冬至海味一品煲
WINTER SOLSTICE FESTIVE CASSEROLE

原隻南非鮑魚(6 頭) · 流浮山金蠔 · 原隻花膠筒 · 海參 · 元貝 · 花菇 · 青龍蝦 ·
南乳豬手 · 五香燒腩肉 · 鮑汁鵝掌 · 蘿蔔 · 炸芋頭

South African Whole Abalone (Six-Head), Lau Fau Shan Dried Oyster, Fish Maw, Sea Cucumber, Conpoy, Shiitake, Green Lobster, Braised Pig's Trotter with Red Fermented Bean Curd, Barbecued Pork Loin with Five Spice, Braised Goose Web with Abalone Sauce, Turnip, Deep-Fried Taro, Braised in a Clay Pot

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

四位用 for four persons

原價 original price	朗廷卓逸會會員限時優惠 Brilliant by Langham members limited time offer
HK$1,988	HK$1,588
net price	net price

追加菜式推介
Add-on Recommendations

至尊蜜汁叉燒 (例) Supreme Pork Loin, Honey, Barbecued (Regular)	$308 (原價 original price: $338)
富貴鹽香雞 (半隻) Chef's Chicken Baked in Rock Salt (Half)	$328 (原價 original price: $378)
遠年陳皮和牛面頰 (例) Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot (Regular)	$428 (原價 original price: $498)
蟹黃蟹肉竹笙扒時蔬 (例) Crab Roe, Crab Meat, Bamboo Pith, Garden Green, Braised (Regular)	$318 (原價 original price: $388)
蟹黃蟹肉燴伊麵 (例) E-Fu Noodles, Crab Meat, Crab Roe, Egg White, Braised (Regular)	$328 (原價 original price: $388)
明閣自家製XO醬 Ming Court Homemade XO Sauce	$258 (原價 original price: $298)

以可循環再用的砂鍋奉上，並可以明火或電磁爐加熱
Served in a reusable casserole clay pot, which can be reheated with an open flame or induction cooker

於 2026 年 12 月 1日至 12 月 31 日，每天早上 11 時至下午 2 時及下午 5 時至晚上 8 時供應
賓客須於取餐日期最少一天之前致電 +852 3552 3300 下單
Available from 1 to 31 December 2026, from 11:00am to 2:00pm and from 5:00pm to 8:00pm daily
Orders shall be placed at least one day before the pick-up date by calling the order hotline: +852 3552 3300

領取地址: 明閣 – 九龍旺角上海街 555 號香港康得思酒店6樓
Pick-up location: Ming Court - Level 6, Cordis, Hong Kong, 555 Shanghai Street, Mongkok