



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\$1,288

Amuse-Bouche

翠綠玲瓏

Preserved Vegetable, Water Chestnut, Marmoreal Mushroom, Marinated

明閣兩小碟

糟花雕醉鮑魚 · 至尊蜜汁叉燒

Ming Court Appetiser Duo

Abalone, Chinese Huadiao Rice Wine, Chilled

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

蔥燒脆皮關東刺參拼南非鮑魚 (六頭)

Kanto Sea Cucumber, Minced Shrimp, Minced Pork, Onion Concentrate, Deep-fried
South African Abalone (Six-Head), Braised

鮮菌和牛禮盒

Thin-Sliced A5 Wagyu Beef, Morel, Matsutake, Pan-Seared

魚子醬星斑扒菜苗

Caviar, Leopard Coral Garoupa Fillet, Seasonal Green, Simmered

有機頭抽乾煎大虎蝦配花膠蝦頭油撈麵

Tiger Prawn, Organic Superior Soy Sauce, Pan-Fried,
Fish Maw, Tossed Noodles, Home-made Shrimp Oil, Mixed

蛋白杏仁茶 · 自家製迷你冬蓉酥

Almond Cream Sweetened Soup, Egg White
Homemade Mini Winter Melon Paste Puff, Baked

佳釀配搭 WINE PAIRING

香檳 Champagne

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

Glass

Bottle

\$225

\$900

白酒 White Wine

Cantina Di Riva, Gewurztraminer, Italy, 2021

\$170

\$680

紅酒 White Wine

Rallo, Nero d'Avola, Sicilia, Italy, 2021

\$170

\$680

2025黑珍珠餐厅指南

美团 大众点评

此套餐不可與其他推廣、折扣、會員優惠、會員積分制度或優惠券同時使用。以上菜單只限兩位起，價目以港元計算並需另加一服務費和茶芥。
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。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。

This set menu cannot be used in conjunction with any other promotional offers, discounts, membership privileges, membership points system and gift vouchers. Menu is applicable to minimum two persons per table.

All prices are in Hong Kong dollars and subject to 10% service charge and tea charge.

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

