



明閣

明閣自2009年起榮獲米芝蓮星級食府殊榮，以及由2018年起獲得黑珍珠餐廳指南的肯定。總廚李悅發及其廚師團隊致力搜羅頂級新鮮食材，以卓越廚藝呈獻其匠心之作以及精湛的廣東美饌。

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

Offering authentic Cantonese cuisine, Ming Court has been recognised by The MICHELIN Guide Hong Kong and Macau since 2009 and The Black Pearl Restaurant Guide since 2018. Led by Executive Chef Li Yuet Faat, the culinary team has prepared classic Cantonese specialties with refined cooking methods and the freshest ingredients.

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.





明閣時令點心

MING COURT DIM SUM SEASONAL

點心部主管謝新福師傅巧手製作 | 每天 11:30 – 14:30 供應

Handcrafted by Dim Sum Head Chef Tse Sun Fuk | Available at 11:30 – 14:30 daily

油雞樅菌龍蝦露筍果

Lobster Dumpling, Termite Mushroom, Asparagus, Celery, Butterfly Pea, Steamed \$98

鮮蝦脆皮紅米腸

New Caledonia Blue Prawn, Deep-Fried, Brown Rice Pasta Roll, Steamed \$98

鮑汁花膠鮑魚海參花菇雞扎

Abalone, Fish Maw, Chicken, Shiitake, Supreme Abalone Sauce, Steamed 兩件 two pieces \$158

遠年陳皮蒸柚皮排骨

Pork Rib, Pomelo Flesh, Aged Dried Tangerine Peel, Steamed \$88

黑毛豬鹹水角

Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork, Fried 三件 three pieces \$88

胡椒香蔥牛肉酥

Minced Beef in a Crispy Puff, Spring Onion, Black Pepper, Baked 三件 three pieces \$98

奶皇兔仔餃

Rabbit Dumpling, Custard, Steamed 三件 three pieces \$78

葛仙米桃膠燉津梨

Pogostemon, Natural Resin, Whole Pear, Double-Boiled \$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

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





暖冬時令推介

SEASONAL RECOMMENDATIONS

石斛圓肉竹絲雞燉澳洲鮮鮑魚 Silkie Chicken Soup, Dendrobium, Longan, Australian Abalone, Double-Boiled	每位 per person \$298
金盞蟹粉帶子扒蛋白 Crab Roe, Crab Meat, Scallop, Egg White, Vinegar, Wok-Fried	四件 four pieces \$358
九年百合榆耳炒星斑球 Leopard Coral Garoupa Fillet, Lily Bulb, Elm Fungus, Wok-Fried	例 regular \$788
薑蔥上海年糕龍蝦煲 Lobster, Ginger, Shallot, Spring Onion, Shanghainese Rice Cake, Braised in a Clay Pot	例 regular \$788
銅盆鮮沙薑焗雞 Aromatic Ginger, Spring Onion, Chicken, Baked	半隻 half \$398
石澳梅菜馬蹄蒸黑豚肉餅 Iberico Pork Meat Patty, Water Chestnut, Shek O Preserved Mustard Cabbage, Steamed	例 regular \$258
鎮江醋香黑豚肉柳 Chinese Brown Vinegar, Iberico Pork, Fried	例 regular \$258
古法雙冬羊腩煲 Mutton Brisket, Shiitake, Bamboo Shoot, Water Chestnut, Braised in a Clay Pot	例 regular \$988
杏汁九年百合芋頭南瓜鮮草菇煲 Lily Bulb, Almond sauce, Taro, Pumpkin, Mushroom, Braised in a Clay Pot	例 regular \$258
荷塘芥蘭炒臘味 Jumbo Chinese Kale, Air-Dried Cured Meat, Wok-Fried	例 regular \$308
蟹粉扒豆苗 Crab Roe, Bean Sprouts, Braised	例 regular \$388
生炒海味臘味糯米飯 Glutinous Rice, Air-Dried Cured Meat, Conpoy, Dried Shrimp, Wok-Fried	例 regular \$338

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

每位 per person

HK\$498

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

瑤柱鮮蝦燒賣 · 銀湖天鵝酥 · 帶子羊肚菌紅菜頭餃

Dim Sum Trio

Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed
Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried
Scallop Dumpling, Morel, Beetroot Wrap, Steamed

天天老火湯

Chef's Soup of the Day

榆耳百合炒澳洲翡翠鮮鮑片

Sliced Australia Jade Abalone, Elm Fungus, Lily Bulb, Sautéed

自家製蝦頭油海鮮炒飯

Fried Rice, Prawn, Scallop, Chinese Kale, Green Onion, Egg,
Homemade Shrimp Head Oil, Braised

遠年陳皮紅豆沙

Red Bean Cream Sweetened Soup, Aged Dried Tangerine Peel

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

每位 per person

HK\$598

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 · 拍青瓜花雕凍鮑魚 (12頭) · 遠年陳皮柑桔牛脷

Ming Court Appetiser Trio

Supreme Pork Loin, Honey, Barbecued

Abalone in Chinese Huadiao Rice Wine (Twelve-Head), Pickled Cucumber, Chilled
Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled

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

蟹黃蟹肉扒大虎蝦

Tiger Prawn, Crab Roe, Crab Meat, Sautéed

魚湯鮮淮山浸時蔬

Garden Green, Fresh Yam, Fish Broth, Simmered

自家製蝦頭油海鮮炒飯

Fried Rice, Prawn, Scallop, Chinese Kale, Green Onion, Egg,
Homemade Shrimp Head Oil, Braised

清香柚子凍

Pomelo, Honey, Red Bean Pudding, Chilled

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精選點心

DELUXE DIM SUM

- 明** 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, Beetroot Wrap, Steamed
三件 three pieces
\$98
- 明** 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
\$168
- 明** 筍尖藍天使蝦餃
New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed
四件 four pieces
\$98
- 瑤柱鮮蝦燒賣
Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed
四件 four pieces
\$88
- 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
- 上** 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 明閣精選美饌
Ming Court signatures

上 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, Chicken, Savoury Butter Tart, Baked
Guangxi Cangwu Liubao Tea
製作需時 20 分鐘 Please allow 20 minutes for preparation
每位 per person
\$108
- 香酥蜂巢芋角
Taro Dumpling, Pork, Shrimp, Shiitake, Preserved Radish, Egg, Deep-Fried
三件 three pieces
\$78
- 明** 銀湖天鵝酥
Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried
三件 three pieces
\$98
- 上素春卷**
Vegetarian Spring Roll, Deep-Fried
三件 three pieces
\$78
- 藍天使鮮蝦春卷
New Caledonia Blue Prawn Spring Roll, Deep-Fried
三件 three pieces
\$98
- XO 醬炒腸粉
Rice Pasta Roll, Homemade XO Sauce, Crispy Conpoy, 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
- 上湯牛肉球
Beef Dumpling, Chicken and Pork Broth,
Aged Dried Tangerine Peel, Simmered
三件 three pieces
\$88

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餐前小食 APPETISERS

-  脆藕片·琥珀核桃
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
- 遠年陳皮柑桔牛脷
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** 明閣八小碟
至尊蜜汁叉燒·滷水豬仔腳·遠年陳皮柑桔牛腩·XO 醬撈海蜇頭
醋香小木耳·五香燒腩肉·四喜烤麸·桂花山楂條
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, 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
- 四位用
for four persons
\$598

- 明** 明閣精選美饌
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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			
至尊蜜汁叉燒·XO 醬撈海蜇頭·魚子醬金陵乳豬件			
Barbecued Appetiser Trio			
Supreme Pork Loin, Honey, Barbecued			
Jellyfish, Homemade XO Sauce, Sesame Oil, Chilled			每位 per person
Sliced Suckling Pig, Roasted, Caviar			\$158
脆皮妙齡鴿			
Crispy-Skin Baby Pigeon, Roasted			一隻 whole
Freshly Squeezed Lemon Juice, Spiced Salt			\$188
即燒化皮乳豬			
Suckling Pig, Roasted	例 regular	半隻 half	一隻 whole
製作需時 30 分鐘 Please allow 30 minutes for preparation	\$458	\$988	\$1,888
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			
Chef's Soy Sauce Chicken		半隻 half	一隻 whole
製作需時 45 分鐘 Please allow 45 minutes for preparation		\$398	\$758
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:			
乾隆炒鴨焗			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			
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
\$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
- 明** 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
- 明** 椰皇松茸螺頭燉花膠
Superior Fish Maw, Matsutake, Sea Whelk, Monarch Coconut,
Double-Boiled 每位 per person
\$418
- 明** 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
- 茶壺松茸竹筴清湯
Chicken Broth, Matsutake, Bamboo Pith, Served in Glass Teapot 每位 per person
\$158
- 明** 菜膽天白菇竹筴清燉松茸
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 明閣精選美饌
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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

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

Catch of the Day

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

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

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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 Ming Court signatures

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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
明 客家豆腐煲 Stuffed Local Tofu, Minced Pork, Salted Fish, Soy Bean, Braised in a Clay Pot		\$268
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

-  豆漿銀杏杞子鮮百合浸時蔬
Garden Green, Fresh Lily Bulb, Gingko, Wolfberry,
Soy Milk, Simmered \$238
- 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
-  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 \$298
-  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

 明閣精選美饌
Ming Court signatures

 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

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