



明阁简介

ABOUT MING COURT

明阁打造创意煮流粤菜。

以精致时尚煮意粤菜，加上细致服务及幽雅环境，明阁令每次进餐经验更上层楼。

光临明阁只为一尝屡获奖项创意煮流正宗粤菜。明阁环境幽雅细致，更有丰富藏酒为进餐体验完美配对。

Cantonese Cuisine with a twist in the spirit of a Dynasty that was known for its innovations, Ming Court unlocks 21st century Cantonese culinary mastery at its finest.

With chefs adept in culinary creativity, exquisite dishes, discerning service, and a sophisticated setting, Ming Court takes the traditional dining experience to new heights.

Profiling sophisticated contemporary cuisine crafted by culinary talents, Ming Court offers authentic flavors and refined wine pairings in order to create an elevated and memorable dining experience.

总厨介绍

INTRODUCTION OF THE CHEF

钱麟 — 中餐行政总厨
PAUL QIAN - EXECUTIVE CHINESE CHEF

钱麟师傅带着逾28年的中餐料理经验出任朗廷酒店集团位于中国大陆的首家康得思品牌酒店——上海虹桥康得思酒店中餐行政总厨一职。

自1991年入行以来，钱师傅一直潜心钻研粤菜烹饪并为此倾注了全部热情。作为一个地地道道的上海人，钱师傅把上海本地特色注入明阁，将沪上风味和粤式口味相融合，既保留了传统粤菜精髓，又融入新式海派风情。

钱师傅对于餐厅食材的挑选标准非常严苛，品质需保证新鲜上乘，他认为这是烹饪的第一步也是关键，这样才能发挥出食材的本源本味，这也是他多年职业生涯一直所坚持的理念。

钱师傅把烹饪当做一门艺术，也是他一生的追求。除了对烹饪的热情之外，跑步健身、休闲旅游是他平日的兴趣爱好，健康、养身的倡导也体现在他的料理之中。

Chef Paul Qian brings more than 28 years' experience to his role as Executive Chinese Chef of Cordis, Shanghai, Hongqiao which is the first Cordis hotel of Langham Hospitality Group in Mainland China.

Chef Qian started his culinary journey and devoted himself to Chinese cooking with great passion since 1991. As a Shanghaiese, he creatively blends Shanghaiese flavour into authentic Cantonese cuisine in Ming Court.

Chef Qian insists on choosing the freshest ingredient to ensure each dish keeps the natural tastes of the ingredient to enhance quality and overall experience.

Chef Qian regards cooking as an art and is constantly in pursuit of it as an art form. Apart from his passion for cooking, he spends his free time on fitness activities and travelling, hence the concept of health and wellness is sometimes reflected in his recipes.





明阁得奖菜式 MING COURT AWARD-WINNERS

-  龙皇三弄 每位 588
鲜虾浓汤脆米·葱爆龙虾球·金腿蛋白蒸龙虾
Lobster ensemble (per person)
Braised lobster in chicken broth, stir-fried lobster with shallot and steamed egg white topped with lobster and ham
2014年度香港旅游发展局美食之最大赏银奖名菜
Silver, Hong Kong Tourism Board Best of the Best Culinary Awards 2014
-  窝烧滋补竹丝鸡炒饭 每例 168
Chicken fried rice scented with Chinese rice wine (per serving)
2011年度香港旅游发展局美食之最大赏金奖名菜
Gold, Hong Kong Tourism Board Best of the Best Culinary Awards 2011
-  罗勒珍果和牛粒 每例 628
Sautéed Wagyu beef cube with basil and cashew nut (per serving)
2013年度香港国际美食大奖至高荣誉金奖名菜
Gold with Distinction, Hong Kong International Culinary Classic 2013
- 虾籽鲜菌麒麟东星斑 时价
market price
Sautéed sliced coral leopard grouper with mixed mushroom and dried shrimp roe
2003年度香港旅游发展局美食之最大赏金奖名菜
Gold, Hong Kong Tourism Board Best of the Best Culinary Awards 2003
-  龙皇披金甲 每位 198
Fried cod fish fillet accompanied with king prawn (per person)
2009年度香港旅游发展局美食之最大赏银奖名菜
Silver, Hong Kong Tourism Board Best of the Best Culinary Awards 2009
-  浓汤花胶鸡丝羹 每位 188
Braised fish maw soup with shredded chicken, mushroom and dried tangerine peel (per person)
2011年度香港旅游发展局美食之最大赏金奖名菜
Gold, Hong Kong Tourism Board Best of the Best Culinary Awards 2011

 主厨推荐 Chef's recommendation

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明阁精选美馐 MING COURT SIGNATURES

-  金银露皇鲜虾球 每例 428
Deep-fried shrimp with asparagus and mushroom (per serving)
- 金腿蛋白明虾球 每位 128
Braised prawn with egg white and ham (per person)
-  明阁脆皮鸡 半只 198
Ming Court crispy chicken half piece
- 花菇海参炆鸡煲 每例 528
Braised chicken with mushroom and sea cucumber (per serving)
-  招牌海螺汤 每位 238
Double boiled sea whelk soup (per person)
- 浓鸡汤百花豆腐煲 每例 168
Braised bean curd with mixed shrimp in chicken broth (per serving)
- 上汤山珍海味杂菜窝 每例 228
Braised mixed vegetables with wild mushroom and seafood in soup (per serving)
-  松露和牛礼物盒 每位 238
Pan-fried Wagyu beef box stuffed with black truffle and mushroom (per person)

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时令推荐 SEASONAL RECOMMENDATION

- 柠汁蜂蜜浸凉瓜 每例 88
Marinated balsam pear in honey lemon sauce (per serving)
- 荔味莲藕菜脯鲍丁 每例 158
Marinated diced abalone, preserved radish and lotus root with lychee sauce (per serving)
- 迷你海味冬瓜盅 每位 168
Double boiled mixed seafood soup with wax gourd (per person)
- 酸虾汤玉环扇贝籽 每例 228
Boiled bottle gourd and scallop roe in sour shrimp soup (per serving)
- 夜香花川汁石九公 每例 268
Fried fish and telosma cordata with chilli sauce (per serving)
- 百合山药香煎银鳕鱼 每例 298
Pan-fried cod fish with lily and yam (per serving)
- 咸鱼乌参粒绿茄煲 每例 288
Braised sea cucumber with eggplant and salted fish (per serving)
- 芥辣葱香雪花牛肉 每例 588
Pan-fried marbled beef with shallot and mustard (per serving)
- 自制黄鱼鲞蒸梅菜肉饼 每例 188
Steamed pork patty with homemade dried salted yellow croaker and preserved vegetable (per serving)
- 酸汤低温黄鱼饭 每位 288
Sous vide yellow croaker rice in sour soup (per person)
- 擂沙凉瓜汤圆 (3粒) 每例 68
Nutty filling bitter melon dumplings (3 pics) (per serving)

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特色头盘 APPETIZER

- 🍴 玉桂上海烟熏鳕鱼 每例 288
Shanghainese deep-fried cod fish in brown sauce with cinnamon (per serving)
- 翡翠茭白竹蛭王 每例 188
Marinated clam with bamboo shoots (per serving)
- 🍴 翠素野菜石榴果 每例 88
Homemade bean curd filled with vegetable and mushroom (per serving)
- 金砖脆皮豆腐 每例 68
Crispy bean curd cube (per serving)
- XO酱菜芽白玉丝 每例 88
Marinated broccoli with turnip in XO sauce (per serving)
- 🍴 香煎素鹅 每例 88
Pan-fried vegetarian goose (per serving)
- 菜苗手撕风干鸡 每例 88
Marinated sliced dried chicken with celery (per serving)
- 苹果醋红蜆头 每例 108
Marinated jelly fish head in apple cider vinegar sauce (per serving)
- 松露鲍鱼姬松茸 每例 128
Marinated sliced abalone with agaricus in truffle sauce (per serving)
- 沙姜去骨猪手 每例 168
Poached pork feet with galangal (per serving)
- 芥味脆拌海螺片 每例 168
Marinated conch with asparagus in mustard sauce (per serving)
- 🍴 花雕熟醉膏蟹 每例 568
Drunken roe crab in Chinese rice wine (per serving)

🍴 主厨推荐 Chef's recommendation

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明炉烧烤 BARBECUED

- 👤 蜜味五花肥叉烧 每例 268
Barbecued Kurobuta pork (per serving)
- 👤 潮莲脆皮鹅 每例 268
Roasted goose (per serving)
- 生浸豉油鸡 半只 198
Chef's soy chicken half piece
需时60分钟 Please wait approximately 60 minutes for your dish to be cooked
- 烧味双色拼（烧鹅仔、叉烧） 每例 358
Barbecued meat combination (roasted goose, barbecued pork) (per serving)
- 京式片皮鸭（限量） 每只 468
Beijing style sliced duck (Limit) whole piece
需时60分钟 Please wait approximately 60 minutes for your dish to be cooked
- (二吃) 彩虹炒鸭丝：加收60元 或 松仁炒鸭松伴生菜片：加收60元
(Two eat) Roasted shredded duck with pepper: Levy 60 yuan
OR Roasted duck loose with pine nut accompany slaw: Levy 60 yuan
- 👤 生炸石岐乳鸽 每只 88
Shi Qi crispy pigeon whole piece
- 南乳吊烧江鳗 每例 218
Roasted river eel with fermented bean curd sauce (per serving)

👤 主厨推荐 Chef's recommendation

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四季汤羹 SOUP

-  爵士养生汤 3-4位例 1088 6-8位例 1588
Double boiled chicken soup with fish maw, conpoy,
conch and honey melon
- 羊肚菌山珍炖辽参 每位 328
Double boiled sea cucumber with mushroom and bamboo pith
in chicken soup (per person)
- 菜胆天白菇炖花胶 每位 358
Double boiled fish maw soup with mushroom and baby cabbage (per person)
- 翠塘鲜虾羹 每位 138
Braised fresh shrimp soup with vegetable and egg white (per person)
- 羊肚菌和牛松豆腐羹 每位 138
Braised Wagyu beef soup with wild mushroom (per person)
- 松茸菜胆炖瑶柱 每位 128
Double boiled conpoy with matsutake and mustard leaf (per person)
- 无花果竹丝鸡炖鲜鲍 每位 128
Double boiled chicken soup with abalone and fig (per person)
-  老火靚汤 (仅限午市) 每位 88
Soup of the day (lunch only) (per person)


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燕窝 BIRD'S NEST

红梅烩官燕 Braised imperial bird's nest with crab roe (per person)	每位 780
高汤炖官燕 Braised imperial bird's nest in supreme broth (per person)	每位 780
鲜蟹肉烩官燕 Braised imperial bird's nest with fresh crab meat (per person)	每位 780
 浓鸡汤烩官燕 Braised imperial bird's nest in chicken broth (per person)	每位 780
上汤官燕酿竹笙 Braised imperial bird's nest with bamboo shoot (per person)	每位 328
松茸鸽吞燕 Double boiled pigeon with bird's nest and matsutake (per person)	每位 688

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鲍鱼海味 ABALONE

- 蚝皇原只鲜鲍 (4头) 每位 288
Braised abalone in oyster sauce (per person)
- 蚝皇原只大鲜鲍 (3头, 可开件) 每位 1588
Braised abalone in oyster sauce (per person)
-  一品鲍鱼翠绿 (鲍鱼、海参、花菇) (4头) 每位 428
Braised abalone with sea cucumber and mushroom (per person)
-  红烧花胶件 每位 428
Braised fish maw in soy sauce (per person)
- XO酱客家酿辽参 每位 328
Braised sea cucumber and shrimp with XO sauce (per person)
- 鲍汁辽参件玉环柱脯 每位 328
Braised sea cucumber with conpoy in abalone sauce (per person)
- 虾籽扒海参件 每位 188
Braised sea cucumber with shrimp roe (per person)
-  鲍汁百花菇鹅掌 每位 128
Braised goose web with mushroom in abalone sauce (per person)
- 原只溏心极品鲍 (8-9头) 每位 1288
Original only runny best abalone (per person)

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生猛海鲜 LIVE SEAFOOD

时价
market price

澳洲龙虾（上汤、姜葱炒、金蒜银丝蒸、紫葱爆）

Australian lobster

Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, wok-fried with onion

小青龙（上汤、姜葱炒、金蒜银丝蒸、脆芝士焗、胡椒炒）

Baby lobster

Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, baked with cheese and butter, or stir-fried with black pepper

东星斑（清蒸、古法蒸、虾籽麒麟炒）

Coral leopard grouper

Steamed with soy sauce or braised and steamed with egg white and crab roe, steamed with sliced pork, mushroom, ginger and jujube or stir-fried with mushroom and shrimp roe

老虎斑（清蒸、鲜花椒蒸）

Tiger grouper

Steamed with soy sauce, or steamed with green peppercorn

三门膏蟹（清蒸、花雕蛋白蒸、姜葱焗、家乡粉丝焗）

Roe crab

Steamed with shrimp oil, steamed with egg white and Chinese rice wine, baked with ginger and spring onion, or baked with vermicelli

帝王蟹（花雕蛋白蒸）

King crab

Steamed with egg white and Chinese rice wine

(提前一天预订 please order one day in advance)

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海鲜类 SEAFOOD

虾籽百合炒虎虾片 Wok-fried slice prawn with lily and shrimp roe (per serving)	每例 328
XO酱炒碧绿虎虾球 Wok-fried prawn with asparagus in XO sauce (per serving)	每例 288
 油鸡枞羊肚菌煎带子 Wok-fried scallop with mushroom (per serving)	每例 388
焗酿鲜蟹盖 Baked stuffed crab shell with onion and crab meat (per person)	每位 238
梨香玉带 (4件) Marinated pear topped with pan-fried scallop (4 pics) (per serving)	每例 218
梅菜胜瓜蒸鳕鱼 Steamed sliced cod fish with preserved vegetable (per person)	每位 218

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家禽，肉类 POULTRY AND MEAT

-  碧绿葱煎M9+和牛 每例 628
Pan-fried M9+ Wagyu beef with onion (per serving)
- 无锡肉骨煲 每例 288
Braised pork rib with sweet soy sauce in clay pot (per serving)
- 巧手醋香黑豚肉 每例 188
Wok-fried pork with vinegar sauce (per serving)
-  富贵盐香鸡 半只 198
half piece
Rock salted crispy skin chicken with conpoy (per serving)
- 蚝皇鲜菌京葱爆鸽甫 每例 168
Wok-fried pigeons with mushroom in oyster sauce (per serving)
- 罗定豆豉鸡煲 每例 198
Braised chicken with black bean sauce (per serving)
-  红酒火焰黑豚肉 每例 188
Braised Kurobuta pork with red wine and black pepper (per serving)
- 酱烤雪花牛肉 每位 228
Barbecued marbled beef (per person)
- 陈雕慢煨牛脸颊 每例 288
Stewed beef cheek in Chinese rice wine and oyster sauce (per serving)

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各式时蔬，豆腐 VEGETABLE, BEAN CURD

-  珊瑚映窗纱 每例 268
Braised asparagus and bamboo shoot topped with crab meat and crab roe (per serving)
-  羊肚菌百合翠豌豆 每例 188
Sautéed sweet pea with morel mushroom and lily bulb (per serving)
- 豆浆湿竹银杏浸菜心苗 每例 128
Braised vegetable with ginkgo in soy bean milk (per serving)
- 虾籽竹笙榆耳豆腐 每例 158
Bean curd, bamboo fungus and Yu fungus braised with dried shrimp roe (per serving)
- 辣豆干鲜菇炒银芽 每例 118
Braised bean sprout with mushroom and chilled preserved bean curd (per serving)
- 笼仔梅菜芯蒸芥兰 每例 158
Steamed kale with preserved vegetable (per serving)
- 梅菜芯鸡枞炒龙豆 每例 158
Stir-fried dragon bean with preserved vegetable and mushroom (per serving)
- 各式时令翠蔬（清炒、上汤、蒜茸、姜汁） 每例 158
Seasonal vegetable (sautéed, braised in supreme broth, sautéed with minced garlic, sautéed with ginger sauce) (per serving)
- 蚝皇舞茸菌扒时蔬 每例 128
Braised seasonal vegetable with mushroom in oyster sauce (per serving)

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主食，饭面 RICE AND NOODLE

- 窝烧鹅肝和牛松炒饭 每例 168
Braised Wagyu beef rice with goose liver (per serving)
- XO酱鲜虾球野米炒饭 每例 168
Shrimp fried rice with X.O sauce (per serving)
- 金银贝叉烧蛋白炒饭 每例 158
Fried rice with scallop, barbecued pork and egg white (per serving)
- 马友咸鱼鸡粒炒饭 每例 128
Fried rice with salted fish and diced chicken (per serving)
- 上汤四宝泡饭 每例 188
Boiled rice with crab roe, scallop, shrimp and winter gourd
in supreme broth (per serving)
-  虾干葱油拌面 每例 118
Noodle topped with dried shrimp in scallion oil (per serving)
- 油鸡枞野菌炆伊府面 每例 158
Stewed E-Fu noodle with wild mushroom (per serving)
- 虾籽鲍汁鹅掌捞面 每位 128
Braised noodle with shrimp roe and goose web in abalone sauce (per person)
- 叉烧姜蓉捞生面 每位 88
Braised noodle with barbecue pork and ginger (per person)

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南北甜品 DESSERT

- ☞ 原盅炖官燕（可选椰汁，杏仁汁，红枣汁）
Double boiled imperial bird's nest (per person)
(served with almond, coconut dressing or jujube juice) 每位 780
- 四季常春露
Healthy Tong Sui (per person) 每位 88
- ☞ 葛仙米雪燕冻清梨
Tong Sui with pear, bamboo bird's nest and nostoc (per person) 每位 108
- 雪燕杨枝甘露
Chilled mango sago cream with bamboo bird's nest (per person) 每位 88
- 陈皮红豆沙
Braised red bean cream with dried tangerine peel (per person) 每位 68
- 现焗酥皮蛋挞（3件）
Baked egg tart (3 pics) 每例 88
- 江南御点拼（枣泥山药糕、芒果山药糕）（4件）
Sweet delights
Chinese yam cake stuffed with red date paste and mango paste (4 pics) (per serving) 每例 128
- 椰汁红豆糕（4件）
Chilled red bean jelly with coconut juice (4 pics) (per serving) 每例 88
- 黑白流沙煎堆（3件）
Deep-fried sesame dressing dumplings (3 pics) (per serving) 每例 68
- 奶黄天鹅酥
Baked custard pastry (per person) 每位 28
- 四季鲜果盆
Seasonal fruit plate (per person) 每位 88
- 八宝香芋杏仁冻
Homemade almond jelly with crushed taro (per person) 每位 68



☞ 主厨推荐 Chef's recommendation

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所有价格均为人民币，另收取16.6%服务费 All prices are in RMB and subject to 16.6% service charge





午市点心 LUNCH DIM SUM

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| 原只鲍鱼野菌酥
Baked abalone and mushroom pastry (per person) | 每位 128 |
|  笋尖鲜虾饺 (4件)
Steamed shrimp dumpling with bamboo shoot (4 pics) (per serving) | 每例 88 |
|  传统灌汤小笼包 (3件)
Traditional steamed pork dumpling with broth (3 pics) (per serving) | 每例 78 |
| 松露芦笋带子粉果 (3件)
Steamed scallop dumpling with asparagus (3 pics) (per serving) | 每例 108 |
| 瑶柱干蒸烧卖 (4件)
Steamed shumai topped with conpoy (4 pics) (per serving) | 每例 78 |
| 上海三丝春卷 (3件)
Shanghainese deep-fried spring roll filled with shredded chicken, cabbage and mushroom (3 pics) (per serving) | 每例 68 |
| 珍菌带子肠粉
Steamed rice roll with mushroom and scallop (per serving) | 每例 118 |
| 松茸罗汉斋肠粉
Steamed rice roll with mushroom and vegetable (per serving) | 每例 78 |
| 梅菜黑豚叉烧肠粉
Steamed rice roll with barbecued pork and preserved vegetable (per serving) | 每例 58 |
| 香茺皮蛋鳕鱼肠粉
Steamed rice roll with cod fish and century egg (per serving) | 每例 108 |



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| 瑶柱上汤饺 (1件)
Boiled conpoy dumpling in soup (1 piece) (per person) | 每例 68 |
|  翡翠鳕鱼饺 (3件)
Steamed cod fish dumpling with spinach sauce (3 pics) (per serving) | 每例 78 |
| 招牌叉烧酥 (3件)
Baked barbecued pork pastry (3 pics) (per serving) | 每例 58 |
|  家乡马拉盏咸水角 (3件)
Deep-fried mushroom roll with marigold sauce (3 pics) (per serving) | 每例 78 |

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