



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。

明酒窖珍藏四百多款來自二十多個國家、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 400 of the finest wine labels from over 20 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

每位配一杯果汁，汽水或礦泉水

每位可另加HK\$60配一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of 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 · 銀湖天鵝酥 · 本地龍蝦帶子蛋白春卷

Dim Sum Trio

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

Roasted Goose Puff, Onion, Sesame, Deep-Fried

Local Lobster, Scallop, Egg White, Carrot, Deep-Fried

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

天天老火湯

Chef's Soup of the Day

XO醬翡翠帶子炒虎蝦球

Tiger Prawn, Scallop, Asparagus, Homemade XO Sauce, Sautéed

鍋燒干巴菌雲腿瑤柱鮑魚炒飯

Fried Rice, Abalone, Ganbajun Fungus, Conpoy, Yunnan Ham, Egg, Served in Clay Pot

楊枝甘露

Mango, Pomelo, Coconut, Sago Cream, Chilled

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 allergies, dietary restrictions or if you prefer a vegetarian-based stock in your dish

所有價目以港幣計算並需另加一服務費和每位港幣 33 元茶芥

All prices are in Hong Kong dollars and subject to a 10% service charge, along with a HKD33 tea charge per person





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

每位 per person

HK\$588

每位配一杯果汁，汽水或礦泉水

每位可另加HK\$60配一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of 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 · 魚子醬金陵乳豬件 · 冷萃海蜇拌三絲

Ming Court Appetiser Trio

Supreme Pork Loin, Honey, Barbecued

Sliced Suckling Pig, Caviar, Roasted

Jellyfish, Celtuce, Preserved Celtuce, Carrot, Sesame Oil, Chili 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 Tangerine Peel, Ginger, Braised

三蔥炒星斑球

Leopard Coral Garoupa Fillet, Spring Onion, Shallot, Onion, Sautéed

雲腿竹筍扒菜苗

Yunnan Ham, Bamboo Pith, Seasonal Green, Braised

廣東雲吞花膠絲蝦籽撈粗麵

Cantonese Shrimp Dumpling, Yellow Chives, Dried Flounder Soup,

Flat Egg Noodles, Shredded Fish Maw, Shrimp Roe, Tossed

燕窩豆腐奶凍 · 自家製迷你冬蓉酥

Bird's Nest, Tofu Panna Cotta, Chilled

Homemade Mini Winter Melon Paste Puff, Baked

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精選點心

DELUXE DIM SUM

- 明** 養生三色餃 三件 three pieces
\$98
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, Beetroot Wrap, Steamed
- 明** 鮑魚花膠竹筍海味灌湯餃 每位 per person
\$158
Superior Dumpling, Abalone, Fish Maw, Scallop, Shrimp, Conpoy,
Bamboo Pith, Yunnan Ham, Chicken Broth, Simmered
- 明** 筍尖藍天使蝦餃 四件 four pieces
\$98
New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed
- 油雞縱菌龍蝦蘆筍糰 三件 three pieces
\$98
Lobster Dumpling, Termite Mushroom, Asparagus, Celery,
Butterfly Pea Wrap, Steamed
- 蟹肉花膠菜苗餃 三件 three pieces
\$98
Crab Meat Dumpling, Fish Maw, Seasonal Green, Steamed
- 杞子瑤柱鮮蝦燒賣 四件 four pieces
\$88
Pork Dumpling, Shrimp, Conpoy, Crab Roe, Wolfberry, Steamed
- 花膠鮑魚海參雞扎 兩件 two pieces
\$158
Abalone, Fish Maw, Sea Cucumber, Chicken,
Bean Curd Sheet, Steamed
- 上湯牛肉球 三件 three pieces
\$88
Beef Ball, Water Chestnut, Aged Tangerine Peel,
Superior Broth, Simmered
- 明** 姬松茸羊肚菌素粉果 三件 three pieces
\$78
Blaze Mushroom Dumpling, Morel, Shiitake, Steamed
- 蜜汁叉燒包 三件 three pieces
\$78
Barbecued Pork Bun, Steamed
- 明** 生煎石澳梅菜野菌包 三件 three pieces
\$78
Assorted Mushrooms Bun, Shek O Preserved Mustard Cabbage,
Pan-Fried
- 明閣流沙包 三件 three pieces
\$78
Egg Yolk Custard Bun, Steamed

明 明閣精選美饌
Ming Court signatures

明 素菜
Vegetarian

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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 Whole Abalone Butter Tart, Chicken, Baked Guangxi Cangwu Liubao Tea 製作需時 20 分鐘 Please allow 20 minutes for preparation	每位 per person \$98
明 銀湖天鵝酥 Roasted Goose Puff, Onion, Sesame, Deep-Fried	三件 three pieces \$98
本地龍蝦帶子蛋白春卷 Local Lobster, Scallop, Egg White, Carrot, Deep-Fried	兩件 two pieces \$88
【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】	
安蝦黑毛豬鹹水角 Iberico Pork Glutinous Rice Dumpling, Dried Shrimp, Deep-Fried	三件 three pieces \$88
XO 醬炒腸粉 Rice Roll, Conpoy, Homemade XO Sauce, Stir-Fried	\$98
藍天使蝦脆皮紅米腸 Crispy New Caledonia Blue Prawn Roll, Steamed Red Rice Wrap	\$98
韭黃藍天使蝦腸粉 Rice Roll, New Caledonia Blue Prawn, Yellow Chives, Steamed	\$98
韭黃蜜汁叉燒腸粉 Rice Roll, Barbecued Pork, Yellow Chives, Honey, Steamed	\$88

明 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		\$4,880
2013	Telmont, Vinothèque, Épernay, France		\$1,580
NV	Laurent Perrier, La Cuvée, Tour-Sur-Marne, France	\$225	\$900

WHITE WINE

2020	François Carillon, 1er Cru, Les Combettes, Puligny Montrachet, France		\$3,880
2016	Jean et Sébastien Dauvissat, Grand Cru, Les Preuses, Chablis, France		\$1,580
2023	Domaine Daniel Dampt & Fils, Chablis, Premier Cru, Fourchaume, France	\$295	\$1,180
2022	Domaine de la Vougeraie, Terres D Famille, Burgundy, France	\$245	\$980
2024	Felton Road, Bannockburn, Riesling, Off Dry, New Zealand	\$220	\$880
2020	Bibi Graetz, Casamatta, Italy	\$145	\$580

RED WINE

2021	Château Angelus, Saint-Émilion, Bordeaux, France		\$5,880
2011	Les Forts de Latour by Château Latour, Pauillac, Bordeaux, France		\$3,880
2021	Charles Van Canneyt, Premier Cru, Les Chabiots, Chambolle Musigny Burgundy, France		\$2,980
2023	Domaine Robert Groffier Père & Fils, Bourgogne Côte D'Or, France	\$395	\$1,580
2021	Pio Cesare, Barolo, Piemonte, Italy	\$320	\$1,280
2021	Le Maquis de Calon Ségur by Château Calon Ségur	\$220	\$880
2020	Silver Palm, Cabernet Sauvignon, California, USA	\$195	\$780

UMESHU

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

WHISKY

		Glass	Bottle
	Aberfeldy 16 Year Old, Single Malt	(30ml) \$158	\$2,880

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明閣經典珍饈盛宴

MING COURT DEGUSTATION MENU

每位 per person

HK\$988

前菜

五味雜陳洛神花百香果鵝肝凍

Amuse-Bouche

Magnolia Lab Roselle, Foie Gras Terrine, Passion Fruit, Drunken

明閣兩小碟

松露鳳梨乳豬件・至尊蜜汁叉燒

Ming Court Appetiser Duo

Sliced Suckling Pig, Black Truffle, Pineapple, Roasted
Supreme Pork Loin, Honey, Barbecued

酥炸鮮釀蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Onion, Cream, 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

芙蓉蟹皇蟹肉扒本地龍蝦球

Local Lobster, Crab Meat, Crab Roe, Egg White, Braised

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

燒汁乾撈A5和牛片

A5 Wagyu Beef, Bean Sprouts, Enoki, Soy Sauce, Pan-Seared

上湯自家製菠菜玉子豆腐

Homemade Spinach Egg Tofu, Deep-Fried Ginger, Supreme Broth, Simmered

鍋燒干巴菌雲腿鮑魚瑤柱炒飯

Fried Rice, Abalone, Ganbajun Fungus, Conpoy, Yunnan Ham, Egg, Served in Clay Pot

楊枝甘露・香芒糯米糍

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

佳釀配搭 WINE PAIRING

白酒 White Wine

Domaine Daniel Dampt & Fils, Chablis, Premier Cru, Fourchaume, Burgundy, France, 2023

Pio Cesare, Gavi, Piedmont, Italy, 2022

紅酒 Red Wine

Pio Cesare, Barolo, Piemonte, Italy, 2021

La Dame de Montrose by Château Montrose, Saint Estèphe, France, 2019

Glass Bottle

\$295 \$1,180

\$190 \$760

\$320 \$1,280

\$245 \$980

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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\$1,288

前菜

五味雜陳洛神花百香果鵝肝凍

Amuse-Bouche

Magnolia Lab Roselle, Foie Gras Terrine, Passion Fruit, Drunken

明閣兩小碟

至尊蜜汁叉燒・魚子醬金陵乳豬件

Ming Court Appetiser Duo

Supreme Pork Loin, Honey, Barbecued

Sliced Suckling Pig, Caviar, Roasted

酥炸鮮釀蟹蓋

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

松茸螺頭雪鳳凰燉遼參

Silkie Chicken, Matsutake, Sea Whelk, Double-Boiled

蠔皇翡翠百花釀花菇扣南非乾鮑 (28 頭)

Minced Shrimp, Shiitake, South African Abalone (Twenty Eight-Head), Seasonal Green, Braised

20 年青花汾酒神仙鴿

Aged Qinghua Fenjiu, Pigeon, Fish Maw, Sea Cucumber,

Water Chestnut, Conpoy Premium Sauce, Braised

本地龍蝦濃湯手工麵

Local Lobster, Shanghai Noodles, Lobster Broth, Simmered

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

燕窩豆腐奶凍・懷舊黑白芝麻卷

Bird's Nest, Tofu Panna Cotta, Chilled

Black and White Sesame Roll

自家製迷你冬蓉酥・雲南勐海普洱熟茶

Homemade Mini Winter Melon Paste Puff, Baked

Yunnan Menghai Fermented Pu'er

佳釀配搭 WINE PAIRING

香檳 Champagne

Laurent Perrier, La Cuvée, Tour-Sur-Marne, France, N.V.

Glass Bottle

\$225 \$900

白酒 White Wine

Bibi Graetz, Casamatta, Italy, 2020

\$145 \$580

紅酒 Red Wine

Pio Cesare, Barolo, Piemonte, Italy, 2021

\$320 \$1,280



2018-2026

Nine Consecutive Years

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餐前小食 APPETISERS

-  脆藕片・琥珀合桃 \$98
Lotus Root Crisp, Caramelised Walnut
-  金箔松露千層豆腐 每位 per person
\$98
Layered Silk Tofu, Gold Leaf, Black Truffle, Chilled
-  七味金磚豆腐 \$98
Seven Spice-Crusted Tofu, Deep-Fried
-  明閣素小碟 每位 per person
\$108
上素如意福袋・意大利黑醋雲耳・桂花山楂糕
Ming Court Vegetarian Delights
Stuffed Bean Curd Skin Bag, Bamboo Pith, Morel, Celery, Vegetarian Broth, Simmered
Black Tree Fungus, Aged Balsamic Vinegar, Chilled
Hawthorn Berry Cake, Osmanthus Honey, Chilled
- 冷萃海蜆拌三絲 \$168
Jellyfish, Celtuce, Preserved Celtuce, Carrot, Sesame Oil, Chili Oil, Chilled
- 燒椒香草醬涼拌墨魚 \$168
Local Cuttlefish, Peppercorn, Basil Sauce, Chilled
【選用西貢榕樹澳養殖墨魚 Cuttlefish Captivated at Yung Shue O, Sai Kung】
- 15年陳皮柑桔牛腩 \$168
Beef Shank, 15-Year Aged Tangerine Peel, Marmalade, Chilled

 明閣精選美饌
Ming Court signatures
 素菜
Vegetarian

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餐前小食 APPETISERS

- 金沙法國田雞腿 \$168
French Frog Leg, Salted Egg Yolk, Deep-Fried
- 明 香煎藍天使蝦墨魚餅 \$188
New Caledonia Blue Prawn and Cuttlefish Patty,
Water Chestnut, Chinese Celery, Pan-Fried
- 山西老陳醋香鱈魚粒 \$208
Cubed Cod Fillet, Shanxi Aged Vinegar, Fried
- 明 明閣六小碟 四位用
for four persons \$428
滷水豬仔腳 · 15 年陳皮柑桔牛腩 · 冷萃海蜇拌三絲
意大利黑醋雲耳 · 雞汁四喜烤麸 · 燒椒香草醬涼拌墨魚
Ming Court Six Delights
Pig's Trotter, Chinese Marinade, Poached
Beef Shank, 15-Year Aged Tangerine Peel, Marmalade, Chilled
Jellyfish, Celtuce, Preserved Celtuce, Carrot, Sesame Oil, Chili Oil, Chilled
Black Tree Fungus, Aged Balsamic Vinegar, Chilled
Wheat Gluten, Shiitake, Chicken Bouillon, Braised
Local Cuttlefish, Peppercorn, Basil Sauce, Chilled
【選用西貢榕樹澳養殖墨魚 Cuttlefish Captivated at Yung Shue O, Sai Kung】

明 明閣精選美饌
Ming Court signatures

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明爐燒烤 BARBECUED

明 當歸燒大鱧			例 regular
Eel, Chinese Angelica, Grilled			\$288
五香燒腩肉			例 regular
Pork Loin, Five Spice, Barbecued			\$198
明 至尊蜜汁叉燒		半例 half	例 regular
Supreme Pork Loin, Honey, Barbecued		\$208	\$338
五香燒腩肉 · 至尊蜜汁叉燒拼碟			例 regular
Pork Loin, Five Spice, Barbecued			\$458
至尊蜜汁叉燒 · 魚子醬金陵乳豬件 · 冷萃海蜇拌三絲			每位 per person
Barbecued Appetiser Trio			\$138
Supreme Pork Loin, Honey, Barbecued			
Sliced Suckling Pig, Caviar, Roasted			
Jellyfish, Celtuce, Preserved Celtuce, Carrot, Sesame Oil, Chili Oil, Chilled			
脆皮妙齡鴿			一隻 whole
Crispy-Skin Baby Pigeon, Roasted			\$188
即燒化皮乳豬	例 regular	半隻 half	一隻 whole
Suckling Pig, Roasted	\$458	\$908	\$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	\$398	\$578	\$1,078
秘製鹽香雞		半隻 half	一隻 whole
Chicken, Chinese White Marinade, Poached		\$388	\$758
明 生浸豉油雞		半隻 half	一隻 whole
Chef's Soy Sauce Chicken		\$388	\$758
製作需 45 分鐘 Please allow 45 minutes for preparation			
京式片皮鴨		半隻 half	一隻 whole
Peking Duck		\$658	\$1,198
配料 Ingredients			
柑桔陳皮醬 · 桂花冰梅醬 · 乳豬醬 · 哈密瓜 · 京蔥 · 青瓜 · 山楂糕			
Aged Tangerine Marmalade, Osmanthus and Plum Sauce, Suckling Pig Sauce, Honeydew Melon, Leek, Cucumber, Hawthorn Berry Cake			
加配乾隆炒鴨鬆			例 regular
Add-on Minced Duck Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap			\$158

明 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	例 regular \$398	每位 per person \$108
 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 Tangerine Peel, Ginger, Braised		每位 per person \$238
 原個椰皇松茸螺頭燉花膠 Superior Fish Maw, Matsutake, Sea Whelk, Baby Coconut, Double-Boiled		每位 per person \$398
石斛沙參松茸燉澳洲青邊鮑魚 Australian Greenlip Abalone, Matsutake, Dendrobium, Glehnia Root, Double-Boiled		每位 per person \$238
松茸竹筍清燉白鴿蛋 Matsutake, Bamboo Pith, Pigeon Egg, Superior Broth, Double-Boiled		每位 per person \$208
 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, Braised		每位 per person \$168

 明閣精選美饌
Ming Court signatures
 素菜
Vegetarian

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燕窩

BIRD'S NEST

- 紅燒竹筍釀官燕
Imperial Bird's Nest, Bamboo Pith, Braised 每位 per person \$668
- 明** 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

- 蠔皇扣吉品鮑魚 (20 頭)
Yoshihama Dried Abalone (Twenty-Head), Braised 每隻 per piece \$3,388
- 蠔皇花菇扣中東鮑魚 (28 頭)
Middle Eastern Dried Abalone (Twenty-Eight-Head), Shiitake, Braised 每隻 per piece \$888
- 蠔皇扣澳洲鮮鮑魚 (3 頭)
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
- 關東刺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
- 蔥燒脆皮關東刺參拼南非湯鮑魚 (6 頭)
Kanto Sea Cucumber, Shrimp, Pork, Mixed Onion Sauce, Deep-Fried South African Abalone (Six-Head), Braised 每位 per person \$658
- 明** 關東刺參扣花膠
Kanto Sea Cucumber, Fish Maw, Braised 每位 per person \$628
- 鮑汁花膠扣鵝掌
Fish Maw, Goose Web, Abalone Sauce, Braised 每位 per person \$508

明 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海鮮供應，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

海杉斑

Camouflage Garoupa

一條 whole

\$2,988

(約兩斤半

around 2.5 catties)

清蒸、古法蒸、陳皮豉蒜蒸或油泡

Choose from Steamed; Steamed with Shredded Pork and Shiitake;
Steamed with Aged Tangerine Peel, Black Bean and Garlic; or Stir-Fried

油泡海杉斑可選二食加配

Add-on second course for Stir-Fried Camouflage Garoupa Fillet

金銀蒜粉絲蒸斑腩

Camouflage Garoupa Belly, Garlic, Fried Garlic, Vermicelli, Steamed

例 regular

\$188

雪棗雲耳蒸斑腩

Camouflage Garoupa Belly, Red Date, Black Tree Fungus, Steamed

例 regular

\$188

本地龍蝦

Local Lobster

蒜蓉蒸、避風塘炒、XO 山珍野菌醬炒、薑蔥炒或上湯焗

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

每兩 per tael

\$68

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

阿拉斯加蟹(需 24 小時前預訂)

Alaskan Crab (Pre-order required 24 hours in advance)

清蒸、雞油花雕蒸、椒鹽或薑蔥炒

Choose from Steamed; Steamed in Chicken Oil and Huadiao Rice Wine;
Stir-Fried with Salted Pepper; or Stir-Fried with Ginger and Spring Onion

每斤 per catty

\$988

一斤 ≈ 16 兩 ≈ 600 克

1 catty ≈ 16 taels ≈ 600 grams

明閣精選美饌

Ming Court signatures

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海鮮 SEAFOOD

- 明** 藤椒雞油蒸紅東星斑球
Leopard Coral Garoupa Fillet, Green Sichuan Pepper Oil,
Chicken Oil, Steamed
一條 whole
\$1,288
(約一斤
around 1 catty)
- 三蔥炒星斑球
Leopard Coral Garoupa Fillet, Spring Onion, Shallot, Onion, Sautéed
每位 per person
\$258
- 鮮腐竹火腩星斑腩煲
Leopard Coral Garoupa Belly, Pork Loin, Bean Curd Stick,
Shiitake, Ginger, Spring Onion, Braised in Clay Pot
\$428
- 黑椒本地龍蝦粉絲煲
Local Lobster, Vermicelli, Black Pepper, Braised in Clay Pot
【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】
\$888
(約一斤
around 1 catty)
- 雪影紅梅 (本地龍蝦蟹黃炒蛋白)
Local Lobster, Scallop, Crab Roe, Egg White, Balsamic Pearl, Stir-Fried
【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】
\$538
- 明** 酥炸鮮釀蟹蓋
Stuffed Crab Shell, Fresh Crab Meat, Onion, Cream,
Breaded, Deep-Fried
每位 per person
\$298
- 魚香玉子豆腐珍寶蠔煲
Jumbo Oyster, Egg Tofu, Salted Fish, Minced Pork,
Braised in Clay Pot
\$398
- 鍋巴乾燒虎蝦球
Tiger Prawn, Tomato Sauce, Crispy Rice, Stir-Fried
\$368

明 明閣精選美饌
Ming Court signatures

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家禽及肉類

POULTRY & MEAT

明 明閣炸子雞 Crispy-Skin Chicken, Deep-Fried	半隻 half \$388	一隻 whole \$758
香蔥脆皮蟹皇百花雞 Chicken, Minced Shrimp, Crab Roe, Spring Onion, Pan-Fried	半隻 half \$398	一隻 whole \$778
松露醬黑虎掌菌焗本地鮮雞 Local Chicken, Black Tiger Paw Mushroom, Black Truffle Paste, Baked	半隻 half \$398	一隻 whole \$778
意大利 15 年陳醋本地黑豚肉 Local Pork, 15-Year Aged Balsamic Vinegar, Stir-Fried		\$298
鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Stir-Fried		\$248
梨香枇杷東坡肉 Pork Belly, Pear, Loquat Sauce, Braised		每位 per person \$148
蒜片 A5 和牛粒 Cubed A5 Wagyu Beef, Fried Garlic, Stir-Fried		\$658
明 遠年陳皮和牛面頰煲 Wagyu Beef Cheek, Turnip, Aged Tangerine Peel, Braised in Clay Pot		\$498
A5 和牛麻婆豆腐煲 Minced A5 Wagyu Beef, Tofu, Pickled Mustard Tuber, Chili, Braised in Clay Pot		\$368
鮮菌和牛禮盒 Sliced A5 Wagyu Beef, Morel, Matsutake, Pan-Seared		每位 per person \$188

明 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	半例 half \$158	例 regular \$288
 濃湯鮮竹花膠絲浸時蔬 Fish Maw, Fresh Bean Curd Sheet, Seasonal Green, Chicken Broth, Simmered	半例 half \$198	例 regular \$358
鮮人蔘九年百合炒蘆筍 Asparagus, Fresh Ginseng, Fresh Premium Lily Bulb, Stir-Fried	半例 half \$158	例 regular \$288
  石澳梅菜芯蒸茄子 Eggplant, Shek O Preserved Mustard Cabbage, Steamed	半例 half \$148	例 regular \$258
 啫啫南丫蝦乾蝦膏芥蘭煲 Chinese Kale, Lamma Island Dried Shrimp, Dried Shrimp Paste, Stir-Fried in Clay Pot		\$298
 羊肚菌皇菇自家製菠菜玉子豆腐煲 Homemade Spinach Egg Tofu, Morel, Dried Wild Yellow Mushroom, Braised in Clay Pot	半例 half \$158	例 regular \$278
 金耳榆耳扒菠菜苗 Baby Spinach, Elm Fungus, Yellow Fungus, Braised	半例 half \$148	例 regular \$258
 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	半例 half \$128	例 regular \$228

 明閣精選美饌
Ming Court signatures

 素菜
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粉、麵、飯

NOODLES & RICE

明 鍋燒滋補杞子竹絲雞炒飯 Fried Rice, Silkie Chicken, Crispy Conpoy, Wolfberry Pine Nut, Egg, Served in Clay Pot	半例 half \$168	例 regular \$308
明 鍋燒蔥香鵝肝 A5 和牛炒飯 Fried Rice, A5 Wagyu Beef, Foie Gras, Egg, Served in Clay Pot	半例 half \$218	例 regular \$398
鍋燒干巴菌雲腿鮑魚瑤柱炒飯 Fried Rice, Abalone, Ganbajun Fungus, Conpoy, Yunnan Ham, Egg, Served in Clay Pot	半例 half \$188	例 regular \$338
本地龍蝦湯海鮮脆米泡飯 Crab Meat, Prawn, Scallop, Rice, Crispy Rice, Local Lobster Broth, Poached		每位 per person \$158
<small>【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】</small>		
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	半例 half \$168	例 regular \$318
豉椒斑球炒麵 Crispy Egg Noodles, Garoupa Fillet, Bell Pepper, Black Bean, Chili Bean Paste, Stir-Fried	半例 half \$198	例 regular \$368
芙蓉蟹皇蟹肉燴伊麵 E-Fu Noodles, Crab Meat, Crab Roe, Egg White, Braised	半例 half \$218	例 regular \$388
蝦醬帶子鮮蝦叉燒絲炒米粉 Rice Vermicelli, Scallop, Prawn, Shredded Barbecued Pork, Egg, Dried Shrimp Paste, Stir-Fried	半例 half \$158	例 regular \$288
廣東雲吞花膠絲蝦籽撈粗麵 Cantonese Shrimp Dumpling, Yellow Chives, Dried Flounder Soup Flat Egg Noodles, Shredded Fish Maw, Shrimp Roe, Tossed		每位 per person \$128
海鮮揚州窩麵 Egg Noodles, Prawn, Scallop, Garoupa Fillet, Barbecued Pork, Shiitake, Seasonal Green, Chicken Broth, Simmered	半例 half \$198	例 regular \$358

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