



明閣外賣自取菜單
GOURMET GRAB-AND-GO MENU

每天 10:30 – 21:30 供應
Available at 10:30 – 21:00 daily

賓客須於取餐時間最少一小時或之前致電+852 3552 3028 下單。
Orders shall be placed at least one hour before the pickup time
by calling the order hotline: +852 3552 3028.

取餐地址：九龍旺角上海街 555 號香港康得思酒店 6 樓
Pick-up location: Level 6, Cordis, Hong Kong, 555 Shanghai Street, Mongkok



外賣自取限定精選 GRAB-AND-GO SPECIAL

每款 each set

HK\$118net

以下每款包括天天老火湯一客及絲苗白飯一客
Including One Chef's Daily Soup of the Day and One Steamed Rice Per Set

至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

咕嚕蝦球

Sweet and Sour Prawns, Pineapple, Stir-Fried

魚香茄子黑豚肉碎

Minced Iberico Pork, Eggplant, Salted Fish, Braised

富貴鹽香雞

Chef's Chicken Baked in Rock Salt

每款 each set

HK\$118net

以下每款包括天天老火湯一客
Including One Chef's Daily Soup of the Day

鵝肝叉燒蔥花炒飯

Fried Rice, Foie Gras, Barbecued Pork, Spring Onion

蝦醬帶子鮮蝦叉燒絲炒米粉

Rice Vermicelli, Scallop, Shrimp, Shredded Barbecued Pork, Dried Shrimp Paste, Sautéed

追加菜式 ADD ON

麻香核桃耳 Wild Black Jelly Fungus, Sesame, Sichuan Peppercorn, Chilled	\$98
芹香馬蹄海蜇頭 Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled	\$108
至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued	\$228
五香燒腩肉 Pork Loin, Five Spice, Barbecued	\$118
臘味炒芥蘭 Air-Dried Cured Pork and Sausage, Chinese Kale, Wok-Fried	\$138

如閣下有任何食物敏感或欲選用素菜上湯，請與我們聯絡
Please inform us if you have any food allergies, dietary restrictions or
if you prefer a vegetarian-based stock in your dish

所有折扣優惠不適用於以上菜單
All discount privileges are not applicable to the above menu





外賣自取限定套餐

GRAB-AND-GO SPECIAL SET MENU

兩位用 for two persons

HK\$388net

包括自選主菜、天天老火湯、絲苗白飯及糖水各兩客
including Two Main Dishes of Your Choice,
Two Chef's Daily Soup of the Day,
Two Steamed Rice and Two Desserts

四位用 for four persons

HK\$668net

包括自選主菜、天天老火湯、絲苗白飯及糖水各四客
including Four Main Dishes of your Choice,
Four Chef's Daily Soup of the Day,
Four Steamed Rice and Four Desserts

鳳梨咕嚕肉

Sweet and Sour Pork, Pineapple, Stir-Fried

遠年陳皮和牛面頰

Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised

至尊蜜汁叉燒 (例)

Supreme Pork Loin, Honey, Barbecued (Regular)

XO 醬炒露筍花枝明蝦球

Shrimp, Cuttlefish, Asparagus, XO Sauce, Sautéed

遠年陳皮蒸和牛肉餅

Minced Wagyu Beef Patty, 15-Year Aged Dried Tangerine Peel, Steamed

荷葉雲腿蒸雞

Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf

富貴鹽香雞 (例)

Chef's Chicken Baked in Rock Salt (Regular)

金不換南瓜鮮菌炒黑豚肉片

Iberico Pork, Thai Basil, Pumpkin, Shiitake, Wok-Fried

瑤柱花膠絲扒菠菜苗

Baby Spinach, Conpoy, Fish Maw, Braised

追加菜式 ADD ON

麻香核桃耳 Wild Black Jelly Fungus, Sesame, Sichuan Peppercorn, Chilled	\$98
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竹籠荷葉蒸飯

STEAMED RICE

SERVED IN BAMBOO BASKET

欖菜黑鱈魚片荷葉蒸飯 (炒飯底)

Fried Rice, Black Cod Fillet, Pickled Olive, Wrapped in Lotus Leaf, Steamed

四位用 for four persons

\$398

原隻鮑魚滑雞蟲草花紅棗荷葉蒸飯 (炒飯底) (12頭)

Fried Rice, Whole Abalone (Twelve-Head), Chicken Fillet, Cordyceps Flower, Red Date, Wrapped in Lotus Leaf, Steamed

四位用 for four persons

\$378

原籠荷葉蒸金銀蒜瑤柱海中蝦糯米飯

Glutinous Rice, Prawn, Conpoy, Fried Garlic, Wrapped in Lotus Leaf, Steamed

四位用 for four persons

\$398

原籠荷葉蒸臘味糯米飯

Glutinous Rice, Air-Dried Pork and Duck Liver Sausage, Air-Dried Cured Meat, Dried Shrimp, Shiitake Mushroom, Wrapped in Lotus Leaf, Steamed

四位用 for four persons

\$308

精選煲仔菜

CLAY POT

古法雙冬扣黑草羊腩煲

Black Goat Meat, Shiitake, Bamboo Shoot, Braised in a Clay Pot

\$568

枝竹火腩炆星斑頭腩煲

Leopard Coral Garoupa Fillet, Bean Curd Sticks Pickled Olive, Braised in a Clay Pot

\$408

東坡肉

Pork Belly, Homemade Supreme Sauce, Braised in a Clay Pot

\$388

陳草菇原隻鮑魚炆雞煲

Whole Abalone, Chicken, Cultivated Mushroom, Stewed in a Clay Pot

\$368

鮑汁蝦籽柚皮扣鵝掌

Goose Web, Pomelo Flesh, Dried Shrimp Roe, Abalone Sauce, Braised in a Clay Pot

\$368

榆耳上素羊肚菌白靈菇豆腐煲

Tofu, Garden Green, Elm Fungus, Morel, White King Oyster Mushroom, Braised in a Clay Pot

\$248

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精選點心

DELUXE DIM SUM

每天 11:30 – 17:30 供應

Available at 11:30 – 17:30 daily

養生三色餃

牛肝菌榆耳菠菜餃 · 杞子鮮蝦蟹肉甘筍餃 · 帶子羊肚菌紅菜頭餃

Wellness Dumpling Trio

Porcini Dumpling, Elm Fungus, Spinach Wrap, Steamed
Shrimp Dumpling, Crab Meat, Wolfberry, Carrot Wrap, Steamed
Scallop Dumpling, Morel Mushroom, Beetroot Wrap, Steamed

三件 three pieces
\$98

帶子賽螃蟹餃

Scallop Dumpling, Crab Meat, Egg White, Wolfberry, Steamed

三件 three pieces
\$82

燕液露筍鳳眼餃

Shrimp Dumpling, Pork, Bird's Nest, Asparagus, Water Chestnut, Steamed

三件 three pieces
\$82

筍尖藍天使蝦餃

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces
\$88

瑤柱鮮蝦燒賣

Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed

四件 four pieces
\$82

上素蒸粉果

Vegetarian Dumpling, Morel, Assorted Mushrooms, Water Chestnut,
Carrot, Tribute Vegetable, Steamed

三件 three pieces
\$62

竹筍榆耳上素餃

Vegetarian Dumpling, Bamboo Pith, Elm Fungus, Assorted Mushrooms,
Water Chestnut, Carrot, Chinese Celery, Steamed

三件 three pieces
\$62

蜜汁叉燒包

Barbecued Pork Bun, Steamed

三件 three pieces
\$68

生煎野菌包

Assorted Mushrooms Bun, Pan-Fried

三件 three pieces
\$62

明閣流沙包

Egg Yolk Custard Bun, Steamed

三件 three pieces
\$62





精選點心

DELUXE DIM SUM

每天 11:30 – 17:30 供應

Available at 11:30 – 17:30 daily

黑毛豬鹹水角

Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork,
Preserved Radish, Deep-Fried

三件 three pieces
\$68

上素羊肚菌春卷

Morel Mushroom, Vegetarian Spring Roll, Deep-Fried

三件 three pieces
\$62

XO 醬炒腸粉

Rice Pasta Roll, Homemade XO Sauce, Sautéed

\$98

韭黃藍天使蝦腸粉

Rice Pasta Roll, New Caledonia Blue Prawn, Yellow Chives, Steamed

\$98

蜜汁叉燒腸粉

Rice Pasta Roll, Barbecued Pork, Honey, Steamed

\$88

香茜牛肉腸粉

Rice Pasta Roll, Minced Beef, Parsley, Steamed

\$88

羊肚菌榆耳腸粉

Rice Pasta Roll, Morel, Matsutake, Elm Fungus, Carrot,
Tribute Vegetable, Steamed

\$88





餐前小食

APPETISERS

冷盤 COLD

脆藕片・琥珀合桃

Lotus Root Crisp, Caramelised Walnut

\$108

芹香馬蹄海蜇頭

Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled

\$158

手撕麻香雪雁伴五香核桃耳

Shredded Snow Goose, Chinese Celery, Sesame, Sichuan Peppercorn, Star Anise, Wild Black Jelly Fungus, Chilled

\$198

拍青瓜花雕凍鮑魚 (12頭)

Abalone in Chinese Huadiao Rice Wine (Twelve-Head),
Pickled Cucumber, Chilled

四隻 four pieces
\$328

熱盤 HOT

酥炸法國田雞

French Frog's Leg, Deep-Fried

\$238

椒鹽龍脷仔

Sole Fillet, Spiced Salt, Deep-Fried

\$188

香煎藍天使蝦墨魚餅

New Caledonia Blue Prawn and Cuttlefish Patty, Water Chestnut,
Chinese Celery, Pan-Seared

\$168

滷水豬仔腳

Pig's Trotter, Loh-Sui Sauce

\$168

五香燒腩肉

Pork Loin, Five Spice, Barbecued

\$168

香煎黑椒牛舌粒

Cubed Ox Tongue, Black Pepper, Pan-Seared

\$158





明爐燒烤及滷味

BARBECUED & MARINATED MEAT

至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued	例 regular \$298		
當歸燒大鱈 Eel, Chinese Angelica, Grilled	例 regular \$218		
當歸燒鵝 Goose, Chinese Angelica, Roasted	例 regular \$288	半隻 half \$428	一隻 whole \$788
潮蓮燒鵝 Goose, Roasted	例 regular \$288	半隻 half \$428	一隻 whole \$788
脆皮妙齡鴿 Crispy-Skin Baby Pigeon, Roasted Freshly Squeezed Lemon Juice, Spiced Salt			一隻 whole \$168





湯羹

SOUP

花膠螺頭蜜瓜爵士湯

Fish Maw, Whelk, Honeydew Melon, Pork Loin, Double-Boiled

每位 per person
\$188

濃湯花膠雞絲羹

Eight Treasure Soup

Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith,
Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger

每位 per person
\$208

清燉海中寶 (18 頭南非鮑魚、海參、花膠及瑤柱)

South African Abalone (eighteen-head), Sea Cucumber, Fish Maw,
Conpoy, Clear Soup, Double-Boiled

每位 per person
\$388

菜膽天白菇燉花膠

Superior Fish Maw, Shiitake Mushroom, Chinese Cabbage,
Chicken Consommé, Double-Boiled

每位 per person
\$308

日月魚無花果燉鷓鴣

Partridge, Asian Moon Dried Scallop, Dried Fig, Pork Loin, Double-Boiled

每位 per person
\$238

紅燒蟹肉燕窩

Bird's Nest, Crab Meat, Superior Rich Broth, Braised

每位 per person
\$288

紅燒蟹黃蟹肉官燕

Imperial Bird's Nest, Crab Meat, Crab Roe, Braised

每位 per person
\$568

菜膽竹筍清燉松茸

Matsutake, Bamboo Pith, Chinese Cabbage, Double-Boiled

每位 per person
\$188





鮑魚海味

ABALONE & DRIED SEAFOOD

蠔皇花菇原隻扣中東鮑魚 (28頭) Whole Middle East Dried Abalone (Twenty-Eight-Head), Shiitake, Braised	每隻 per piece \$588
蠔皇原隻扣澳洲鮮鮑魚 (3頭) Whole Australian Abalone (Three-Head), Braised	每隻 per piece \$538
花菇鵝掌扣南非湯鮑魚 (4頭) South African Abalone (Four-Head), Shiitake, Goose Web, Braised	每位 per person \$428
蝦籽扒原條婆參 (3頭) Whole Sea Cucumber (Three-Head), Dried Shrimp Roe, Garden Green, Braised	半條 half 一條 whole \$588 \$1,088
關東遼參扣花膠 Kanto Sea Cucumber, Fish Maw, Braised	每位 per person \$538
鮑汁花膠扣鵝掌 Fish Maw, Goose Web, Kale, Abalone Sauce, Braised	每位 per person \$398

海鮮

SEAFOOD

龍皇披金甲 Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried	例 regular \$598
酥炸釀鮮蟹蓋 Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried	每位 per person \$218
珊瑚蛋白龍蝦球 Lobster, Crab Meat, Crab Roe, Spring Onion, Egg White, Stir-Fried	\$628
藍天使蝦黑椒粉絲煲 New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot	\$408
宮爆腰果藍天使蝦球 New Caledonia Blue Prawn, Cashew Nut, Asparagus, Dried Chilli, Shallot, Stir-Fried	\$408





家禽及肉類

POULTRY & MEATS

原籠荷葉雲腿蒸雞 Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf	半隻 half \$288	一隻 whole \$528
鹹檸遠年陳皮雞 Chicken Pieces, 15-Year Aged Dried Tangerine Peel, Salted Lemon, Spring Onion, Shallot, Braised in a Clay Pot	\$308	
蝦籽柚皮扒鴨 Duck, Pomelo Flesh, Dried Shrimp Roe, Braised	半隻 half \$298	一隻 whole \$588
鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Stir-Fried	\$268	
香酥蝦醬小排骨 Pork Spare Rib, Dried Shrimp Paste, Egg, Fried	\$268	
西班牙黑毛豬東坡肉 Iberico Pork Belly, Homemade Supreme Sauce, Braised	每位 per person \$138	
蝦籽關東遼參爆 M9 和牛粒 Cubed M9 Wagyu Beef, Kanto Sea Cucumber, String Bean, Dried Shrimp Roe, Stir-Fried	\$668	
蒜片 M9 和牛粒 Cubed M9 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried	\$588	
遠年陳皮和牛面頰 Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot	\$488	
豉蒜尖椒爆紐西蘭羊柳 New Zealand Lamb Fillet, Shishito Green Pepper, Garlic Black Bean, Spring Onion, Stir-Fried, Served in a Clay Pot	\$368	





蔬菜

VEGETABLES

蝦籽扒柚皮 Pomelo Flesh, Dried Shrimp Roe, Braised	\$268
蝦籽鮮菌素千層 Bean Curd Sheet, Dried Shrimp Roe, White King Oyster Mushroom, Shiitake, Sautéed	\$248
金耳榆耳扒菠菜苗 Baby Spinach, Elm Fungus, Yellow Fungus, Braised	\$248
榆耳上素羊肚菌白靈菇豆腐煲 Tofu, Garden Green, Elm Fungus, Morel, White King Oyster Mushroom, Braised in a Clay Pot	\$248
梅菜芯蒸茄子 Eggplant, Pickled Chinese Cabbage Pith, Steamed	\$228





粉、麵、飯

NOODLES & RICE

窩燒滋補竹絲雞炒飯

Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented, Crispy Conpoy, Wolfberry, Pine Nut, Served in a Clay Pot \$298

窩燒鮑魚粒瑤柱燴飯

Fried Rice Sizzler, Abalone, Conpoy, Egg, Chinese Celery, Shiitake, Spring Onion, Braised in a Clay Pot \$298

攪角鹹檸 M9 和牛蛋炒飯

Fried Rice, M9 Wagyu Beef, Salted Lemon, Black Olive, Egg \$328

芥香欖菜豚肉炒飯

Fried Rice, Barbecued Iberico Pork, Pickled Olive, Chinese Kale, Served in a Clay Pot \$298

蝦醬薑米蔥花蟹肉炒飯

Fried Rice, Crab Meat, Dried Shrimp Paste, Ginger, Spring Onion \$268

豉椒蝦球兩面黃

Crispy Egg Noodle, Prawn, Chilli, Red and Green Pepper, Fried \$368

芙蓉蟹皇蟹肉燴伊麵

E-Fu Noodle, Crab Meat, Crab Roe, Egg White, Braised \$328

蝦醬帶子鮮蝦叉燒絲炒米粉

Rice Vermicelli, Scallop, Shrimp, Shredded Barbecued Pork, Dried Shrimp Paste, Sautéed \$248

