



明閣黑珍珠盛宴

MING COURT BLACK PEARL TASTING MENU

明閣及中廚部行政總廚李悅發師傅呈獻

PRESENTED BY MING COURT AND CHINESE KITCHEN EXECUTIVE CHEF LI YUET FAAT

每位 per person

HK\$1,188

Amuse-Bouche

翠綠玲瓏

Preserved Vegetable, Water Chestnut, Marmoreal Mushroom, Marinated

明閣兩小碟

酒香富貴蝦 · 至尊蜜汁叉燒

Ming Court Appetiser Duo

Drunken Mantis Shrimp, Chinese Huadiao Wine, Simmered

Supreme Pork Loin, Honey, Barbecued

酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Onion, Breaded, Deep-Fried

椰皇松茸螺頭燉花膠

Superior Fish Maw, Matsutake, Sea Whelk, Monarch Coconut, Double-Boiled

蔥燒脆皮關東刺參扣南非鮑魚

South African Abalone, Kanto Sea Cucumber, Onion Concentrate, Braised

蒜片 A5 和牛粒

Cubed A5 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried

魚子醬星斑扒菜苗

Caviar, Leopard Coral Garoupa Fillet, Garden Green, Simmered

龍蝦手工麵

Lobster, Shanghai Noodles, Lobster Broth

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

楊枝甘露 · 迷你蛋撻

Mango, Pomelo, Coconut, Sago Cream

Mini Egg Tart, Baked

佳釀配搭 WINE PAIRING

White wine

Icardi, Cascina D'Or, Cortese, Italy, 2022

Nikolaihof, Grüner Veltliner, Hefeabzug, Austria, 2022

Glass

\$145

\$170

Bottle

\$580

\$680

Red wine

Le C de Calon Ségur by Calon Ségur, France, 2020

Château de Camensac, France, 2003

\$220

\$245

\$880

\$980



2025 黑珍珠餐厅指南

美团 大众点评

以上菜單只限兩位起，所有價目需另加一服務費。食物或會因應季節變化及供應而改變，請向餐廳查詢最新菜單。

Menu is applicable to minimum two persons per table. All prices are subject to 10% service charge.

All menu items are subject to change due to seasonality and availability. Please contact restaurant for the latest menu.

