



## 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.





## 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
2023	Domaine Daniel Dampt & Fils, Chablis Premier Cru, Les Lys, France	\$295	\$1180
2021	Cantina Di Riva, Gewurztraminer, Italy	\$170	\$680
2022	Icardi, Cascina D'Or, Cortese, Italy	\$145	\$580

### RED WINE

2021	Château Angelus, Saint-Émilion, Bordeaux, France		\$5880
2011	Les Forts de Latour by Château Latour, Pauillac, Bordeaux, France		\$3880
2017	Allegri, Amarone della Valpolicella Classico, Veneto, Italy		\$2580
2023	Domaine Robert Groffier Père & Fils, Bourgogne Côte D'Or, France	\$395	\$1580
2019	Casanova Di Neri, Brunello di Montalcino, Toscany, Italy	\$295	\$1180
2020	Silver Palm, Cabernet Sauvignon, California, USA	\$195	\$780
2021	Rallo, Nero d'Avola, Sicilia, Italy, 2021	\$170	\$680

### UMESHU

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

所有價目需另加一服務費  
All prices are subject to 10% service charge





## 明閣經典珍饌盛宴

## 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蜇頭 · 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\$1,288

#### Amuse-Bouche

翠綠玲瓏

Preserved Vegetable, Water Chestnut, Marmoreal Mushroom, Marinated

#### 明閣兩小碟

酒糟花雕醉鮑魚 · 至尊蜜汁叉燒

#### Ming Court Appetiser Duo

Abalone, Chinese Huadiao Rice Wine, Chilled

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

#### 蔥燒脆皮關東刺參拼南非鮑魚 (六頭)

Kanto Sea Cucumber, Minced Shrimp, Minced Pork, Onion Concentrate, Deep-fried  
South African Abalone (Six-Head), Braised

#### 鮮菌和牛禮盒

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

#### 魚子醬星斑扒菜苗

Caviar, Leopard Coral Garoupa Fillet, Seasonal Green, Simmered

#### 有機頭抽乾煎大虎蝦配花膠蝦頭油撈麵

Tiger Prawn, Organic Superior Soy Sauce, Pan-Fried,  
Fish Maw, Tossed Noodles, Home-made Shrimp Oil, Mixed

#### 蛋白杏仁茶 · 自家製迷你冬蓉酥

Almond Cream Sweetened Soup, Egg White  
Homemade Mini Winter Melon Paste Puff, Baked

### 佳釀配搭 WINE PAIRING

#### 香檳 Champagne

Laurent Perrier, La Cuvée, Tour-Sur-Marne, France

Glass \$225      Bottle \$900

#### 白酒 White Wine

Cantina Di Riva, Gewurztraminer, Italy, 2021

\$170      \$680

#### 紅酒 Red Wine

Rallo, Nero d'Avola, Sicilia, Italy, 2021

\$170      \$680



以上菜单只限兩位起，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单。

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 年陳皮柑桔牛臘	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

■ 素菜  
Vegetarian

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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 · 鹹水豬仔腳 · 遠年陳皮柑桔牛脷 · 涼拌海蜇絲

醋香小木耳 · 五香燒腩肉 · 四喜烤麸 · 桂花山楂

四位用

for four persons

\$598

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

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## 明爐燒烤 BARBECUED

<b>明</b> 當歸燒大鱈	例 regular	
Eel, Chinese Angelica, Grilled	\$288	
<b>五香燒腩肉</b>	例 regular	
Pork Loin, Five Spice, Barbecued	\$198	
<b>明</b> 至尊蜜汁叉燒	例 regular	
Supreme Pork Loin, Honey, Barbecued	\$338	
<b>燒味三重奏</b>	每位 per person	
至尊蜜汁叉燒 · 椒麻醋香紅海蜇頭 · 魚子醬金陵乳豬件 Barbecued Appetiser Trio Supreme Pork Loin, Honey, Barbecued Jellyfish, Sichuan Peppercorn, Vinegar, Sesame Oil, Chilled Sliced Suckling Pig, Caviar, Roasted	\$158	
<b>脆皮妙齡鴿</b>	一隻 whole	
Crispy-Skin Baby Pigeon, Roasted	\$188	
Freshly Squeezed Lemon Juice, Spiced Salt		
<b>即燒化皮乳豬</b>	例 regular	一隻 whole
Suckling Pig, Roasted	\$438	\$888
製作需時 30 分鐘 Please allow 30 minutes for preparation		\$1,688
<b>潮蓮燒鵝</b>	例 regular	一隻 whole
Goose, Roasted	\$388	\$558
		\$1,058
<b>秘製鹽香雞</b>	半隻 half	一隻 whole
Chef's Chicken Baked in Rock Salt	\$378	\$738
<b>明</b> 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		
<b>京式片皮鴨</b>	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		
<b>二食可加配</b> Add-on second course:		
<b>乾隆炒鴨崧</b>	例 regular	
Minced Duck Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap	\$138	
<b>白胡椒羅勒烤鴨肉捲</b>	例 regular	
Roasted Duck Meat, White Pepper, Basil, Mandarin Pancake, Pan-Seared	\$138	
<b>明</b> 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

### 明 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

### 明 椰皇松茸螺頭燉花膠

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

每位 per person  
\$398

### 茶壺松茸竹笙清湯

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

每位 per person  
\$138

### 菜膽天白菇竹笙清燉松茸

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

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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

### 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

### 明 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

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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

每両 per tael

\$78

#### 紅瓜子

Tomato Hind

每両 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

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】

每両 per tael

\$68

一斤 = 16 両 = 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

### 明 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

### 明 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

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### 明閣精選美饌

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## 家禽及肉類 POULTRY & MEATS

### 明閣炸子雞

Crispy-Skin Chicken, Deep-Fried

半隻 half \$378  
一隻 whole \$738

### 香蔥脆皮蟹皇百花雞

Chicken Pieces, Minced Shrimp, Crab Roe, Spring Onion, Pan-Fried

半隻 half \$288  
一隻 whole \$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鵝脯

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

### 明閣遠年陳皮和牛面頰

Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel,  
Braised in a Clay Pot

\$498

### 鮮菌和牛禮盒

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

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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Please inform your server if you have any allergies or dietary restrictions or if you prefer 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

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所有價目需另加一服務費

All prices are subject to 10% service charge





## 蔬菜 VEGETABLES

### 蝦籽扒柚皮

Pomelo Flesh, Dried Shrimp Roe, Braised

\$288

### 明 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

### 明 石澳梅菜芯蒸茄子

Eggplant, Local Shek O Pickled Chinese Cabbage Pith, Steamed

\$258

### 明 嗜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

### 明 羊肚菌花菇皇紅燒豆腐煲

Tofu, Morel, Premium Dried Mushroom, Braised in a Clay Pot

\$268

### 明 公和淡豆漿豆腐 卜銀杏杞子鮮百合浸時蔬

Fresh Lily Bulb, Gingko, Wolfberry, Kung Wo Soy Milk, Seasonal Green, Simmered

\$228

### 明 金耳榆耳扒菠菜苗

Baby Spinach, Elm Fungus, Yellow Fungus, Braised

\$258

明 明閣精選美饌  
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素菜  
Vegetarian

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## 粉、麵、飯 NOODLES & RICE

### 明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

### 明窩燒蔥香鵝肝 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

### 明閣精選美饌

Ming Court signatures

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