

LUNCH SET MENU (PER PERSON 250) (Minimum two persons)

Trio of appetizers

Bean curd filled vegetable, Tea smoked scallop, Roasted chicken with soy sauce

Soup of the day

Sautéed king prawn with XO sauce

Braised Kurobuta pork with aged Chinese vinegar sauce

Fried rice with silkie and conpoy in Shao Xing wine sauce

Chilled mango sago cream





LUNCH SET MENU (PER PERSON 350) (Minimum two persons)

Combination of Dim Sum
Baked Wagyu beef pastry, Deep-fried spring roll, Steamed shrimp
dumpling with leek

Double boiled partridge soup with almond and coconut

Fried giant grouper enrobed in minced shrimp

Braised sea cucumber with green vegetable and shrimp roe

Fried rice with Wagyu beef and goose liver in clay pot

Chilled fresh pear with bird's nest and nostoc





LUNCH SET MENU (PER PERSON 450) (Minimum two persons)

Barbecued plate
Roasted suckling pig, Barbecued Kurobuta pork with honey sauce,
Marinated jelly fish with fresh abalone in vinegar sauce

Braised shredded fish maw soup with chicken

Fried egg white with lobster ball in crab roe

Braised Wagyu beef roll with sea cucumber and mushroom

Steamed Dim Sum
Pork dumpling with Alaska crab meat, Shrimp dumpling with leek

Chilled fresh pear with bird's nest and nostoc





MING COURT PIN SET MENU (PER PERSON 600) (Minimum two persons)

Trio of appetizers

Smoked scallop, Barbecued Kurobuta pork with honey sauce, Bean curd filled in vegetable with caviar

Double boiled sea whelk soup with Matsutake

Braised three treasures
South Africa abalone, Sea cucumber, Mushroom

Steamed tiger grouper with Szechwan pepper

Sautéed Wagyu beef with mushroom and garlic in soy sauce

Braised morel with vegetable in winter melon ring

Fried rice with silkie and conpoy in Shao Xing wine sauce

Seasonal fresh fruit with dessert





MING COURT YUE SET MENU (PER PERSON 800) (Minimum two persons)

Signature appetizers
Roasted suckling pig, Roasted river eel with honey sauce, Conpoy with Chinese herb, Roasted chicken with soy sauce

Double boiled fish maw soup with morel and Matsutake

Braised lobster in sweet chilli sauce

Braised sliced South Africa abalone served with grouper roll in abalone sauce

Pan-fried Wagyu beef parcel with black truffle

Braised seasonal vegetable with meat ball and wolfberry in chicken broth

Fried wild rice with shrimp and XO sauce in clay pot Seasonal fresh fruit with dessert





MING COURT ZHEN SET MENU (PER PERSON 1200) (Minimum two persons)

Signature smoked appetizers

Cod fish, South Africa abalone, Scallop with truffle

Braised imperial bird's nest with crab roe

Wok-fried lobster with eshallots

Braised Wagyu beef roll with sea cucumber and mushroom

Steamed coral leopard grouper with bamboo pith in rice wine sauce

Braised seasonal vegetable with conpoy

Suckling pig fried rice in tomato and chili sauce

Fresh fruit platter with dessert

