



JM ORIENTAL

*by*

*andrew hung*

Winner of 'The UK Best Fusion Restaurant' 2023  
By The Golden Chopsticks Awards & Foundations

## Supreme

北京烤鴨	JM Signature Roasted Peking Duck <i>crispy duck skin, carved whole roast duck, pancakes, trimmings, crispy bean curd; Second course, choice of lettuce wrap or wok-fried in XO sauce or black bean sauce</i>	85
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## Entrée

川辣枝豆	Edamame Sichuan sweet-spices & sesame  truffled sea salt 	8 8
駿茗熱拼盆	Jun Ming Classic Platter <i>satay chicken, vegetable spring roll, barbecued ribs, sesame prawn toast &amp; seaweed</i>	16
香酥鴨	Crispy Aromatic Duck Leg, Pancake, Hoi-sin Sauce	18
軟殼蟹沙拉	Soft-shell Crab Salad, Spicy Plum Dressings	13
七味椒鹽鮮魷	Calamari, Peppercorn, Shichimi Salt, Japanese Seaweed	10
富貴蝦球	Crispy King Prawns, Thai Orange Mayo, Pomegranate	10
鳳尾芝麻蝦多士	Butterfly Prawn Sesame Toast, Thai Sweet-chilli Sauce	10
紅油抄手	King Prawn Ravioli, Pickles, Spicy Vinaigrette	10
京都排骨	Slow-cooked Smokey Baby Back Ribs, Fruity Barbecued Sauce	12
煎雞鍋貼	'Pot Stickers' Grilled Chicken Dumplings	9
香酥鴨卷	Crispy Duck Rolls, Hoi-sin Sauce	9
素春卷	Artisan Vegetable Spring Rolls, Crispy Enoki 	7
脆皮豆腐	Golden Crispy Silken Tofu Cube 	9
酥炸真姬菇	Shimeji Mushroom Tempura 	9
松子素生菜包	Vegetable Lettuce Wrap, Pine Nuts 	12
素式京烤鴨	Vegan 'Peking duck', Pancake, Hoi-sin Sauce 	18

## Dim Sum

粵式點心	Artisan Dim Sum Assortment <i>art of perfection; har-gau, prawn &amp; chive, scallop beetroot, spicy vegetables</i>	12
黑松露燒賣	Truffle, Pork, Prawn & Mushroom 'Siu-mai'	8
芥末鮮蝦餃	Wasabi King Prawn 'Har-gau'	8
素菜餃拼	Vegetable Dim Sum, Sichuan Spices 	8
晶瑩鮮蝦餃	King Prawn 'Har-gau'	7
海皇帶子餃	Scallop, Prawn & Beetroot	7
鮮蝦韭菜餃	Prawn, Chive & Spinach	7
駿茗流沙飽	Egg Custard Lava Bao	8
松露蘑菇飽	Artisan Mushroom Bao, Truffle Oil 	8

## Soups

雞肉粟米羹	Chicken Sweetcorn Soup	8
雲吞黃金湯	Prawn 'Wan-Ton' Soup, pak-choi, shimeji	8
蝦球酸辣湯	Sichuan Hot & Sour Soup, king prawn, egg white	8
素燕窩羹	Vegan Soup, tofu, bamboo pith & goji berries 	7

### Signature Mains

黑松露脆皮燒鴨	Truffle Barbecue Roasted Duck	35
波爾多紅酒牛排骨	Slow-cooked Scottish Beef Short Ribs, boned, Red Wine Beef Jus	32
醬皇蒸智利鱸魚	Steamed Chilean Sea Bass, Yellow Bean, Soya, Pine Nuts	32
黑松露牛肚菌龍蝦尾	Braised Lobster Tail, Morel Mushrooms, Truffle Sauce	35

### Mains

綠咖喱海鮮	Seafood Green Curry, king prawns, fish slices, green mussel	23
辣汁有頭大蝦	King Prawns, Heads-on-butterfly, Sichuan Spicy Sauce	18
蒜香腰果蝦球	Crispy King Prawns, Garlic Flakes, Cashew Nuts, Dried Chilli	18
台式三杯雞	Taiwanese 'Three-marinates' Chicken, Sweet Basil	15
麻香脆皮雞	Poached Corn-fed Chicken, 'Bang-bang' Dressings <i>serve as room temperature, contain peanuts &amp; sesame</i>	18
XO醬肉眼粒	UK Grass-fed Ribeye Cube, Asparagus, XO Sauce	23
蜜餞黑豚肉叉燒	Duke of Berkshire Barbecued Roast Pork 'Cha-siu'	23
波籬咕嚕黑豚肉	Duke of Berkshire Pork Karaage, Ponzu Pineapple Glaze	15
椒鹽豬扒	Wok-grilled Mini Pork Chop, Chilli, Garlic & Peppercorn Salt	16
黑松露琵琶豆腐	'Pi-pa' Minced Tofu, Truffle Sauce, Art-of-perfection 🌿	18
川辣麻婆豆腐	Mapo Soft Tofu, Sichuan Gravy 🌿	12
香辣茄子煲	Clay Pot Sea-spiced Aubergine 🌿	12
蜜辣素雞丁	Mock-chicken with Honied Black Pepper Sauce 🌿	15
四川素雞丁	Mock-chicken in Spicy Sichuan Sauce 🌿	15
鮮百合上湯菠菜苗	Baby Spinach in Soup Stock, Lily Bulbs, Goji Berries 🌿	12

### Side Greens

金銀蒜蓉時菜	Seasonal Chinese Greens with Garlic, choice as below:	
中國芥蘭	Chinese Broccoli 🌿	15
泰國通菜	Thai Water Spinach 'Morning Glory' 🌿	15
白菜苗	Baby Pak-choi 🌿	15

**An Optional 12.5% Service charges will be added to the total bill.  
All prices include current rate of VAT.**

## Noodles & Rice

XO醬海鮮炒烏冬	Seafood Udon Noodles, XO sauce	15
港式乾炒牛河	Hong Kong Beef Ho-fun, Supreme Soya Sauce	15
沙爹牛肉芥蘭炒河	Satay Beef 'Gai-lan' Ho-fun Flat Rice Noodle	16
星洲炒米粉	Spicy Singapore Vermicelli, Roasted Pork, Shrimps	13
素星州新竹米粉	Vegetable Singapore Spicy Vermicelli 🌿	13
黑松露三菇拉麵	Stir-fried Ramen, Oriental Mushrooms, Truffle Paste 🌿	11
黑松露雞肉拉麵	Stir-fried Ramen, Wok-grilled Chicken Leg Fillet, Truffle Paste	16
石窩福建炒飯	'Kamameshi' Fried Rice Hot Pot, Seafood & Duck Meat Gravy	15
大蝦炒飯	King Prawns Fried Rice	15
楊洲炒飯	Special Fried Rice, Roasted Pork, Shrimps, Petit Pois	12
橄欖雜菜炒飯	Vegetable Fried Rice, Preserved Olive Leaf 🌿	10
蛋炒飯	Egg Fried Rice, Spring Onions	5
絲苗白飯	Jasmine Rice 🌿	4

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## Signature Desserts

甜品主廚	Head Pastry Chef: Jon Fayloga	
JM朱古力心太軟	JM Signature Chocolate Fondant <i>with Japanese 'matcha' lava, vanilla ice-cream</i>	10
班蘭馬斯卡邦尼蛋糕	Pandan Mascarpone Cake <i>mango jelly, raspberry reduction</i>	9
法式焦糖燉蛋	Classic Crème Brûlée <i>coconut twill, exotic fruits</i>	8
雪糕糯米糍	Assorted Mochi <i>green tea 'matcha', mango, creamy coconut</i>	8
駿茗流沙飽	Steamed Egg Custard Lava Bao	8
楊芒布丁	Mango Pudding, Sago and Grapefruit Soup	7
糖醬炸香蕉粒	Banana Fritters, Vanilla Ice-cream	10
「怡群」雪糕	'Yee Kwan' Ice-cream Selections <i>2 Scoops, choose of</i>	6
日本抹茶	<i>Vegan Green Tea 'Matcha'</i>	
香港奶茶	<i>Hong Kong Milk Tea</i>	
黑芝麻	<i>Black Sesame</i>	

**Our dishes are prepared with varied ingredients and minimal amounts of sugar, egg, wheat, milk, nuts, and chilli.**

**However, if you have any special dietary requirements or food allergies, please free to tell us when placing your order.**

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