



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

原價每位
original price per person

HK\$1,288

plus 10% service charge

朗廷卓逸會會員優惠每位
Brilliant by Langham members per person

HK\$1,038

plus 10% service charge

前菜

五味雜陳洛神花百香果鵝肝凍

Amuse-Bouche

Magnolia Lab Roselle, Foie Gras Terrine, Passion Fruit, Drunken

明閣兩小碟

至尊蜜汁叉燒·魚子醬金陵乳豬件

Ming Court Appetiser Duo

Supreme Pork Loin, Honey, Barbecued

Sliced Suckling Pig, Caviar, Roasted

酥炸鮮釀蟹蓋

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

松茸螺頭雪鳳凰燉遼參

Silkie Chicken, Matsutake, Sea Whelk, Double-Boiled

蠔皇翡翠百花釀花菇扣南非乾鮑 (28 頭)

Minced Shrimp, Shiitake, South African Abalone (Twenty Eight-Head), Seasonal Green, Braised

20 年青花汾酒神仙鴿

Aged Qinghua Fenjiu, Pigeon, Fish Maw, Sea Cucumber, Water Chestnut, Conpoy Premium Sauce, Braised

本地龍蝦濃湯手工麵

Local Lobster, Shanghai Noodles, Lobster Broth, Simmered

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

燕窩豆腐奶凍·懷舊黑白芝麻卷

Bird Nest, Tofu Panna Cotta, Chilled

Black and White Sesame Roll

自家製迷你冬蓉酥·雲南勐海普洱熟茶

Homemade Mini Winter Melon Paste Puff, Baked

Yunnan Menghai Fermented Pu'er

佳釀配搭 WINE PAIRING

香檳 Champagne

Laurent Perrier, La Cuvée, Tour-Sur-Marne, France

白酒 White Wine

Bibi Graetz, Casamatta, Italy, 2020

紅酒 Red Wine

Pio Cesare, Barolo, Piemonte, Italy, 2020

Glass Bottle

\$225 \$900

\$145 \$580

\$320 \$1280



2018-2026

Nine Consecutive Years

如閣下有任何食物敏感或欲選用素菜上湯，請與我們的服務員聯絡。價目以港幣計算並需另加一服務費和每位港幣 33 元茶芥。
Please inform your server if you have any food allergies, dietary restrictions or if you prefer a vegetarian-based stock in your dish.
All prices are in Hong Kong dollars and subject to 10% service charge, along with HKD33 tea charge per person.

