



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

WHITE WINE

2020 François Carillon, 1er Cru, Les Combettes, Puligny Montrachet, France		\$3880
2021 Arnaud Baillet, 1er Cru, Les Plures, Meursault, France		\$2280
2016 Jean et Sébastien Dauvissat, Grand Cru, Les Preuses, Chablis, France		\$1580
2021 Domaine Ramonet, Bourgogne Aligoté, France	\$245	\$980
2023 Felton Road, Bannockburn, Riesling, Off Dry, New Zealand	\$220	\$880

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

UMESHU

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





「豆韻飄香」嗜味菜單 谷和 食品廠 KUNG WO BEANCURD FACTORY

“Soy Symphony” Menu

 琥珀千葉豆腐 Tofu, Water Chestnut, Morel, Celtuce, Dried Euryale Seeds, Steamed	例 regular \$258
客家煎釀豆腐 Stuffed Tofu, Minced Pork, Salted Fish, Pan-seared	例 regular \$268
本地龍蝦麻婆豆腐 Local Lobster, Kung Wo Tofu, Minced Pork, Chilli, Braised	例 regular \$438
關東刺參馬友豆腐煲 Kanto Sea Cucumber, Minced Pork, Salted Fish, Tofu, Braised in a Clay Pot	例 regular \$698
蝦籽星斑麒麟豆腐 Leopard Coral Garoupa Fillet, Tofu, Dried Shrimp Roe, Steamed	一條 whole \$788 約一斤 (around 1 catty)
 羊肚菌花菇皇紅燒豆腐煲 Tofu, Morel, Premium Dried Mushroom, Braised in a Clay Pot	例 regular \$288
 公和淡豆漿豆腐卜銀杏杞子鮮百合浸時蔬 Garden Green, Fresh Lily Bulb, Ginkgo, Wolfberry, Kung Wo Soya Milk, Soya Puff, Simmered	例 regular \$238
燕窩豆腐奶凍 Bird Nest, Tofu Panna Cotta	每位 per person \$88

素菜 Vegetarian

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

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明閣經典珍饈盛宴

MING COURT DEGUSTATION MENU

每位 per person
HK\$1,288

明閣兩小碟

魚子醬酒香鵝肝凍·黑松露鳳梨乳豬件

Ming Court Appetiser Duo

Drunken Foie Gras, Caviar, Chinese Huadiao Wine, Simmered
Sliced Suckling Pig, Roasted, Pineapple, Black Truffle Paste

酥炸釀鮮蟹蓋

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

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

酥脆芝士本地龍蝦

Local Lobster, Cheese, Deep-Fried

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

鮮菌和牛禮盒伴中式本地牛柳

Thin-Sliced A5 Wagyu Beef, Morel, Matsutake, Pan-Seared
Local Beef Fillet, Chinese Sweet and Sour Sauce, Pan-Seared

雲腿星斑卷扒菜苗

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

薑蔥叉燒撈蝦籽粗麵

Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork, Ginger, Spring Onion, Mixed

楊枝甘露

Mango, Pomelo, Coconut, Sago Cream


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餐前小食 APPETISERS

-  脆藕片·琥珀合桃
Lotus Root Crisp, Caramelised Walnut \$108
-  金箔松露千層豆腐
Layered Silk Tofu, Gold Leaf, Black Truffle, Chilled 每位 per person \$98
- 芹香馬蹄海蜆頭
Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled \$178
- 遠年陳皮柑桔牛脰
Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled \$168
- 拍青瓜花雕凍鮑魚 (12 頭)
Abalone in Chinese Huadiao Rice Wine (Twelve-Head),
Pickled Cucumber, Chilled 兩件 two pieces \$168

 明閣精選美饌
Ming Court signatures

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餐前小食 APPETISERS

明 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·鹵水豬仔腳·遠年陳皮柑桔牛腩·XO 醬撈海蜇頭
醋香小木耳·五香燒腩肉·四喜烤麩·桂花山楂條

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, Aged Dried Tangerine Peel, Kumquat, Chilled
Jellyfish, Homemade XO Sauce, 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

明 當歸燒大鱈	例 regular		
Eel, Chinese Angelica, Grilled	\$308		
五香燒腩肉	例 regular		
Pork Loin, Five Spice, Barbecued	\$198		
明 至尊蜜汁叉燒	例 regular		
Supreme Pork Loin, Honey, Barbecued	\$358		
燒味三重奏			每位 per person
至尊蜜汁叉燒·XO 醬撈海蜇頭·魚子醬金陵乳豬件			\$158
Barbecued Appetiser Trio			
Supreme Pork Loin, Honey, Barbecued			
Jellyfish, Homemade XO Sauce, Sesame Oil, Chilled			
Sliced Suckling Pig, Roasted, Caviar			
脆皮妙齡鴿			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	\$458	\$988	\$1,888
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		\$398	\$758
明 生浸豉油雞	半隻 half		一隻 whole
Chef's Soy Sauce Chicken	\$398		\$758
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, Osmanthu Plum Sauce, Seafood Sweet Sauce,			
Honeydew Melon, Leek, Cucumber, Hawthorn Fruit			
二食可加配 Add-on second course:			
乾隆炒鴨糝			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 明閣精選美饌			
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湯羹 SOUP

天天老火湯 Chef's Soup of the Day	每位 per person \$118
花膠螺頭蜜瓜爵士湯 Fish Maw, Sea Whelk, Honeydew Melon, Pork Loin, Double-Boiled	每位 per person \$258
 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 \$258
 椰皇松茸螺頭燉花膠 Superior Fish Maw, Matsutake, Sea Whelk, Monarch Coconut, Double-Boiled	每位 per person \$418
 清燉海中寶 (18 頭南非鮑魚、遼參、花膠及瑤柱) South African Abalone (Eighteen-Head), Kanto Sea Cucumber, Fish Maw, Conpoy, Clear Soup, Double-Boiled	每位 per person \$408
姬松茸螺頭燉遼參 Kanto Sea Cucumber, Sea Whelk, Blaze Mushroom, Double-Boiled	每位 per person \$368
茶壺松茸竹筍清湯 Chicken Broth, Matsutake, Bamboo Pith, Served in Glass Teapot	每位 per person \$158
 菜膽天白菇竹筍清燉松茸 Matsutake, Shiitake, Bamboo Pith, Chinese Cabbage, Double-Boiled	每位 per person \$198
蟹肉粟米羹 Crab Meat, Egg Yolk, Sweet Corn Soup, Braised	每位 per person \$178

 明閣精選美饌
Ming Court signatures

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燕窩 BIRD'S NEST

紅燒竹筴釀官燕 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

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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【西貢榕樹澳養殖】

Green Lobster【Captivated at Yung Shue O, Sai Kung】

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

每兩 per tael

\$68

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海鮮 SEAFOOD

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)
明 酥炸釀鮮蟹蓋 Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried	每位 per person \$328
玉環清蒸東星斑柳 Leopard Coral Garoupa Fillet, Winter Melon, Steamed	每位 per person \$258
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
藍天使蝦黑椒粉絲煲 New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot	\$408
玉子豆腐珍寶蠔煲 Whole Jumbo Oyster, Egg Tofu, Salted Fish, Braised in a Clay Pot	\$428

明 明閣精選美饌
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家禽及肉類 POULTRY & MEATS

明 明閣炸子雞 Crispy-Skin Chicken, Roasted	半隻 half \$398	一隻 whole \$758
原籠荷葉雲腿蒸雞 Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf	半隻 half \$398	一隻 whole \$758
遠年陳皮煎雞 Chicken Pieces, 15-Year Aged Dried Tangerine Peel, Spring Onion, Shallot, Pan-Fried		\$458
乾隆炒鴿崧 Minced Pigeon Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap		\$268
西班牙黑毛豬東坡肉 Iberico Pork Belly, Homemade Supreme Sauce, Braised		每位 per person \$138
蒜片 A5 和牛粒 Cubed A5 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried		\$688
明 遠年陳皮和牛面頰 Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot		\$498
豉蒜涼瓜生炒本地牛頸脊 Local Beef Chuck Flap, Bitter Melon, Garlic Black Bean Sauce, Stir-Fried		\$388

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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
Garden Green, Fish Maw, Fresh Bean Curd Sheet,
Chicken Broth, Simmered \$358
- 金耳榆耳扒菠菜苗
Baby Spinach, Elm Fungus, Yellow Fungus, Braised \$288
-   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, Braised in a Clay Pot \$298

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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
- 窩燒鮑魚粒瑤柱燴飯
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
- 豉椒帶子蝦球伴乾煎兩面黃
Crispy Egg Noodles, Pan-Seared, Scallop
Prawn, Black Bean Sauce, Stir-Fried \$338
- 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
- 薑蔥叉燒撈蝦籽粗麵
Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork,
Ginger, Spring Onion, Mixed \$268
- 海鮮揚州窩麵
Egg Noodles, Prawn, Scallop, Garoupa, Barbecued Pork,
Shiitake, Garden Green, Chicken Broth \$368

明 明閣精選美饌

Ming Court signatures

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 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

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

