



明閣

自2005年開業以來，明閣已屢獲國際、內地及本地美食評審單位及業界所肯定。行政總廚李悅發及其團隊致力搜羅頂級新鮮食材，同時亦積極推動粵饌傳承及多元融合，將獨特的廣東風味呈現至各地饕客，明閣團隊不時與本地老字號品牌聯手呈獻精緻美饌，更多次獲邀與香港旅遊發展局合作，透過巧手刀功及卓越廚藝匠心演繹經典粵饌。

主廳設計風格融合現代及中國傳統特色元素，一系列仿照明朝陶器的擺設，襯托四周當代著名中國藝術家的山水畫，優雅脫俗。明閣的宴會廳設計簡潔時尚，如香檳、珍珠母和月光般柔和的主廳色調，配搭桃木的別緻裝飾，營造高雅舒適的氣氛。

明酒窖珍藏三百多款來自十五多個國家、百多個著名產酒區的佳釀。專業的侍酒師團隊將帶領您享受獨一無二的美酒粵菜配搭體驗。

MING COURT

Since its establishment in 2005, Ming Court has garnered a plethora of prestigious accolades, both internationally and locally. Under the leadership of Executive Chef Li Yuet Faat, the restaurant is committed to sourcing the finest and most exceptional ingredients while celebrating the rich cultural heritage and diversity that epitomise the essence of Cantonese cuisine. The culinary team at Ming Court frequently collaborates with celebrated local brands and the Hong Kong Tourism Board to showcase the unique and captivating flavours of Cantonese gastronomy to global audiences.

Gracefully chic and adorned in mother-of-pearl and moonlit tones, Ming Court's elegant dining room extends the hotel's artistic essences and offers an inviting space that combines modern luxury with contemporary Chinese art.

Complemented by Ming Cellar which carries over 300 of the finest wine labels from over 15 countries and 100 regions, Ming Court's Sommelier Team brings you a memorable Cantonese dining experience with wine pairings.





午市商務套餐 – 日 BUSINESS SET LUNCH MENU – SUN

每位 per person

HK\$468

每位包括一杯果汁，汽水或礦泉水

每位可另加HK\$60配以一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of Fruit Juice, Soft Drink or Mineral Water Per Person

Additional HK\$60 Per Person for One Glass of Sommelier Selected White Wine, Red Wine or Sparkling Wine

點心拼盤

筍尖藍天使蝦餃 · 蘋果玉桂叉燒酥 · 金絲蟹肉卷

Dim Sum Trio

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed
Barbecued Pork Loin, Cinnamon, Apple, Puff Pastry, Roasted
Crab Meat, Onion, Mushroom, Spring Roll, Deep-Fried

天天老火湯

Chef's Soup of the Day

XO醬炒翡翠帶子螺片

Scallop, Sea Whelk, Asparagus, Homemade XO Sauce, Sautéed

鮑汁海參絲撈麵

Sea Cucumber, Broad Egg Noodles, Ginger, Spring Onion, Abalone Sauce, Tossed

遠年陳皮紅豆沙

Red Bean Cream Sweetened Soup, 15-Year Aged Dried Tangerine Peel

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

Please inform your server if you have any food allergies, dietary restrictions or
if you prefer a vegetarian-based stock in your dish

我們亦有提供全素菜式，請與我們的服務員聯絡

Please inform your server if you would like to have a vegan menu

所有價目需另加一服務費

All prices are subject to 10% service charge





午市商務套餐 – 月 BUSINESS SET LUNCH MENU – MOON

每位 per person

HK\$588

每位包括一杯果汁，汽水或礦泉水

每位可另加HK\$60 配以一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of Fruit Juice, Soft Drink or Mineral Water Per Person

Additional HK\$60 Per Person for One Glass of Sommelier Selected White Wine, Red Wine or Sparkling Wine

明閣三小碟

至尊蜜汁叉燒 · 松露鳳梨乳豬件 · 椒麻醋香紅海蜆頭

Ming Court Appetiser Trio

Supreme Pork Loin, Honey, Barbecued

Sliced Suckling Pig, Roasted, Pineapple, Black Truffle Paste

Jellyfish, Sichuan Peppercorn, Vinegar, Sesame Oil, Chilled

濃湯鮑魚花膠雞絲羹

Eight Treasure Soup

Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith,

Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger, Braised

天池濃湯耀龍皇

Tiger Prawn, Kimchi, Condensed Broth, Sautéed

雲腿竹筴扒菜苗

Yunnan Ham, Bamboo Pith, Seasonal Green, Simmered

原隻鮑魚瑤柱燴飯

Abalone, Conpoy, Egg, Chinese Celery, Spring Onion, Braised in a Clay Pot

燕窩豆腐奶凍

Bird Nest, Tofu Panna Cotta, Chilled

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精選點心

DELUXE DIM SUM



養生三色餃

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, Beetroot Wrap, Steamed

三件 three pieces 牛肝

\$98



鮑魚花膠竹笙海味灌湯餃

Superior Dumpling, Abalone, Fish Maw, Conpoy, Scallop, Shrimp, Bamboo Pith, Yunnan Ham, Chicken Broth

每位 per person

\$158



筍尖藍天使蝦餃

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces

\$98

油雞樅菌龍蝦蘆筍果

Lobster Dumpling, Termite Mushroom, Asparagus, Celery, Butterfly Pea, Steamed

三件 three pieces

\$98

帶子花膠菜苗餃

Fish Maw, Scallop, Seasonal Green Dumpling, Steamed

三件 three pieces

\$98

瑤柱鮮蝦燒賣

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

四件 four pieces

\$88

花膠鮑魚海參雞扎

Abalone, Fish Maw, Sea Cucumber, Chicken, Bean Curd Wrap, Steamed

兩件 two pieces

\$158



上素蒸粉果

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

三件 three pieces

\$78

蜜汁叉燒包

Barbecued Pork Bun, Steamed

三件 three pieces

\$78



生煎梅菜野菌包

Assorted Mushrooms Bun, Local Preserved Mustard Cabbage, Pan-Fried

三件 three pieces

\$78

明閣流沙包

Egg Yolk Custard Bun, Steamed

三件 three pieces

\$78



明閣精選美饌

Ming Court signatures



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精選點心

DELUXE DIM SUM

 明 即焗原隻鮑魚雞粒酥 · 蒼梧六堡茶	每位 per person
Whole Abalone, Chicken, Savoury Butter Tart, Baked	\$108
Guangxi Cangwu Liubao Tea	
製作需時 20 分鐘 Please allow 20 minutes for preparation	
 明 銀湖天鵝酥	三件 three pieces
Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried	\$98
胡椒香蔥牛肉酥	三件 three pieces
Minced Beef in a Crispy Puff, Spring Onion, Black Pepper, Baked	\$88
藍天使鮮蝦春卷	三件 three pieces
New Caledonia Blue Prawn Spring Roll, Deep-Fried	\$98
金絲蟹肉卷	三件 three pieces
Crab Meat, Onion, Mushroom, Spring Roll, Deep-Fried	\$88
 黑松露珍菌香煎腐皮卷	三件 three pieces
Black Truffle Paste, Vegetarian Spring Roll, Pan-Fried	\$78
安蝦黑毛豬鹹水角	三件 three pieces
Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork, Preserved Radish, Fried	\$88
上湯牛肉球	三件 three pieces
Beef Dumpling, Chicken and Pork Broth, Aged Dried Tangerine Peel, Simmered	\$88
XO 醬炒腸粉	
Rice Pasta Roll, Homemade XO Sauce, Crispy Conpoy, Sautéed	\$98
藍天使蝦脆皮紅米腸	
Red Rice Pasta Roll, New Caledonia Blue Prawn, Deep-Fried, Steamed	\$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

 明 閣精選美饌
Ming Court signatures

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明閣侍酒師推介

SOMMELIER SELECTION

CHAMPAGNE & SPARKLING

	Glass	Bottle
2008 Louis Roederer, Cristal, Reims, France		\$4880
2013 Telmont, Vinothèque, Épernay, France	\$395	\$1580
NV Taittinger Réserve, Brut, France	\$185	\$850

WHITE WINE

2020 François Carillon, 1er Cru, Les Combettes, Puligny Montrachet, France		\$3880
2016 Jean et Sébastien Dauvissat, Grand Cru, Les Preuses, Chablis, France		\$1580
2021 Domaine Ramonet, Bourgogne Aligoté, France	\$295	\$1180
2023 Felton Road, Bannockburn, Riesling, Off Dry, New Zealand	\$220	\$880
2022 Pio Cesare, Gavi, Italy	\$165	\$660

RED WINE

2021 Château Angelus, Saint-Émilion, Bordeaux, France		\$5880
2011 Les Forts de Latour by Château Latour, Pauillac, Bordeaux, France		\$3880
2017 Allegrini, Amarone della Valpolicella Classico, Veneto, Italy		\$2580
2019 Casanova Di Neri, Brunello di Montalcino, Tuscany, Italy	\$295	\$1180
2003 Château Camensac, Haut-Médoc, Bordeaux, France	\$245	\$980
2022 Valli, Pinot Noir, Gibbston Valley, New Zealand	\$225	\$900
2020 Silver Palm, Cabernet Sauvignon, California, USA	\$195	\$780

UMESHU

	Glass (100ml)	
NV Hombo Shuzo, Joto Chiran-Cha, Japan	\$145	\$880
NV Daishichi, Kimoto, Japan		\$680

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明閣經典珍饈盛宴

MING COURT DEGUSTATION MENU

每位 per person

HK\$988

Amuse-Bouche

酒糟桂花糖冬瓜

Wine Lees Sweetened Winter Melon

明閣兩小碟

12年陳意大利黑醋紅海蜆頭 · 松露鳳梨乳豬件

Ming Court Appetiser Duo

12-Year Aged Balsamic Vinegar, Jellyfish, Ginger, Sesame Oil, Chilled
Sliced Suckling Pig, Roasted, Pineapple, Black Truffle Paste

酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Onion, Breaded, Deep-Fried

濃湯鮑魚花膠雞絲羹

Eight Treasure Soup

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

魚子醬蛋白龍蝦球

Local Lobster, Caviar, Egg White, Steamed

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

鮮菌和牛禮盒

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

雲腿星斑卷扒菜苗

Leopard Coral Garoupa Fillet, Yunnan Ham, Seasonal Green, Simmered

鮑汁海參絲蝦籽撈粗麵

Sea Cucumber, Dried Shrimp Roe, Broad Noodles, Ginger, Spring Onion,
Abalone Sauce, Tossed

楊枝甘露 · 香芒糯米糍

Mango, Pomelo, Coconut, Sago Cream
Mango Glutinous Rice Dumpling

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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 Egg Tart, Baked

佳釀配搭 WINE PAIRING

氣泡酒 Sparkling wine

Montalbera, Cuvee Blanche Vino Spumante, Extra Dry, Italy N.V.

Glass Bottle

\$195 \$780

白酒 White Wine

Montalbera, Viognier, Italy, 2023

\$170 \$680

紅酒 Red Wine

Château de Camensac, Haut-Médoc, France, 2003

\$245 \$980



2025 黑珍珠餐厅指南

美团 大众点评

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.





餐前小食 APPETISERS

-  脆藕片 · 琥珀合桃
Lotus Root Crisp, Caramelised Walnut \$98
-   金箔松露千層豆腐
Layered Silk Tofu, Gold Leaf, Black Truffle, Chilled 每位 per person \$98
- 椒麻醋香紅海蜇頭
Jellyfish, Sichuan Peppercorn, Vinegar, Sesame Oil, Chilled \$168
- 15 年陳皮柑桔牛腩
Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled \$168
- 古越龍山醉香杞子乳鴿
10-Year Huadiao Wine, Pigeon, 15-Year Aged Dried Tangerine Peel, Wolfberry, Marinated 一隻 whole \$198

 明閣精選美饌
Ming Court signatures

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餐前小食 APPETISERS



七味金磚豆腐

Seven Spice-Crusted Tofu, Deep-Fried

\$98



香煎藍天使蝦墨魚餅

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

\$188

山西老陳醋香鱈魚粒

Cubed Cod Fillet, Shanxi Aged Vinegar, Fried

\$208



明閣八小碟

至尊蜜汁叉燒 · 滷水豬仔腳 · 遠年陳皮柑桔牛腩 · 涼拌海蜇絲

醋香小木耳 · 五香燒腩肉 · 四喜烤麩 · 桂花山楂

Ming Court Eight Delights

Supreme Pork Loin, Honey, Barbecued

Pig's Trotter, Loh-Sui Sauce, Chilled

Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled

Jellyfish, Sesame Oil, Chilled

Black Tree Fungus, Chinese Black Vinegar, Chilled

Pork Loin, Five Spice, Barbecued

Hou Fu, Shiitake, Abalone Sauce, Chilled

Osmanthus Hawthorn Berry, Chilled

四位用

for four persons

\$598



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明爐燒烤 BARBECUED

	當歸燒大鱈	例 regular		
	Eel, Chinese Angelica, Grilled	\$288		
	五香燒腩肉	例 regular		
	Pork Loin, Five Spice, Barbecued	\$198		
	至尊蜜汁叉燒	例 regular		
	Supreme Pork Loin, Honey, Barbecued	\$338		
	燒味三重奏			每位 per person
	至尊蜜汁叉燒 · 椒麻醋香紅海蜆頭 · 魚子醬金陵乳豬件			\$158
	Barbecued Appetiser Trio			
	Supreme Pork Loin, Honey, Barbecued			
	Jellyfish, Sichuan Peppercorn, Vinegar, Sesame Oil, Chilled			
	Sliced Suckling Pig, Caviar, Roasted			
	脆皮妙齡鵠			一隻 whole
	Crispy-Skin Baby Pigeon, Roasted			\$188
	Freshly Squeezed Lemon Juice, Spiced Salt			
	即燒化皮乳豬	例 regular	半隻 half	一隻 whole
	Suckling Pig, Roasted	\$438	\$888	\$1,688
	製作需時 30 分鐘 Please allow 30 minutes for preparation			
	潮蓮燒鵝	例 regular	半隻 half	一隻 whole
	Goose, Roasted	\$388	\$558	\$1,058
	秘製鹽香雞		半隻 half	一隻 whole
	Chef's Chicken Baked in Rock Salt		\$378	\$738
	生浸豉油雞		半隻 half	一隻 whole
	Chef's Soy Sauce Chicken		\$378	\$738
	製作需時 45 分鐘 Please allow 45 minutes for preparation			
	京式片皮鴨		半隻 half	一隻 whole
	Peking Duck		\$638	\$1,188
	配料 Ingredients			
	柑桔陳皮醬 · 桂花冰梅醬 · 海鮮醬 · 哈密瓜 · 京蔥 · 青瓜 · 山楂			
	Kumquat Tangerine Sauce, Osmanthus, Plum Sauce, Seafood Sweet Sauce, Honeydew Melon, Leek, Cucumber, Hawthorn Fruit			
	二食可加配 Add-on second course:			
	乾隆炒鴨糰			例 regular
	Minced Duck Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap			\$138
	白胡椒羅勒烤鴨肉捲			例 regular
	Roasted Duck Meat, White Pepper, Basil, Mandarin Pancake, Pan-Seared			\$138
	明閣精選美饌			
	Ming Court signatures			
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湯羹 SOUP

天天老火湯

Chef's Soup of the Day

每位 per person


\$108

花膠螺頭蜜瓜爵士湯

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

每位 per person

\$238


 濃湯鮑魚花膠雞絲羹

Eight Treasure Soup

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

每位 per person

\$238

 椰皇松茸螺頭燉花膠

Superior Fish Maw, Matsutake, Sea Whelk, Monarch Coconut,
Double-Boiled

每位 per person


\$398

茶壺松茸竹筍清湯

Chicken Broth, Matsutake, Bamboo Pith, Served in Glass Teapot

每位 per person

\$138

 菜膽天白菇竹筍清燉松茸

Matsutake, Shiitake, Bamboo Pith, Chinese Cabbage, Double-Boiled

每位 per person

\$188

蟹肉帶子粟米羹

Crab Meat, Scallop, Egg Yolk, Sweet Corn Soup, Braised

每位 per person

\$168


翠塘龍蝦瑤柱魚子醬海皇羹

Local Lobster, Conpoy, Chinese Chives, Egg, Superior Rich Broth,
Caviar, Braised

每位 per person

\$238

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

 明閣精選美饌

Ming Court signatures

 素菜

Vegetarian

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燕窩 BIRD'S NEST

紅燒竹笙釀官燕
Imperial Bird's Nest, Bamboo Pith, Braised

每位 per person
\$668

 紅燒蟹皇蟹肉官燕
Imperial Bird's Nest, Crab Meat, Crab Roe, Braised

每位 per person
\$688

鮑魚海味 ABALONE & DRIED SEAFOOD

蠔皇原隻扣吉品鮑魚 (20 頭)
Whole Yoshihama Dried Abalone (Twenty-Head), Braised

每隻 per piece
\$3,388

蠔皇花菇原隻扣中東鮑魚 (28 頭)
Whole Middle Eastern Dried Abalone (Twenty-Eight-Head), Shiitake, Braised

每隻 per piece
\$888

蠔皇原隻扣澳洲鮮鮑魚 (3 頭)
Whole Australian Abalone (Three-Head), Braised

每隻 per piece
\$598

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

關東遼參鵝掌扣南非湯鮑魚 (4 頭)
South African Abalone (Four-Head), Kanto Sea Cucumber,
Goose Web, Braised

每位 per person
\$688

 關東遼參扣花膠
Kanto Sea Cucumber, Fish Maw, Braised

每位 per person
\$628

鮑汁花膠扣鵝掌
Fish Maw, Goose Web, Kale, Abalone Sauce, Braised

每位 per person
\$638

 明閣精選美饌
Ming Court signatures

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生猛海鮮 LIVE SEAFOOD

即日生猛海鮮

Catch of the Day

請向明閣團隊查詢是日供應海鮮，各種海鮮可按閣下喜好烹調

Please ask your server for today's catch, prepared as you wish

紅東星斑

Leopard Coral Garoupa

每兩 per tael

\$78

紅瓜子

Tomato Hind

每兩 per tael

\$108

泰星斑

Spotted Coral Garoupa

每條 per piece

\$2,488

(約兩斤半

around 2.5 catty)

清蒸、油泡或古法蒸

Choose from Steamed, Stir-Fried or Steamed with Shredded Pork and Shiitake

本地青龍蝦

Green Lobster

每兩 per tael

\$68

蒜蓉蒸、上湯焗、避風塘炒、XO 山珍野菌醬炒或薑蔥煲

Choose from Steamed with Garlic, Baked in Superior Broth, Stir-Fried in Garlic and Chilli, Stir-Fried in XO Mushroom Sauce or Braised in Ginger and Spring Onion

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

一斤 = 16 兩 = 600 克

1 catty = 16 taels = 600 grams

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海鮮

SEAFOOD

15 年老菜脯古法冬瓜陳皮蒸東星斑柳

15-Year Aged Preserved Dried Radish, Shredded Pork, Winter Melon, Aged Dried Tangerine Peel, Leopard Coral Garoupa Fillet, Steamed

每位 per person
\$268

三蔥炒斑球


Leopard Coral Garoupa Fillet, Spring Onion, Shallot, Sautéed

每位 per person
\$258

鮮腐竹火腩星斑腩煲

Leopard Coral Garoupa Fillet, Pork Loin, Bean Curd Sticks, Shiitake, Ginger, Spring Onion, Braised in a Clay Pot

\$438

 鮮胡椒東星斑球

Leopard Coral Garoupa Fillet, Fresh Peppercorn, Bell Pepper, Basil, Dried Shallot, Black Pepper, Sautéed

一條 whole
\$1,388
(約一斤
around 1 catty)

雪影紅梅 (蟹黃帶子炒蛋白)

Crab Roe, Scallop, Egg White, Balsamic Pearl, Stir-Fried

\$408

 酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Onion, Breaded, Deep-Fried

每位 per person
\$298

藍天使蝦黑椒粉絲煲

New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot

\$398

魚香玉子豆腐珍寶蠔煲

Whole Jumbo Oyster, Egg Tofu, Salted Fish, Minced Pork, Braised in a Clay Pot


\$398

本地龍蝦麻婆豆腐煲

Lobster, Tofu, Minced Pork, Chilli, Braised in a Clay Pot

\$438

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

 明閣精選美饌

Ming Court signatures

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家禽及肉類 POULTRY & MEATS

 明閣炸子雞 Crispy-Skin Chicken, Deep-Fried	半隻 half	一隻 whole
	\$378	\$738
香蔥脆皮蟹皇百花雞 Chicken Pieces, Minced Shrimp, Crab Roe, Spring Onion, Pan-Fried	半隻 half	一隻 whole
	\$288	\$568
啫啫花膠雞煲 Fish Maw, Chicken, Ginger, Shiitake, Chinese Celery, Braised in a Clay Pot		\$408
蜜汁雲腿黑虎掌菇炒鵪鶉 Minced Pigeon Meat, Tiger Paw Mushroom, Yunnan Ham, Stir-Fried		\$298
石澳梅菜炆西班牙五層腩 Crispy Iberico Pork Belly, Local Shek O Pickled Chinese Cabbage Pith, Served With Steamed Rice		每位 per person \$148
鳳梨咕嚕肉 Sweet and Sour Iberico Pork, Pineapple, Stir-Fried		\$238
蒜片 A5 和牛粒 Cubed A5 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried		\$658
 遠年陳皮和牛面頰 Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot		\$498
		每位 per person \$188
豉蒜涼瓜生炒本地牛頸脊 Local Beef Chuck Flap, Bitter Melon, Garlic Black Bean Sauce, Stir-Fried		\$388

明閣精選美饌

Ming Court signatures

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蔬菜 VEGETABLES

- | | |
|--|-------|
| 蝦籽扒柚皮
Pomelo Flesh, Dried Shrimp Roe, Braised | \$288 |
|  濃湯鮮竹花膠絲浸時蔬
Fish Maw, Fresh Bean Curd Sheet, Chicken Broth,
Seasonal Green, Simmered | \$358 |
| 蟹黃蟹肉扒時蔬
Crab Roe, Crab Meat, Seasonal Green, Braised | \$388 |
|  石澳梅菜芯蒸茄子
Eggplant, Local Shek O Pickled Chinese Cabbage Pith, Steamed | \$258 |
|  啫啫南丫蝦乾蝦膏芥蘭煲
Chinese Kale, Local Lamma Island Dried Shrimp,
Dried Shrimp Paste, Stir-Fried in a Clay Pot | \$298 |
|  羊肚菌花菇皇紅燒豆腐煲
Tofu, Morel, Premium Dried Mushroom, Braised in a Clay Pot | \$268 |
|  公和淡豆漿豆腐卜銀杏杞子鮮百合浸時蔬
Fresh Lily Bulb, Ginkgo, Wolfberry, Kung Wo Soy Milk,
Seasonal Green, Simmered | \$228 |
|  金耳榆耳扒菠菜苗
Baby Spinach, Elm Fungus, Yellow Fungus, Braised | \$258 |

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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 \$308
-  窩燒蔥香鵝肝 A5 和牛炒飯
Fried Rice Sizzler, A5 Wagyu Beef, Foie Gras, Served in a Clay Pot \$388
- 窩燒鮑魚瑤柱燴飯
Fried Rice Sizzler, Abalone, Conpoy, Egg, Chinese Celery,
Shiitake, Spring Onion, Braised in a Clay Pot \$338
- 缸底釀造醬油乾炒本地牛河
Flat Noodles, Sliced Local Beef,
Aged Artisan Naturally Brewed Soy Sauce, Stir-Fried \$298
- 豉椒東星班柳帶子鮮蝦炒麵
Crispy Egg Noodles, Pan-Seared, Leopard Coral Grouper Fillet,
Scallop, Prawn, Black Bean Sauce, Stir-Fried \$358
- 芙蓉蟹皇蟹肉燴伊麵
E-Fu Noodles, Crab Meat, Crab Roe, Egg White, Braised \$388
- 蝦醬帶子鮮蝦叉燒絲炒米粉
Rice Vermicelli, Scallop, Prawn, Shredded Barbecued Pork,
Dried Shrimp Paste, Sautéed \$288
- 薑蔥花膠撈蝦籽粗麵
Broad Dried Shrimp Roe Egg Noodles, Fish Maw,
Ginger, Spring Onion, Tossed \$268
- 海鮮揚州窩麵
Egg Noodles, Prawn, Scallop, Garoupa, Barbecued Pork,
Shiitake, Seasonal Green, Chicken Broth \$368

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