

# 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, Seasonal 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 Ega Tart, Baked

## 佳釀配搭 WINE PAIRING

<u>白酒 White Wine</u>	<u>Glass</u>	<u>Bottle</u>
Cantina Di Riva, Gewurztraminer, Italy, 2021	\$170 \$145	\$680 \$580
Icardi, Cascina D'Or, Cortese, Italy, 2022		
紅酒 White Wine		
Silver Palm, Cabernet Sauvignon, California, USA, 2020	\$195	\$780
Rallo, Nero d'Avola, Sicilia, Italy, 2021	\$170	\$680



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.

