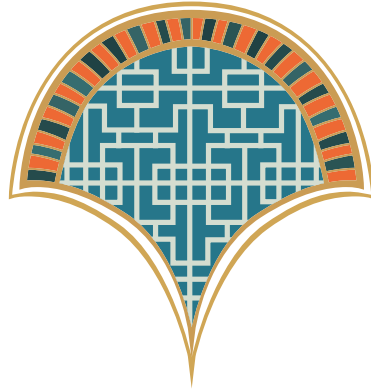




The story of The House of Ming revolves around the Ming nobility who travelled the globe to introduce the culture and cuisine of their dynasty to the known world. Apart from the cuisine, the Ming nobility brought botanicals, such as Ginkgo leaves, a sacred concept of yin and yang symbolising longevity 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.*



DIM SUM

Vegetarian

-  **Dim Sum Basket** £28
Chef's selection of Mushroom & Truffle, Smoked Edamame, and Spinach, Almond & Golden Garlic
-  **Mushroom & Truffle**     | 278 Kcal £18
-   **Smoked Edamame**    | 242 kcal £16
-   **Pan Fried Asparagus & Corn**    | 175 kcal £16
-   **Crystal Pickled Vegetables**     | 195 kcal £16
-   **Spinach, Almond & Golden Garlic**    | 210 kcal £16
-  **Steamed Mushroom & Vegetables Bao**    | 377 kcal £10

Seafood & Meat

-  **Dim Sum Basket** £30
Chef's selection of Prawn & Scallop with Chiniang Caviar, Prawn Har Gao, and Crystal Spiced Chicken
-  **Prawn & Scallop with Chiniang Caviar**      | 265 kcal £20
-  **Prawn Har Gao**     | 298 kcal £18
-  **Crab Meat & Spinach**    | 368 kcal £20
- Pan Fried Chicken**    | 298 kcal £18
-  **Crystal Spiced Chicken**    | 280 kcal £18
-  **Aromatic Duck Bao**     | 241 kcal £12
-  **Char Siu Bao**       | 321 kcal £12

Dim Sum – 4 pieces per serving | Bao – 2 pieces per serving | Basket – 3 varieties, 2 pieces each

SOUP

-  **Hot & Sour Soup**      £12/£14
With Wood Fungus Tofu
Vegetables | 57 kcal / Chicken | 181 kcal
- Lemon Coriander**    £12/£14
Vegetables | 61 kcal / Chicken | 157 kcal
- Sweet Corn**   £12/£14
Vegetables | 66 kcal / Chicken | 167 kcal



SMALL PLATE

Vegetarian

-    Smashed Cucumber    | 76 kcal £18
Spicy Peppercorn Oil, Light Soy Dressing
-    Salt & Pepper Water Chestnuts  | 195 kcal £22
-  Wonton  | 195 kcal £18
-   Spring Roll    | 186 kcal £22
-    Lotus Stem Honey Chilli   | 263 kcal £22

Seafood

-  Golden Fried Prawn   | 391 kcal £26
-   Soft Shell Crab   | 379 kcal £28
-   Crispy Octopus   | 269kcal £28

Meat & Poultry

-  Salt & Pepper Chicken    | 550 kcal £24
-   Tai Chin Kai Chicken   | 589 kcal £22
-   Cumin BBQ Lamb     | 448 kcal £24
-  Barbeque Pork Ribs   | 653 kcal £22



Chef's Signature



Indicates spice level



Vegan

List of Allergens:



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



LARGE PLATE

Seafood

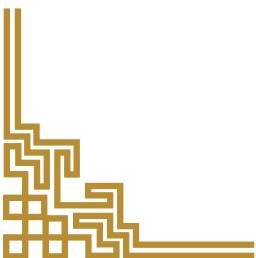
-   Wok Fried Sichuan Lobster    | 475 kcal £75
-   Oyster Dover Sole with Shiitake     | 330 kcal £38
-   Yu Xian Fresh Black Cod    | 423 kcal £45
-   Steamed Seabass     | 267 kcal £36
- King Prawn & Broccoli in White Garlic Sauce    | 367 kcal £32

Poultry

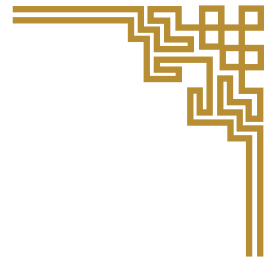
-   Sichuan Wok Fried Chilli Chicken   | 530 kcal £30
-  Shredded Chicken in Ginger Wine Sauce    | 484 kcal £30
-  Kung Pao Chicken    | 612 kcal £32

Duck

-  Flaming Duck   whole £135
Contains Alcohol
-  Peking Duck   | 687 kcal / 1120 kcal half £65
Shredded Vegetables and Pancakes whole £120
-  Crispy Aromatic Duck   657 kcal / 1087 kcal half £50
whole £92
- Roast Duck in Black Truffle Oil Sauce   | 663 kcal £52



LARGE PLATE



Meat

-   Wok Tossed Lamb   | 622 kcal £34
- Sweet & Sour Pork  | 649 kcal £30
-  Waygu Black Pepper Beef   | 575 kcal £45

Vegetables

-    Lotus Roots, Water Chestnuts, Asian Chilli & Celery  | 287 kcal £28
-   Edamame, Baby Corn, White Fungus & Bell Peppers in Black Bean Sauce    | 263 kcal £28
-   Quick Tossed Fine Beans   | 427 kcal £25
-   Stir Fried Chinese Greens  | 235 kcal £25
-   Duet of Asparagus    | 227 kcal £28
-   Okra in Logama Sauce   | 280 kcal £25

Tofu

-    Ma Po Tofu   | 273 kcal £32
-  Vegetable & Tofu Clay Pot   | 244 kcal £30

 Chef's Signature  Indicates spice level  Vegan

List of Allergens:

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



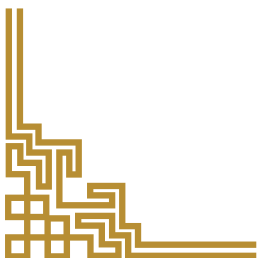


RICE

-  **Ming's XO Fried Rice with Prawns & Vegetables**       | 614 kcal £18
- Burnt Garlic Jasmine Fried Rice**    £16/£18
- Vegetables | 549 kcal*
- Chicken | 649 kcal*
- Egg Fried Rice**    | 585 kcal £15
- Steamed Jasmine Rice** | 525 kcal £12
-  **Five Spiced Moon Fan Rice with Mushroom**   | 585 kcal £15

NOODLE

-  **Hakka Noodles**   
- Vegetables | 316 kcal* £20
- Chicken | 417 kcal* £22
- Singapore Noodles**      | 530 kcal £18
- Wok Fried Rice Vermicelli in Chicken & Shrimp Home Made Curry Oil*
-  **Pan Fried Noodles**    | 447 kcal £20
- Vegetables | 365 kcal*
- Chicken | 447 kcal*
-  **Braised E-Fu Noodles**   £21
- Trio of Mushroom | 623 kcal*
- Chicken & Chinese Leek | 658 kcal*



DESSERT

- 

Citrus  | 387 kcal

Lime & Yuzu Mousse, Lemon Compote

£12
- 

Elements    | 489 kcal

Chocolate Marquise, Caramelised Pineapple Orange Gel, Pineapple Filo

£12
- 

Mango Sago & Pomelo   | 268 kcal

£12
- 

Melting pot    | 439 kcal

Chocolate Mousse & Passion Fruit crèmeux

£14
- 

Asian Signature     | 385 kcal

Date Pancake with Sea Salt Caramel Ice Cream

£12
- Choice of Ice Cream & Sorbet

Vanilla Bean   | 336 kcal

Rhubarb & Rose Hip   | 336 kcal

Ube & Coconut   | 336 kcal

 Caramel Sea Salt   | 287 kcal

 Stem Ginger  | 157 kcal

£6

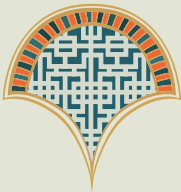
 Chef's Signature  Indicates spice level  Vegan

List of Allergens:

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



VEGETARIAN | £80



  Smoked Edamame    | 60 kcal

D I M S U M

  Crystal Pickled Vegetables     | 49 kcal

   Lotus Stem Honey Chilli   | 67 kcal

A P P E T I Z E R

Hot & Sour Soup    | 64 kcal

With Wood Fungus Tofu

S O U P

  Duet of Asparagus   | 39 kcal

M A I N C O U R S E

   Ma Po Tofu   | 69 kcal

  Stir Fried Chinese Greens  | 84 kcal

Burnt Garlic Jasmine Fried Rice with Vegetables   | 116 kcal

Hakka Noodles with Vegetables    | 216 kcal

 Mango Sago & Pomelo   | 67 kcal

D E S S E R T S

Chocolate Marquise  | 149 kcal

Caramelised Pineapple, Mandarin Gel, Pineapple Filo

#Explore_HOM



Chef's Signature



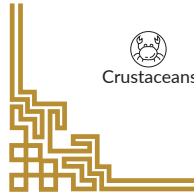
Indicates spice level



Vegan

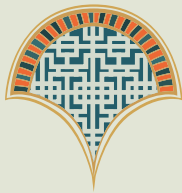
List of Allergens:

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





NON - VEGETARIAN | £80



 Prawn & Scallop with Chiniang Caviar
 | 66 kcal

D I M S U M

 Prawn Har Gao  | 74 kcal

  Tai Chin Kai Chicken  | 147 kcal

A P P E T I Z E R

 Hot & Sour Soup  | 64 kcal
With Wood Fungus Tofu & Chicken

S O U P

 Roast Duck in Black Truffle Oil Sauce  | 166 kcal

M A I N

  Sichuan Wok Fried Chilli Chicken  | 235 kcal

C O U R S E

  Stir Fried Chinese Greens  | 84 kcal

Burnt Garlic Jasmine Fried Rice  | 116 kcal

Hakka Noodles with Chicken  | 216kcal

 Mango Sago & Pomelo  | 67 kcal

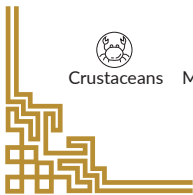
D E S S E R T S

Chocolate Marquise  | 149kcal
Caramelised Pineapple, Mandarin Gel, Pineapple Filo

#Explore_HOM

 Chef's Signature  Indicates spice level  Vegan

List of Allergens:



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

