free and Vegan** | 287 kcal £6
*Strawberry Yuzu
Caramel Sea Salt*
- Sorbet** | 157 kcal £6
*Stem Ginger
Blood Orange*

 Vegan  Indicates spice level  Chef's Signature

List of Allergens:

- 
Molluscs
- 
Eggs
- 
Fish
- 
Lupin
- 
Soya
- 
Milk
- 
Peanuts
- 
Gluten
- 
Crustaceans
- 
Mustard
- 
Nuts
- 
Sesame
- 
Celery
- 
Sulphites










VEGETARIAN | £65

Mushroom, Cheese, Truffle Oil     | **69 kcal**
Mushroom, Truffle oil

D I M S U M

 Edamame Smoked Chilli    | **60 kcal**
Young Soya Bean, Smoked Chilli Oil

 Crystal Pickled Vegetable     | **49 kcal**
Beetroot, Purple Potato, Carrot, Snow Peas

  Lotus Stem Honey Chilli  | **67 kcal**
Crispy Fried Lotus Root, Honey, Smoked Chilli

A P P E T I Z E R

 Salt & Pepper Waterchestnut  | **33 kcal**
Crispy Fried Water Chestnut, Garlic, Chilli

Hot and Sour    | **64 kcal**
Wood Fungus Tofu with Sour and Spring Broth
Vegetable



S O U P

 Duet of Asparagus   | **39 kcal**
Spicy Black Bean Stir Fried Golden Garlic

M A I N C O U R S E

  Ma Po Tofu   | **69 kcal**
Tofu Cooked in Chilli Bean and Red Chilli Sauce


 Stir Fried Chinese Greens  | **84 kcal**
Tender Stem Broccoli, Cabbage, Snow Peas, Tossed with Mince Garlic

Burnt Garlic Jasmine Fried Rice   | **116 kcal**
Vegetable

Dry Fried Mushroom Rice Noodle    | **229 kcal**
Mushrooms, Beansprout, Ginger and Chives Tossed with Flat Rice Noodle

Mango Sago, Pomelo   | **67 kcal**
Alphonso Mango Syrup, Sago

D E S S E R T S

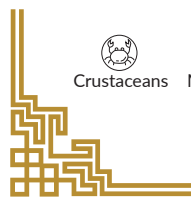
Chocolate Marquise  | **122 kcal**
Caramelised Pineapple, Orange Gel, Pineapple Filo

Sorbet | **30 kcal**
Stem Ginger

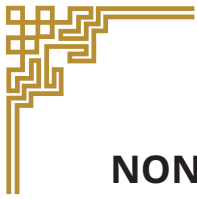
 Vegan  Indicates spice level

List of Allergens:

 Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites  Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten



#Explore_HOM




NON - VEGETARIAN | £65

Scallop Golden Garlic   | **66 kcal**

Water Chestnut and Scallop

Prawn Har Gao   | **74 kcal**

Traditional Starch Wrappers and Ginger Scallion Sauce




Crab Meat Spinach  | **92 kcal**

Crab Meat & Prawn, Spinach

D I M S U M

 Tai Chin Kai   | **147 kcal**

Chicken Dices, Garlic, Chilli Oyster Sauce

 Lamb Wonton Sichuan Garlic   | **45 kcal**

Sichuan Garlic Sauce

A P P E T I Z E R

Hot and Sour      | **64 kcal**

Wood Fungus Tofu with Sour and Spring Broth

Chicken & Prawn

S O U P



Roast Duck, Black Truffle Oil Sauce | **166 kcal**

Duck in Garlic Sauce Truffle Oil

Flame Grill Quail   | **146 kcal**

Game, Quail Marinated with Lemon Grass, Lime Leaf Galangal, Fish Sauce, Brown Sugar

M A I N C O U R S E

 Stir Fried Chinese Greens  | **84 kcal**


Tender Stem Broccoli, Cabbage, Snow Peas, Tossed With Mince Garlic

Burnt Garlic Jasmine Fried Rice    | **116 kcal**

Chicken

Dry Fried Beef Rice Noodle    | **229 kcal**

Sliced Beef, Beansprout, Ginger and Chives Tossed with Flat Rice Noodle

Mango Sago, Pomelo   | **67 kcal**

Alphonso Mango Syrup, Sago

Chocolate Marquise  | **122 kcal**

Caramelised Pineapple, Orange Gel, Pineapple Filo

Sorbet | **30 kcal**

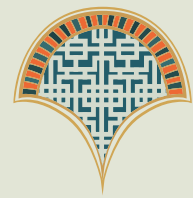
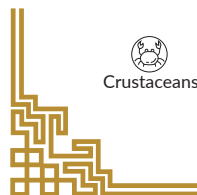
Stem Ginger

D E S S E R T S

 Vegan  Indicates spice level

List of Allergens:

 Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites  Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten



#Explore_HOM








VEGETARIAN

  **Crystal Pickled Vegetable**  | **49 kcal**
Beetroot, Purple Potato, Carrot, Snow peas

D I M S U M

  **Lotus Stem Honey Chilli**  | **67 kcal**
Crispy Fried Lotus Root, Honey, Smoked Chilli

A P P E T I Z E R

 **Ma Po Tofu**  | **69 kcal**
Tofu Cooked in Chilli Bean and Red Chilli Sauce

M A I N C O U R S E

 **Stir fried Chinese Greens**  | **84 kcal**
Tender Stem Broccoli, Cabbage, Snow Peas, Tossed with Mince Garlic

Burnt Garlic Jasmine Fried Rice  | **116 kcal**
Vegetable

Dry Fried Mushroom Rice / Noodle  | **229 kcal**
Mushrooms, Beansprout, Ginger and Chives Tossed with Flat Rice Noodle

NON-VEGETARIAN

Prawn Har Gao  | **74 kcal**
Traditional Starch Wrappers and Ginger Scallion Sauce

D I M S U M


 **Chicken, Salt, and Pepper**  | **175 kcal**
Crispy Tender Chicken, Celery, and Fresh Chilli

A P P E T I Z E R

Wok Tossed Spicy Lamb  | **287 kcal**
Lamb Slices, Onions, Fresh Chilli, Soy Sauce

M A I N C O U R S E

 **Stir Fried Chinese Greens**  | **84 kcal**
Tender Stem Broccoli, Cabbage, Snow Peas, Tossed with Mince Garlic

Burnt Garlic Jasmine Fried Rice  | **116 kcal**
Chicken

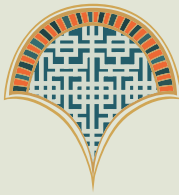
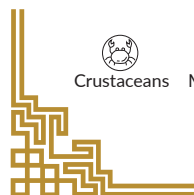
Dry Fried Beef Rice / Noodle  | **229 kcal**
Sliced Beef, Beansprout, Ginger and Chives, Tossed with Flat Rice Noodle

These selection is crafted for one and is priced at £35

 Vegan  Indicates spice level

List of Allergens:





EXECUTIVE LUNCH SIGNATURE MENU



