



明閣黑珍珠盛宴

MING COURT BLACK PEARL TASTING MENU

中菜行政總廚李悅發師傅呈獻
PRESENTED BY CHINESE CUISINE EXECUTIVE CHEF LI YUET FAAT

明閣兩小碟

至尊蜜汁叉燒 · 蒜泥紅油帶子

Ming Court Appetiser Duo

Supreme Pork Loin, Honey, Barbecued
Scallop, Garlic, Chilli Sauce, Chilled

酥炸釀鮮蟹蓋

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

天子蘭松茸螺頭燉花膠

Fish Maw, Sea Whelk, Dendrobium Flower, Matsutake, Double-Boiled

原隻南非乾鮑扣鵝掌柚皮

Whole South African Dried Abalone, Goose Web, Pomelo Flesh, Braised

明閣自家製XO醬油雞縱焗本地龍蝦

Local Lobster, Termite Mushroom, Ming Court Homemade XO Sauce, Baked

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

雲腿竹筴扒菜膽

Yunnan Ham, Bamboo Pith, Chinese Cabbage, Simmered

窩燒蔥香鵝肝A5和牛炒飯

Fried Rice Sizzler, A5 Wagyu Beef, Foie Gras, Served in a Clay Pot

椰汁蘆薈官燕糕

Imperial Bird's Nest, Aloe Vera, Coconut Milk Pudding, Chilled

佳釀配搭 WINE PAIRING

	<u>Glass</u>	<u>Bottle</u>
<u>白酒 White Wine</u>		
Zeni, Soave Classico, Vigne Alte, DOC, Italy, 2021	\$120	\$480
Domaine des Malandes, Côte de Léchet, 1er Cru, Chablis, 2021	\$165	\$650
<u>紅酒 Red Wine</u>		
Ornellaia, Le Volte, Tuscany, Italy, 2021	\$120	\$480
Zeni, Valpolicella Superiore, Vigne Alte, Italy, 2020	\$125	\$550



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.

