

Ming Yi Menu

<https://menulist.menu>

3 Speedwell Avenue NJ 07960, Morristown, United States
+19738712323 - <http://www.ming2morristown.com/>



The restaurant from Morristown offers **404** different **meals and drinks** on [the menu](#) at an average price of \$31.0.

Ming Yi Menu



Appetizers

VEGETABLE DUMPLING \$12.0

Soups

HOT AND SOUR SOUP*

Pasta

HAKKA NOODLES

Sandwiches

CLUB \$2.5

Side Dishes

RICE

Drinks

DRINKS

Lamb

SHREDDED LAMB IN SZECHWAN SAUCE \$25.0

Rice

YANG ZHOU FRIED RICE \$19.0

Chicken Dishes

CHICKEN WITH BROCCOLI \$21.0

Dessert

COCONUT RICE

Starters

SEAFOOD CASSEROLE \$30.0

Soups & Salads

ORIENTAL CHICKEN \$21.0

Main Course

MANDARIN FISH \$25.0

Seafood Dishes

CHILI SHRIMP \$26.0

Weine

JIM BEAM \$9.0

Fish

STEAMED WHOLE FISH WITH GINGER \$33.0

Breaded Roll

TOKYO

Main

EXECUTIVE LUNCH SPECIAL

Appetizer

FRIED CHICKEN WONTONS \$13.0

American

WILD TURKEY \$9.0

Pizza - Small 12 22Cm

MALIBU \$8.0

Barbecue

SPARE RIBS \$16.0

Ming Yi Menu



Vegetables

MAPO TOFU* \$18.0

Pizza - Klein Ø 22Cm

BELVEDERE \$10.0

Wodka

ABSOLUTE \$8.0

Whisky

JW GREEN LABEL \$12.0

Tequila

PATRÓN AÑEJO \$14.0

Vip Drinks

BOMBAY SAPPHIRE \$11.0

Lassi, Indische Getränke, Softdrinks

LASSI SWEET \$5.0

Vodkas

GREY GOOSE CITRON \$10.0

Brandy

HENNESSY PARADIS \$79.0

Rice & Noodles

CHILI GARLIC NOODLES

Rice & Noodle

AMERICAN CHOPSUEY (SWEET)

On The Side With The Rice

SHRIMP IN HOT GARLIC SAUCE \$26.0

Juice

LASSI SALTED \$5.0

Alcoholic Beverages

HOEGAARDEN (BELGIUM) \$6.0

Apps And Sharing Plates

STEAMED SHRIMP DIM SUM \$12.0

Signature Cocktails

PENICILLIN COCKTAIL

Hand-Crafted Margaritas

PATRÓN PLATINUM \$39.0

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS \$11.0

Exclusively Lemon Grass

CHILI DUCK \$25.0

Classic Cocktails

APPLE JACK \$8.0

Ming Yi Menu



Single Malt

GLENLEVIT 12 YR \$11.0

Brandy & Cognac

HENNESSY XO \$24.0

Blush

WHITE ZINFANDEL, BERINGER, 2010, NAPA, CALIFORNIA \$8.0

Mixed Drinks

NAVAN \$10.0

Rice & Bread

THAI FRIED RICE*

Zero-Proof Cocktails

CHERRY MANHATTAN

Scotch Whiskey

JW BLUE LABEL \$39.0

Gin Cocktails

ENGLISH GARDEN

Single Malt Scotches

DALMORE 15 YR \$14.0

Irish

BUSHMILLS \$9.0

Bourbon Whiskey

SEAGRAMS 7 \$8.0

Sophisticated Noodles And Rice

PAD THAI NOODLES*

Aperitivo & Liqueur

LIQUOR 43 \$9.0

Classical Starters

DRUMS OF HEAVEN* \$15.0

ALKOHOLISCHE GETRÄNKE

CORONA \$6.0

World Bottled

LEFFE (BELGIUM) \$6.0

Scotch Whiskies

JW GOLD LABEL \$15.0

Lamb/Pork/Beef - Does Not Come With Rice

ROAST CHILI PORK \$22.0

House Special Menu

SINGAPORE NOODLES*

National Craft

SAMUEL ADAMS \$6.0

Noodles And Rice Dishes

PINEAPPLE FRIED RICE

Ming Yi Menu



*Appetizers (Non-Veg) **

CHICKEN MANCHURIAN* \$21.0

Iced Limonade

MINT GINGER

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE \$10.0

Feels Like Bali Tropical Cocktails

BALI SUNRISE

Cognac/Brandy

HENNESSY VS (SM23 SELECT) \$10.0

Champagne, Sparkling, And Dessert Wines

CHAMPAGNE, VEUVE CLICQUOT
BRUT YELLOW, FRANCE \$97.0

Tequila

TALERO ORGANIC (SM23 SELECT) \$10.0

Tequila Selections

PATRÓN REPOSADO \$14.0

Cognacs, Armagnac & Eau De Vie

RÉMY VSOP \$15.0

Single Pizza (26 Cm)

MONTE CRISTO \$10.0

Indian Specialties with Meat

CHILI CHICKEN \$21.0

Desserts

GOLDSCHLAGER \$9.0

APPLE \$4.0

Chicken

CHICKEN WITH EGGPLANT \$21.0

KUNG PO CHICKEN \$21.0

Soft Drinks

PEPSI \$2.5

ORANGE JUICE \$4.0

Soup

SPICY CORIANDER SOUP*

SWEET CORN SOUP

Beers

BLUE MOON \$6.0

TSING TAO (CHINA) \$6.0

Vegetable

CHILI TOFU \$18.0

VEGETABLE MASSAMAN CURRY \$18.0

Whiskey

CHIVAS REGAL \$11.0

Ming Yi Menu



JAMESON (SM23 SELECT) \$10.0

Cognac

HENNESSY VSOP \$15.0

RÉMY LOUIS XIII \$199.0

After Dinner Drinks

B&B \$9.0

BAILEY'S \$9.0

Bottled Beers

TIGER (INDONESIA) \$6.0

KING FISHER 22OZ \$11.0

Cognac And Other Fine Cordials

COURVOSIER VSOP \$14.0

REMY XO \$21.0

Small Plates & Salads- Does Not Come With Rice

ROTI CANAI (MALAYAN SPECIAL) \$14.0

CRISPY CHILI VEGETABLES \$12.0

Vegetable - Does Not Come With Rice

EGGPLANT IN SZECHWAN SAUCE \$18.0

MING II VEGETABLES \$18.0

Lamb | Pork | Beef

CHILI LAMB \$25.0

SIZZLING LAMB \$25.0

These Types Of Dishes Are Being Served

MEAT

CHICKEN

Non Alcoholic Drinks

GINGERALE \$2.5

LASSI MANGO \$5.0

RED BULL \$5.0

Vegetarian

CAULIFLOWER MANCHURIAN* \$13.0

SESAME TOFU \$18.0

CHILI PANEER \$20.0

Fried Rice

ROAST PORK FRIED RICE \$19.0

CHILI GARLIC FRIED RICE

FRIED RICE

Gin

FARMER'S ORG (SM23 SELECT) \$10.0

PLYMOUTH \$11.0

TANQUERAY #10 \$11.0

Mocktails

VIRGIN MANGO-GINGER MOJITO

ASIAN SPRITZER

SOUR BERRY BELLINI

Dessert Wines

BERINGER NIGHTINGALE, 2003 (12 BOTTLE) \$42.0

Ming Yi Menu



COLUMBIA CREST LATE HARVEST
SEMILLON, 2005 (12 BOTTLE) \$36.0

MAISON NICOLAS SAUTERNES,
2005 (12 BOTTLE) \$30.0

Bottled

FIJI WATER 1/2 L \$3.0

SANTA LUCIA SPARKLING 1/2 L \$3.5

SANTA LUCIA SPARKLING 1 L \$6.0

Liqueurs

CHAMBORD \$9.0

GALLIANO \$9.0

TIA MARIA \$9.0

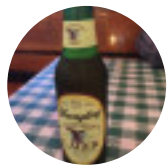
Single Malt Scotch

MACALLAN 12 YR \$12.0

GLENMORANGIE 18 YR \$21.0

MACALLAN 18 YR \$24.0

Draft Beers



AMSTEL LIGHT \$6.0

FLYING FISH
(SEASONAL) \$5.0

YUENGLING \$6.0

Liquor

PATRÓN SILVER \$10.0

CANADIAN CLUB \$9.0

CROWN ROYAL \$10.0

Highland

GLENFIDDICH 12 YR \$11.0

OBAN 14 YR \$15.0

GLENMORANGIE NECTAR \$17.0

Entrees - Poultry

CHICKEN HONG KONG STYLE* \$21.0

CRISPY DUCK IN BAR-BE-QUE
SAUCE \$25.0

DUCK WITH LYCHEE PLUM SAUCE \$25.0

Saki

HAKUSHIKA SNOW BEAUTY 300ML
(RICH SWEET) \$29.0

HAKUSHIKA NAMA 300ML (LIGHT
SMOOTH) \$26.0

HAKUSHIKA SENNENJU 720ML
(RICH DRY) \$45.0

Beer

HEINEKEN \$6.0

MICHELOB ULTRA \$6.0

STELLA ARTOIS \$5.0

ITHACA APRICOT WHEAT \$6.0

Rum

BACARDI LIGHT \$8.0

MYER'S DARK \$9.0

10 CANE (SM SELECT) \$10.0

STARR RUM \$11.0

Beverages

GRAND MARNIER \$10.0

DIET PEPSI \$2.5

SIERRA MIST \$2.5

FIJI WATER 1 L \$5.0

Ming Yi Menu



Sparkling

CHAMPAGNE, MOET WHITE STAR, FRANCE SPLIT (187 ML) \$14.0

SPARKING WINE, NORTON, DEMI SEC, MENDOZA, ARGENTINA \$9.0

PROSECCO, CAPOSALDO, VENETO, ITALY \$9.0

CHAMPAGNE, NICOLAS FEUILLATTE, FRANCE \$65.0

Bourbon

WOODFORD RESERVE \$10.0

MAKER'S MARK (SM23 SELECT) \$10.0

BULLEIT \$11.0

JACK DANIEL'S BLACK \$8.0

Sake

SNOW BEAUTY (SWEET) \$11.0

HAKUSHIKA (MID-DRY) \$11.0

JUNMAI SENNENJU (DRY) \$9.0

SETSUGETSUBIJIN (MID) \$9.0

Cordials

PATRÓN XO CAFÉ \$14.0

COURVOSIER XO \$21.0

SAMBUCA BLACK \$9.0

SAMBUCA WHITE \$9.0

Refreshing

RAPSBERRY PIMM'S CUP

RASPBERRY LEMONGRASS MARTINI

PINK GRAPEFRUIT MOJITO

FRESH MANGO MOJITO

Scotch

DEWAR'S WHITE LABEL \$9.0

ARDBERG 10 YR \$11.0

JW BLACK LABEL (SM SELECT) \$11.0

HIGHLAND PARK \$14.0

Entrees - Rice & Noodle

JASMINE RICE (BROWN OR WHITE)

RICE FLAT OR WHEAT FLAT NOODLE \$20.0

EIGHT JEWEL FRIED RICE

MING II FRIED RICE

Bubbles Sparklers Champagne

SPARKLING WINE, VA DE VI, SONOMA, CALIFORNIA \$40.0

SPARKLING WINE, MUMMS CUVEE M, NAPA, CALIFORNIA \$48.0

CHAMPAGNE, MOET CHANDON DOM PERIGNON, 1999, FRANCE \$270.0

CHAMPAGNE VEUVE CLICQUOT LA GRANDE DAME, 1990 MAGNUM \$720.0

Aromatic Sweet Taste

GEWURZ, CH.STE. MICHELLE, 2010, COLUMBIA VALLEY, WASHINGTON \$31.0

GEWURZ, COVEY RUN, 2008, COLUMBIA VALLEY, WASHINGTON \$25.0

RIESLING, EROICA, 2009, COLUMBIA VALLEY, WASHINGTON \$47.0

RIESLING DRY, PIERRE SPARR, 2009, ALSACE, FRANCE \$36.0

Ming Yi Menu



New Loves

ADULT FILM STARR
KENTUCKY APPLE
LIQUID SAUNF
TEQUILA ECLIPSE

Alcoholic Drinks

TANQUERAY	\$9.0
KING FISHER	\$6.0
SOUTHERN COMFORT	\$9.0
TULLAMORE DEW	\$10.0
CAMPARI	\$9.0

White

RIESLING, TWO PRINCES, 2009, NAHE, GERMANY	\$8.0
TORRONTES, AMBAR EL AMULETO, 2009, LA RIOJA, ARGENTINA	\$9.0
SAUVIGNON BLANC, FAIRHALL DOWNS, 2010, MARLBOROUGH, NZ	\$12.0
PINOT GRIGIO, DUE TORI, 2010, VENETO, ITALY	\$9.0
CHARDONNAY, RODNEY STRONG CHALK HILL, 2009, CALIFORNIA	\$12.0

Ports

TAYLOR FLADGATE, 20 YR	\$10.0
TAYLOR FLADGATE, 10 YR	\$8.0
PRESIDENTIAL VINTAGE, 1997	\$11.0
ROZE'S UNFILTERED, 1994	\$11.0
FRONSECA, 20 YR	\$10.0

Spice Is Nice

APPLE CHILI CUCUMBER
SPICY CHILI MARGARITA

SM23 MULE
SCOTCH TEA
AUTUMN COCKTAIL

Seafood

SHRIMP WITH PINEAPPLE	\$26.0
HRIMP IN THAI BASIL*	\$26.0
FISH CHILI	\$25.0
SHRIMP IN BLACK BEAN SAUCE	\$26.0
SHRIMP WITH BEAN CURD	\$26.0
LOBSTER IN HOT GARLIC SAUCE	\$35.0

Spirits

BACARDI SPICED	\$8.0
CAPTAIN MORGAN	\$8.0
JOSÉ CUERVO 1800	\$10.0
AMARETTO DISARONNO	\$9.0
KAHLUA	\$9.0
MARTINI	

Other Varietals From France

BORDEAUX, CH. LES TUILEIRIES ROUGE, 2009, BORDEAUX, FRANCE	\$29.0
MINERVOIS, CH. DE PARAZA MINERVOIS, LANGUEDOC, FRANCE	\$31.0
COTES DU RHONE, CHATEAU MONT REDON, 2007, FRANCE	\$46.0
GRENACHE, CH. MARIS, 2008, MINERVOIS, FRANCE	\$59.0
CHATEAU GRAND MOULINET, 2006, POMEROL, FRANCE	\$65.0
CHATEAU CHEVAL BLANC, 1995, POMEROL, FRANCE	\$630.0

Ming Yi Menu



Poultry



CHICKEN IN HOT GARLIC SAUCE	\$21.0
CHICKEN IN BLACK BEAN SAUCE	\$21.0
HICKEN PENANG CURRY*	\$21.0
CHICKEN SESAME	\$21.0
DUCK PANCAKE	\$27.0
CHICKEN MUSHROOM BAMBOO SHOOT	\$21.0
CHICKEN WITH STRING BEANS	\$21.0

Other Varietals From Italy

BAROLO, NEBBIOLO, PERE ALESSANDRO, 2005, PIEDMONT, ITALY	\$91.0
DOLCETTO D' ALBA, VIBERTI, 2007, PIEDMONT, ITALY	\$42.0
MONTEPULCIANO, QUATTRO MANI, 2010, ABRUZZO, ITALY	\$26.0
ROSSO, SANTA CRISTINA CHIANTI SUPERIORE, 2009, ITALY	\$33.0
SANGIOVESE, CASTELLO DI MONASTERO CHIANTI SUPERIOR, 2007, ITALY	\$38.0
SANGIOVESE, MERLOT, CROGNOLO 2009, TOSCANA, ITALY	\$67.0
VERTIGO, LIVIO FEULLGA, 2009, VENEZIE, ITALY	\$42.0

5-Year Favorites

SM23 MARTINI
ASIAN INFLUENCE
GRILLED PINEAPPLE CRACKED PEPPER
GRILLED PINEAPPLE CARDAMOM
SM23 BELLINI
RASPBERRY BELLINI

BLACK WHITE MARTINI

Ingredients Used

CHICKEN TERIYAKI	\$21.0
CRANBERRY	\$4.0
PINEAPPLE	\$4.0
TOMATO	\$4.0
COCONUT	
LETTUCE	
SHRIMP	

Entrees - Lamb | Pork | Beef

SHREDDED LAMB GINGER SPRING ONION	\$25.0
CRISPY LAMB WITH HOT BEAN SAUCE*	\$25.0
ORIENTAL LAMB	\$25.0
SLICED LAMB MASSAMAN	\$25.0
SLICED LAMB WITH MUSHROOM BAMBOO	\$25.0
ROAST FIVE SPICE PORK	\$22.0
BEEF IN BLACK PEPPER SAUCE*	\$26.0
BEEF IN SPICY HOISIN SAUCE*	\$26.0

Entrees - Vegetable

KUNG BAO POTATO WITH CASHEWNUT	\$18.0
EGGPLANT, POTATO BEANS RED CURRY*	\$18.0
BOK CHOY WITH BEAN CURD	\$18.0
STIR FRIED GREENS WITH GARLIC SAUCE	\$18.0
EGGPLANT WITH PANEER IN HOISIN SAUCE*	\$18.0
VEGETABLE PENANG CURRY*	\$18.0

Ming Yi Menu



VEGETABLE MANCHURIAN* \$18.0

VEGETABLE MEDLEY WITH TOFU* \$18.0

Luscious Opulent Lingering

CHARDONNAY, BERINGER
SBRAGIA LIMITED, 2008, NAPA,
CALIFORNIA \$82.0

CHARDONNAY, ROBERT MONDAVI
RESERVE, 2008, NAPA,
CALIFORNIA \$74.0

CHARDONNAY, STAG LEAP WINE
CELLARS, KARIA, 2008, NAPA, CA \$70.0

CHARDONNAY, ST. CLEMENT, 2008,
CARNEROS, NAPA, CALIFORNIA \$39.0

CHARDONNAY, MATTHEW FRITZ,
2010, RUSSIAN RIVER, CALI \$31.0

CHARDONNAY, CANOE RIDGE,
2007, COLUMBIA, WASHINGTON \$45.0

CHARDONNAY, W. FEVRE GRAND
CRU CHABLIS, 2009, FRANCE \$101.0

CHARDONNAY, KIM CRAWFORD,
2010, MARLBOROUGH, NEW
ZEALAND \$49.0

Red

PINOT NOIR, HERON,
2010, LANGUEDOC ROUSSILLON,
FRANCE \$11.0

MERLOT, CONSENTINO,
2006, WOODBRIDGE, CALIFORNIA \$11.0

MOUVEDRE, CHATEAU LA ROQUE,
2006, COTEAUX DE LANGUEDOC \$13.0

SHIRAZ, PETER LEHMAN, 2008,
BAROSSA VALLEY, AUSTRALIA \$12.0

MALBEC, PAYANA, 2011, MENDOZA,
ARGENTINA \$9.0

MONASTRELL, JUAN GIL, 2009,
JUMILLA, SPAIN \$11.0

ZINFANDEL, RUTHERFORD
RANCH, 2007, NAPA, CALIFORNIA \$12.0

CABERNET SAUVIGNON, VINO
CHOCOLAN, 2010, MAIPO, CHILE \$8.0

CAB SAUV, CLOVERDALE RANCH,
2007, LEXANDER VALEY, CALI \$14.0

BORDEAUX, MAZERIS BELLEVUE,
2006, CANON FRONSAC, FRANCE \$15.0

Vodka

3 OLIVES \$8.0

STOLICHNAYA 5 FLAVOURS) \$9.0

KETTLE ONE \$10.0

KETTLE ONE CITROEN \$10.0

PRAIRIE ORG (SM23 SELECT) \$10.0

GREY GOOSE \$10.0

GREY GOOSE L'ORANGE \$10.0

GREY GOOSE LA POIRE (PEAR) \$10.0

ALCHEMIA WILD CHERRY \$10.0

ALCHEMIA CHOCOLATE \$10.0

ALCHEMIA GINGER \$10.0

TITO'S HANDMADE \$10.0

Bright Crisp Refreshing

FUME BLANC, LA PETITE ETOILE,
2008, SONOMA, CALIFORNIA \$42.0

FUME BLANC, GRGICH HILLS,
2008, NAPA, CALIFORNIA \$61.0

SAUVIGNON BLANC, CHATEAU
BONNET, 2010, BORDEAUX,
FRANCE \$33.0

SAUVIGNON BLANC, BABICH,
2011, MARLBOROUGH, NEW
ZEALAND \$35.0

SAUVIGNON BLANC, MONTES,
LIMITED SELECTION, 2010, CHILE \$31.0

SAUVIGNON BLANC, LES
TUILIERES, 2010, SANCERRE,
FRANCE \$56.0

Ming Yi Menu



TORRONTES, NOMADE, 2010,
CAFAYATE, ARGENTINA \$27.0

CHENIN BLANC, CLARKSBURG,
BARON HERZOG, 2009, \$28.0
CALIFORNIA

PINOT GRIGIO, LA COLUMBAIA
DOC, 2010, VALDADIGE, ITALY \$38.0

PINOT GRIGIO, SANTA
MARGHERITA, 2010, ALTO ADIGE, \$52.0
ITALY

PINOT GRIGIO, PIGHIN, 2010,
RISANO, ITALY \$42.0

PINO GRIS, KING ESTATE, 2009,
OREGON \$38.0

Entrees - Seafood

SHRIMP IN BLACK PEPPER
SAUCE* \$26.0

SHRIMP IN THAI RED CURRY* \$26.0

SHRIMP IN THAI GREEN CURRY* \$26.0

SHRIMP IN SHERRY SAUCE \$26.0

SHRIMP IN SACHA SAUCE* \$26.0

SHRIMP IN DRY RED CHILI* \$26.0

FRIED WHOLE FISH WITH THREE
CHILI \$33.0

CRISPY SEA BASS WITH SPICY
OYSTER SAUCE* \$30.0

CRISPY SEA BASS WITH HOISIN
SAUCE* \$30.0

LOBSTER IN BLACK PEPPER
SAUCE* \$35.0

LOBSTER WITH HONEY DRY CHILI* \$35.0

LOBSTER IN SACHA SAUCE* \$35.0

LOBSTER WITH DOUBLE
MUSHROOM \$35.0

Light - Medium Bodied

PINOT NOIR, BOURGOGNE
RESERVE, 2008, FRANCE \$59.0

PINOT NOIR, LOUIS
LATOUR, VALMOISSINE, 2009, \$36.0
FRANCE

PINOT NOIR, DECOY, 2010,
SONOMA, CALIFORNIA \$45.0

PINOT NOIR, DOMAINE
CARNEROS, 2008, NAPA, \$61.0
CALIFORNIA

PINOT NOIR, LE PINOT NOIR, 2007,
AUVERGE, FRANCE \$28.0

PINOT NOIR, BARDA, 2010, RIO
NEGRO, PATAGONIA, ARGENTINA \$59.0

MERLOT, CASA LAPOSTOLLE,
2010, RAPEL VALLEY, CHILE \$27.0

MERLOT, TRINCHERO DAY BRK, ST
HELENA, 2008, NAPA, CALI \$55.0

MERLOT, BERINGER HOWELL
MOUNTAIN, 2005, NAPA, \$99.0
CALIFORNIA

MERLOT, KUNDE ESTATE, 2006,
SONOMA, CALIFORNIA \$43.0

MERLOT, ARTESA ELEMENT, 2006,
SONOMA, CALIFORNIA \$41.0

MERLOT, NORTHSTAR, 2006,
WALLA WALLA, WASHINGTO \$71.0

MERLOT, COLUMBIA CREST
GRAND ESTATES, 2007, \$29.0
COLUMBIA, WA

Medium Bodied

SHIRAZ, PENFOLD'S ST. HENRI,
2005, VINTAGE, SOUTHERN \$117.0
AUSTRALIA

GREN, SHIR, MOUV, ROSEMONT
GSM, 2006, MCLAREN, \$62.0
AUSTRALIA

SHIRAZ, LIGHTS OUT, 2008,
BAROSSA, AUSTRALIA \$45.0

SHIRAZ, WILDBERRY ESTATE,
MARGARET RIVER 2004, \$48.0
AUSTRALIA

Ming Yi Menu



SYRAH, TAZ GOAT ROCK 2004, SANTA BARBARA, CALIFORNIA	\$59.0
MALBEC, THE SEEKER, 2009, MENDOZA, ARGENTINA	\$33.0
MALBEC, DISENO, 2010, MENDOZA, ARGENTINA	\$37.0
MALBEC, PASCUAL TOSO, 2009, MENDOZA, ARGENTINA	\$42.0
MALBEC, TERRAZAS DE LOS ANDES RESERVA, 2008, ARGENTINA	\$50.0
MALBEC, COLOME, 2009, SALTA, ARGENTINA	\$63.0
BOBAL, COROLILLZ CRIANZA, 2007, EL MEDIO DIA, SPAIN	\$24.0
TEMPRANILLO, SAN CRISTOBAL, 2007, RIBERA DEL DUERO , SPAIN	\$51.0
TEMPRANILLO, RAMON BILBAO CRIANZA, 2006, HARO, SPAIN	\$38.0
TEMPRANILLO, DINASTIA VIVANCO RESERVA, 2005, RIOJA, SPAIN	\$47.0
TEMPRANILLO, NUMANTHIA TERMES, 2008, VALDEFINJAS, SPAIN	\$65.0

Salads



ROCK SHRIMP WITH HONEY SESAME	\$15.0
FRIED SHRIMP WITH GARLIC FRESH CHILI*	\$17.0
ASIAN CALAMARI	\$13.0
DUCK TACO	\$13.0
LETTUCE WRAPS WITH CHICKEN	\$12.0
ROAST DUCK SALAD	\$14.0
SHREDDED CHICKEN PAPAYA SALAD*	\$14.0
CRISPY LOTUS STEM WITH HONEY CHILI*	\$14.0
LETTUCE WRAPS WITH TOFU	\$12.0

MING II SPRING ROLL	
CHICKEN DUMPLING	\$13.0
FRIED VEGETABLE WONTONS	\$12.0
CRISPY OKRA WITH SZECHWAN SAUCE*	\$12.0
GOLDEN FRIED MUSHROOMS*	\$12.0
CRISPY BABY CORN WITH GINGER SAUCE*	\$12.0
PAPAYA SALAD*	\$13.0
THAI CRUNCHY SALAD*	\$12.0
SIERRA NEVADA	\$6.0

Full Bodied

PETIT SIRAH, ROSENBLUM HERITAGE CLONES, CENTRAL, CALIFORNIA	\$39.0
PETITE SYRAH, STAG'S LEAP WINERY, 2007, NAPA, CALIFORNIA	\$75.0
PETITE SYRAH, SPELLBOUND, 2009, CALIFORNIA	\$37.0
PETITE SYRAH, GREG NORMAN, 2008, PASO ROBLES, CALIFORNIA	\$41.0
ZINFANDEL, EARTHQUAKE, 2009, LODI, CALIFORNIA	\$59.0
ZINFANDEL, MONTEVINA TERRA DORO, 2007, AMADOR, CALIFORNIA	\$42.0
ZINFANDEL, COSENTINO CIGAR ZIN, 2008, WOODBRIDGE, CALI	\$44.0
ZINFANDEL, XY ZIN 10 YEAR OLD, 2009, GEYSERVILLE, CALIFORNIA	\$34.0
ZINFANDEL, STORYBROOK MOUNTAIN, 2008, MAYACAMAS, NAPA	\$69.0
MERITAGE, HAYMAN HILL, 2008, MONTEREY COUNTY, CALIFORNIA	\$44.0
CAB, MER, P. VERDOT, CAB FR., JONATA PAIRING RED, 2008, CALI	\$59.0

Ming Yi Menu



CAB, CAB FRANC, MERLOT,
SAUSKA CUVÉE 13, 2010,
HUNGARY \$44.0

CAB SAUV, PREVAIL, 2006,
ALEXANDER VALLEY, CALIFORNIA \$92.0

CAB SAUV, CAKEBREAD, 2007,
NAPA, CALIFORNIA \$149.0

CAB SAUV, SILVER OAK, 2005,
ALEXANDER VALLEY,
CALIFORNIA \$140.0

CAB SAUV, ST. CLEMENT
OROPPAS 2007, NAPA,
CALIFORNIA \$94.0

CAB SAUV, JORDAN, 2002,
ALEXANDER VALLEY,
CALIFORNIA \$130.0

CAB SAUV, FERRARI CARANO,
2007, ALEXANDER VALLEY,
CALIFORNIA \$62.0

CAB SAUV, SILVER OAK, 2004,
NAPA, CALIFORNIA 1 \$180.0

OPUSONE, 2007, NAPA,
CALIFORNIA \$260.0

CAB SAUV, CARPINETO FARNITO
IGT, 2005, TUSCANY, ITALY \$56.0

CAB SAUV, VINA PENALOEN,
2008, MAIPO VALLEY, CHILE \$41.0

CAB SAUV, TERRAZAS DE LOS
ANDES RESERVA, 2006,
ARGENTINA \$45.0

Ming Yi Menu



Ming Yi

3 Speedwell Avenue NJ 07960,
Morristown, United States

Opening Hours:

gallery image