



MING COURT AWARD-WINNERS

明阁得奖菜式

Lobster ensemble (per person) Braised lobster in chicken broth, stir-fried lobster with shallot and steamed egg white topped with lobster and ham Silver, Hong Kong Tourism Board Best OfThe Best Culinary Awards 2014	458
Sauteed Wagyu beef cube with basil and cashew nut Gold With Distinction, Hong Kong International Culinary Classic 2013	468
Sauteed sliced Coral leopard with mixed mushroom and dried shrimp roe Gold, Hong Kong Tourism Board Best OfThe Best Culinary Awards 2003	market price
Braised fish maw soup with shredded chicken, mushroom and dried tangerine peel (per person) Gold, Hong Kong Tourism Board Best OfThe Best Culinary Awards 2011	128
Fried giant grouper fillet accompanied with king prawn (per person) Silver, Hong Kong Tourism Board Best OfThe Best Culinary Awards 2009	168
Chicken fried rice scented with Chinese rice wine Gold, Hong Kong Tourism Board Best OfThe Best Culinary Awards 2011	158

MING COURT SIGNATURES

明阁精选美馐

Double boiled partridge soup with almond and coconut (per person)	128
Sauteed lobster and egg white topped with crab meat, scallop and crab roe (per person)	158
Sauteed tiger prawn with minced pork and mushroom in sweet and chili sauce	268
Fried egg white with shrimp (per person)	228
Pan-fried Wagyu beef box stuffed with black truffle and mushroom (per person)	168
Ming Court crispy chicken accompanied with walnut	Whole piece 298 Half piece 158
Suckling pig fried rice with sweet and chili sauce	228 per person 68

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APPETIZER 特色头盘

Shanghainese deep-fried cod fish in brown sauce with cinnamon	258
Homemade bean curd filled with vegetable and mushroom	68
Marinated abalone and jelly fish in vinegar sauce	128
Drunken roe crab in Chinese rice wine	258
Poached chicken served in scallion oil	108
Deep-fried prawn with wasabi and mayonnaise dressing	128
Deep-fried bean curd with spiced salt	68
Asparagus lettuce in chili oil	68

BARBECUED 明炉烧烤

Roasted suckling pig	Whole piece 988	Half piece 528
Please wait approximately 40 minutes for your dish to be cooked		
Barbecued Kurobuta pork		198
Roasted goose		198
Chef's soy chicken	Whole piece 298	Half piece 158
Please wait approximately 30 minutes for your dish to be cooked		
Roasted river eel with honey sauce		168
Barbecued meat combination		288
Choose two from roasted goose, barbecued pork or suckling pig		

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SOUP 四季汤羹

Double boiled chicken soup with fish maw, conpoy, conch and honey melon	3 to 4 persons 488 6 to 8 persons 898
Double boiled sea cucumber with mushroom and bamboo pith in chicken soup (per person)	228
Double boiled fish maw soup with mushroom and baby cabbage (per person)	198
Braised fresh shrimp soup with vegetable and egg white (per person)	108
Hot and sour soup with sliced mullet (per person)	108
Soup of the day (lunch only)	per person 88 3 to 5 persons 268

BIRD'S NEST 燕窝

Braised imperial bird's nest with crab roe (per person)	580
Braised imperial bird's nest in supreme broth (per person)	580
Braised imperial bird's nest with fresh crab meat (per person)	580
Braised imperial bird's nest in chicken broth (per person)	580
Braised imperial bird's nest with bamboo shoot (per person)	228

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ABALONE 鲍鱼海味

Braised Middle Eastern abalone in oyster sauce (per person)	1080
Braised abalone in oyster sauce (Four-Head) (per person)	368
Braised abalone in oyster sauce (Three-Head) (per person)	1588
Braised abalone with sea cucumber and mushroom (per person)	388
Braised fish maw in soy sauce (per person)	268
Braised sea cucumber with preserved plum (per person)	228
Braised sea cucumber with pork and shrimp paste in XO sauce (per person)	228
Braised dark sea cucumber with shrimp roe	per person 108 4 to 6 persons 628

LIVE SEAFOOD 生猛海鲜

market price

Australian lobster

Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, steamed with egg white and Chinese rice wine, or sauteed with vegetable

Baby lobster

Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, deep-fried with cheese and butter, or stir-fried with black pepper

Giant labird (please order one day in advance)

Coral leopard grouper

Steamed with soy sauce or braised and steamed with egg white and crab roe

Tiger grouper

Steamed with soy sauce, stir-fried with mushroom and shrimp roe, or steamed with green peppercorn

Red grouper

Steamed with soy sauce, or steamed with green peppercorn

Da Lian abalone

Steamed with black bean sauce, steamed with dried tangerine, or stir-fried with XO sauce

Roe crab

Steamed with shrimp oil, steamed with egg white and Chinese rice wine, baked with ginger and spring onion, or baked with vermicelli

King crab (please order one day in advance)

Steamed with egg white and Chinese rice wine, baked with crab leg, or braised with rice and crab meat

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SEAFOOD 海鲜类

Sauteed prawn with chill sauce	328
Wok-fried American conch with vegetable	388
Steamed cod fish with vermicelli in Chinese rice wine (per person)	118
Braised lobster with ham and egg white in supreme broth (per person)	188
Wok-fried scallop and mushroom with Yun Nan mushroom sauce	228
Baked stuffed crab shell with onion and crab meat (per person) (Baked with cheese or deep-fried)	118

POULTRY AND MEAT 家禽，肉类

Stewed beef cheek in red wine and oyster sauce	228
Wok-fried Wagyu beef with garlic and spring onion	468
Braised pork rib with sweet soy sauce in clay pot	158
Wok-fried pork with vinegar sauce	158
Braised Kurobuta pork with red wine and black pepper	188
Stir-fried chicken with ginger and dried tangerine peel in clay pot	158

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VEGETABLE, BEAN CURD 各式时蔬，豆腐

Stir-fried dragon bean with minced Kurobuta pork and marinated vegetable	88
Braised asparagus and bamboo shoot topped with crab meat and crab roe	188
Sauteed sweet pea with morel mushroom and lily bulb	158
Shredded fish maw, mushroom and vegetable braised in fish broth	158
Bean curd and mushroom stewed with Belachan sauce serve in casserole	158
Seasonal vegetable	118
Sauteed, braised in supreme broth, sauteed with minced garlic, sauteed with ginger sauce, braised in fish soup, or braised in chicken broth	

RICE AND NOODLE 主食，饭面

Stir-fried vermicelli with Alaska crab meat and osmanthus	158
Braised lobster rice with egg white and egg yolk	428
Shrimp fried rice with X.O sauce	158
Noodle topped with dried shrimp in scallion oil	108
Fried noodle with chive and bean sprout in soy sauce	98
Braised E-Fu noodle with mushroom and crab roe in lobster soup	218
Steamed rice with carrot and mixed mushroom in Saki sauce (per person)	68
Add one abalone	168

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DESSERT 南北甜品

Double boiled imperial bird's nest (served with almond or coconut dressing) (per person)	680
Healthy Tong Sui (per person)	68
Baked egg tart (3 pics)	68
Tong Sui with pear and nostoc (per person)	88
Deep-fried egg powder with syrup (3 pics)	58
Sweet delights	128
Chinese yam cake stuffed with red date paste and mango paste (4 pics)	
Mango jelly topped with bamboo bird's nest (4 pics)	158
Seasonal fruit plate (per person)	68

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LUNCH DIM SUM 午市點心

Steamed lobster and fish roe dumpling (3 pics)	98
Baked abalone and mushroom pastry (per person)	98
Steamed shrimp dumpling with bamboo shoot (4 pics)	68
Steamed pork dumpling with Alaska crab meat (3 pics)	88
Steamed scallop, crab meat and egg white dumpling (3 pics)	58
Steamed shrimp dumpling with chive (3 pics)	58
Steamed shumai topped with conpoy (4 pics)	68
Shanghainese deep-fried spring roll filled with shredded chicken, cabbage and mushroom (3 pics)	58
Baked Waygu beef and mushroom pastry (3 pics)	68
Shanghainese pan-fried Kurobuta pork dumpling with shrimp (3 pics)	68

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