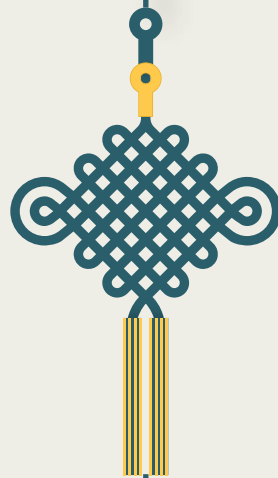
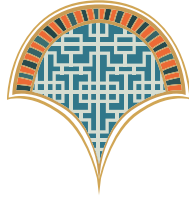


IMPERIAL DINING

AT HOUSE OF *Ming*





The Imperial Dining at House of Ming boasts of an elegant, warm and rich ambiance, a reimagined menu presenting novel flavours from the Orient and much-loved signature dishes.






With an exquisite multi - course menu, handpicked beverages, and service that is sincere and warm, we welcome you to regality steeped in tradition and contemporary flair at The Imperial Dining Experience.

*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.*




Imperial Dining Menu - Vegetarian (£120 per person*)



Dumplings

-  Edamame smoked chilli   | **121 kcal**
Young soya bean smoked chilli oil
-  Crystal pickled vegetable    | **98 kcal**
Beetroot, purple potato


Bao Buns

-  Steamed mushroom bun   | **188 kcal**
Shitake, enoki, oyster Mushroom

Crisp's

-  Peking pancake    | **106 kcal**
Scallion, soya and sesame, fried pan cake

Grills & Pan fry

- Ginkgo skewers, Barbe que sauce  | **169 kcal**
- Pan fried asparagus, white fungus | **119 kcal**

Roasts

-  Peking tofu   | **99 kcal**
Tofu in soya and Chinese spice


 Vegan  Indicates spice level

List of Allergens:




**prices are inclusive of VAT*

Baked & Bouillon



Mock duck cumin & chilli   | **148 kcal**

Vegetable soya mock duck, cumin, chilli

Wok & Stir Fry's

 Stir fried tender stem brocollini | **168 kcal**

Garlic, vegan oyster sauce

 5 treasure mushroom  | **188 kcal**

Garlic, vegan oyster sauce

Vegetable rice noodle  | **172 kcal**

Beans sprout, ginger and chives tossed with flat rice noodle

Sorbet

Ice Blood Orange | **126 kcal**

Citrus two way's

Mango sago, Pomelo   | **89 kcal**

Alphonso mango syrup, sago

Chocolate marquise  | **149 kcal**

Caramelised pineapple mandarin gel, pineapple filo

 Vegan  Indicates spice level



List of Allergens:



Imperial Dining Menu - Non-Vegetarian (£120 per person*)



Dumplings

 Prawn wanton chao show   | **164 kcal**
Prawn mince, red oil

Crab meat spinach   | **184 kcal**
Crab meat & prawn, spinach

Bao Buns

Char Siu bao    | **160 kcal**
Chinese barbeque pork steam buns

Rolls




Aromatic pulled duck spring roll   | **148 kcal**

Grills & Pan fry

Flame grill quail    | **243 kcal**
Game, quail marinated with lemon grass, lime leaf, galangal, fish sauce, brown sugar

Pan fried rack of lamb, sweet black pepper   | **239 kcal**
The rack of lamb, sweet peppers

Roasts

Roasted pork, honey glaze    | **95 kcal**
Pork shoulder roasted with honey glaze



Vegan



Indicates spice level

List of Allergens:



*prices are inclusive of VAT

Baked & Bouillon

Yu Xian fresh black cod   | **123 kcal**

Chinese spice flavoured chilli



Sichuan boil Wagyu, hot chilli broth   | **183 kcal**

Wagyu beef cook with spicy chilli garlic sauce

Wok & Stir Fry's

Stir fried lobster  | **260 kcal**

Spring onion, ginger rice wine sauce

Three cup chicken   | **540 kcal**

hot pot

Dry fried beef rice noodle  | **189 kcal**

Slice beef beansprout, ginger and chives tossed with flat rice noodle

Sorbet

Ice Blood Orange | **126 kcal**

Citrus 3 way's

Mango sago, Pomelo   | **89 kcal**

Alphonso mango syrup, sago

Chocolate marquise  | **149 kcal**

Caramelised pineapple mandarin gel pineapple filo



Vegan



Indicates spice level

List of Allergens:

