MING YANG

TAJ LANDS END

MENU

We are honoured to have you join us on this culinary journey. Our menu is our chef's celebration of China's rich gastronomic heritage timeless recipes, treasured regional traditions, and kitchen techniques evolved over generations through a deep culture of sharing and communality. Rooted in this ethos, Chinese cuisine opens a world where history, flavour and artistry come together. From the serene philosophies and storied flavours of temple cooking to the vibrant food traditions of the Ming Dynasty its Silk Roads, lantern-lit tea houses, and bustling marketplaces Chinese cuisine is a universe both limitless and exciting. Ming Yang invites you into a contemporary realm crafted with deep respect and understanding of its origins. Welcome to a flavourful, aromatic and exhilarating experience. From the bold heat of Sichuan to the refined elegance of Cantonese cuisine; from delicate dumplings and handcrafted dim sums to wok-tossed stir-fries our selection promises to satisfy every craving. Each dish is thoughtfully curated to highlight distinctive flavors, artisanal ingredients, and culinary techniques inspired by the legacy of the Ming Dynasty. At Ming Yang, every plate is a story steeped in heritage, crafted with mastery, and served with heart.

MENU

SALAD

- Ying Yang — 1375
  218.83 kcal | 360 gms
  black fungus, asparagus, snow peas & farm vegetables

- Edamame & cucumber salad — 1375
  184.83 kcal | 344 gms
  asparagus, ice berg lettuce, bean sprout & almond

- Taiwanese mangga & papaya salad — 1375
  156.89 kcal | 170 gms
  green mango, cherry tomato, long beans & shallot

- Pomelo & aromatic duck — 1700
  338.88 kcal | 370 gms
  lettuce, bean sprout & cherry tomato

- Shanghai chicken — 1700
  427.67 kcal | 268 gms
  young ginger, scallion & light soy

SOUP

Hot & sour soup

- tofu, chinese mushroom & vegetable — 1010
  266.78 kcal | 277 gms

- chicken — 1040
  320.20 kcal | 285 gms

- sea food — 1070
  258.26 kcal | 258 gms

Ming Yang corn soup

- vegetable — 1010
  233.56 kcal | 291 gms

VEGETARIAN NON-VEGETARIAN

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MENU

SOUP · CONTINUED

▲ chicken — 1040
293.44 kcal | 320 gms

Clear soup with mixed mushroom & chinese greens

● vegetables — 1010
238.01 kcal | 298 gms

▲ chicken — 1040
304.30 kcal | 314 gms

▲ prawn — 1070
259.53 kcal | 309 gms

Lemon pepper coriander soup

● vegetables — 1010
94.06 kcal | 222 gms

▲ chicken — 1040
144.62 kcal | 289 gms

▲ prawn — 1070
141.49 kcal | 297 gms

▲ Crab meat — 1070
275.59 kcal | 276 gms

DIM SUM

NON-VEGETARIAN

▲ Har gow — 1245
188.07 kcal | 104 gms
prawn, bamboo shoot & asparagus dumpling

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Cheung fun
thin steamed rice roll

▲ chicken — 1245
201.23 kcal | 170 gms

▲ prawns — 1345
308.84 kcal | 212 gms

▲ Chicken dumpling — 1245
195.48 kcal | 107 gms
with scallion & Chinese parsley

▲ Hakka sui mai — 1345
286.76 kcal | 136 gms
chicken & prawn, open faced dim sum

▲ Chicken char sui bao — 1245
171 kcal | 197 gms
Chinese style barbeque chicken

▲ Poached chicken dumpling — 1345
209.35 kcal | 197 gms
with peking sauce

▲ Siu lung pao — 1345
217.72 kcal | 108 gms
Shanghai pork & crab dumpling

VEGETARIAN

● Triangular dim sum — 1160
210.45 kcal | 106 gms
water chestnut, asparagus & baby corn dumpling

● Edamame dumpling — 1160
163.28 kcal | 80 gms
enhanced with truffle oil

● Crystal vegetable dumpling — 1160
226.88 kcal | 108 gms
tofu, celery, water chestnut, shiitake mushroom & carrot

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DIM SUM · CONTINUED

- Lohan jai cheung fun — 1160
  154.88 kcal | 161 gms
  black fungus, bean sprout, snow pea, shiitake, cabbage, shimeji & carrot

- Crispy vegetable cheung fun — 1160
  175.59 kcal | 170 gms
  with bean sprout, tofu, water chestnut, carrot, fungus, celery & bean vermicelli

- Beijing onion cake — 1160
  412.21 kcal | 314 gms
  scallion, five spice, sesame & flaky dim sum

- Oriental vegetable bao — 1160
  160.85 kcal | 137 gms
  shiitake, pokchoi, chinese cabbage, carrot & water chestnut

- Steamed bao — 620
  146.26 kcal | 125 gms

APPETIZERS

NON-VEGETARIAN

- Crisp fried pomfret — 2830
  799.52 kcal | 330 gms
  with purple onion, chili garlic & Shaoxing wine

- Pan fried Chilean sea bass — 3750
  130.17 kcal | 299 gms
  spicy garlic sauce

- Three Grass lobster — 3790
  466.46 kcal | 253 gms
  Shaoxing wine, basil, sesame oil & supreme soy

- Thousand yarn prawns — 3145
  329.16 kcal | 222 gms
  Chef Jinli Ma's most celebrated prawns roll

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APPETIZERS · CONTINUED

▲ Crispy garlic prawn — 3145
329.16 kcal | 222 gms
with crunchy garlic, chili & spring onion

▲ Crispy squid — 3790
206.28 kcal | 165 gms
salt & pepper

▲ Scallop — 3790
286.23 kcal | 270 gms
hoisin, fresh chili & supreme soy

▲ Pan grilled chicken — 2220
380 kcal | 240 gms
BBQ style, arugula, ice berg & red radish salad

▲ Coriander chicken — 2220
440.34 kcal | 246 gms
chinese parsley, fragrant chili & spring onion

▲ Sesame crispy chicken — 2220
189.63 kcal | 326 gms
lantern chili soy sauce

▲ Tai chin kai — 2220
319.23 kcal | 312 gms
tender chicken, elephant garlic & oyster sauce

▲ Crispy lamb — 2050
587.22 kcal | 326 gms
tossed in chili, garlic & supreme soy

▲ Coriander lamb — 2220
382.28 kcal | 204 gms
spiced with chili & cumin

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APPETIZERS · CONTINUED

▲ Pork spare ribs — 3845
1135.62 kcal | 366 gms
glazed with honey & dry red pepper

▲ Crisp-fried farm duck — 3560
1155.31 kcal | 678 gms
crisp, served with pancake, scallion & hoisin sauce

▲ Beijing duck — 4025
531.48 kcal | 308 gms
crispy skin & meat served with steamed pancake, scallion & hoisin sauce

VEGETARIAN

● Zucchini flower — 1485
363.29 kcal | 300 gms
melange of field mushroom water chestnut, goat cheese & apple onion salad

● Stir fried water chestnut & shiitake mushroom — 1835
359.22 kcal | 399 gms
garlic, chinese parsley & chili

● Crisp-fried tofu — 1835
604.45 kcal | 307 gms
lantern chili & golden garlic

● House special spring roll — 1835
437.25 kcal | 262 gms
tofu, celery, bean sprouts & water chestnut

● Crispy fried lotus root — 1985
603.61 kcal | 331 gms
honey chili sauce

● Stir fried kenya beans — 1835
279.34 kcal | 276 gms
with cha choy & dry red pepper

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APPETIZERS · CONTINUED

- Crispy sesame baby corn, water chestnut — 1835
  219 kcal | 376 gms
  sweet soy sauce

- Corn cake — 1835
  340 kcal | 269 gms
  golden garlic, scallion & fresh chili

MAIN COURSE · SEA FOOD

- Wok fried lobster — 4195
  337.13 kcal | 247 gms
  XO sauce & asparagus

- Tiger prawns — 4025
  408.34 kcal | 354 gms
  sichuan tobanjan sauce

- Steamed Chilean sea bass — 4290
  — 259.89 kcal | 288 gms | sichuan home style
  — 252.69 kcal | 244 gms | pickled chili & black bean

- Bay prawn — 3380
  729.82 kcal | 367 gms
  field mushroom & chili mustard sauce

- Steamed pomfret — 3245
  177.87 kcal | 181 gms
  ginger soy sauce

- Black mud crab — 4295
  179.7 kcal | 518 gms
  Singapore style sauce with steamed bao

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MAIN COURSE · MEAT & POULTRY

▲ Kung pao chicken — 2565
774.24 kcal | 507 gms
cashewnut & dry red chili

▲ Sichuan two chili pepper chicken — 2375
769.27 kcal | 382 gms
Chef Jin Li's classic sichuan style sauce spiced up with wild pepper & sichuan peppercorn

▲ Cantonese clay pot chicken — 2375
711.71 kcal | 419 gms
ginger, spring onion & chili

▲ Sweet & sour pork — 2480
752.00 kcal | 395 gms
pineapple & bell pepper

▲ Spicy sliced pork — 2680
645.51 kcal | 273 gms
with leeks & chili

▲ Double cooked pork — 2680
615.60 kcal | 342 gms
garlic & spicy soy sauce

▲ Stir fried lamb — 2480
683.62 kcal | 355 gms
thai red chili & celery

▲ Slice lamb in black pepper sauce — 2680
790.69 kcal | 376 gms

MAIN COURSE · VEGETARIAN

● Morning glory — 2395
214.43 kcal | 267 gms
yellow bean bean

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MAIN COURSE · VEGETARIAN · CONTINUED

- Mapo tofu — 2215
  379.33 kcal | 344 gms
  steam tofu with Sichuan sauce in casserole

- Hakka tofu — 2395
  1025.58 kcal | 368 gms
  shimeji, shitake mushroom & mushroom soy

- Asparagus, fresh shiitake & wild mushroom — 2215
  131.77 kcal | 357 gms
  chili soy sauce

- Clay pot shucai — 2215
  183.7 kcal | 466 gms
  assorted vegetables in sichuan pepper sauce

- Taiwanese lo han jai — 2395
  183.7 kcal | 466 gms
  snow peas, baby corn, lotus root, asparagus & water chestnuts

- Four treasure vegetable — 2215
  411.36 kcal | 344 gms
  corn, asparagus, shiitake & snow peas in hot bean sauce

- Kung pao potato — 2215
  753.96 kcal | 430 gms
  with water chestnut, mushroom dry red chili & cashew nut

- Wok fried baby pok choi with garlic — 2215
  118.75 kcal | 209 gms

RICE & NOODLES

Burnt garlic fried rice

- vegetables — 1231
  847.11 kcal | 490 gms

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RICE & NOODLES · CONTINUED

▲ chicken — 1430
991.75 kcal | 538 gms

▲ prawns — 1465
789.90 kcal | 529 gms

Shandong fried rice with chili garlic, black bean & vegetables

● vegetables — 1345
820.95 kcal | 457 gms

▲ chicken — 1430
843.39 kcal | 562 gms

▲ Yan chow fried rice — 1685
896.37 kcal | 558 gms
with pork, prawn & chicken

▲ Jasmine rice — 1430
977.56 kcal | 659 gms
Hong Kong style rice with egg white, water chestnuts & asparagus

Hakka noodles

● vegetables — 1465
764.72 kcal | 471 gms

▲ chicken — 1590
713.07 kcal | 418 gms

▲ prawns — 1745
693.73 kcal | 412 gms

Wok fried noodles with Sichuan chili

● vegetables — 1465
563.07 kcal | 355 gms

▲ chicken — 1590
713.00 kcal | 426 gms

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RICE & NOODLES · CONTINUED

▲ prawns — 1745
757.84 kcal | 472 gms

Pan-fried noodles

● with exotic vegetables in soy ginger sauce — 1965
934.73 kcal | 555 gms

▲ chicken — 2335
1464.46 kcal | 789 gms

▲ seafood — 2425
1252.97 kcal | 808 gms

DESSERT

● Date pancake — 500
702.14 kcal | 175 gms
with vanilla ice cream

● Imperial mango pearl — 500
463 kcal | 160 gms
mango, tapioca pearls, coconut jelly, basil seed & coconut milk

▲ Silk road tiramisu — 500
420 kcal | 120 gms
bailey mascarpone, espresso sponge, cocoa & mocha streusel

▲ Golden citrus baba — 500
350 kcal | 140 gms
rum soaked baba, citrus sponge, tahitian vanilla cream & tangerine

▲ Forbidden cocoa — 500
550 kcal | 175 gms
gianduja mousse, hazelnut brownie, whipped chantilly & honey nut crunch ice cream

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DESSERT · CONTINUED

- Ice creams — 500
  - — 147.42 kcal | 59 gms | aromatic rosa sinensis
  - — 180.94 kcal | 70 gms | honey nut crunch
  - — 127.69 kcal | 59 gms | vanilla bean
  - — 147.42 kcal | 59 gms | bitter chocolate

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