



**灣仔明閣外賣菜單**  
**Ming Court Wanchai All Day Takeaway Menu**

供應時間中午 11:30 至 2:30, 晚上 17:00 至 19:30  
Available time from 11:30 to 2:30, 17:00 to 19:30

**餐前小食**  
**Appetizer**

鹽香脆藕片 Crispy-fried lotus root chips with salt	例 \$68
麻辣蟲草花鮮腐竹 Chilled bean curd sheets with cordyceps flowers in spicy Sichuan sauce	例 \$88
芹香海蜇頭 Chilled jellyfish with celery	例 \$168
鹵水鵝掌翼 Marinated goose webs and goose wings, Chiu Chow style	例 \$128
薑蔥茸煎元貝 Pan-seared scallops with ginger and spring onion	例 \$168
香煎鮮蟹餅 Pan-fried crab meat cakes	例 \$168
金沙鮮蝦丸 Deep-fried shrimp balls with salted egg yolk	例 \$168
蒜香鱈魚粒 Fried codfish cubes in spicy garlic sauce	例 \$198
花雕貴妃醉鵝肝 Drunken foie gras in Hua Diao wine sauce	例 \$298



## 精選美饌 Signature Dishes

焗釀鮮蟹蓋(芝士或酥炸) Baked crab shell stuffed with crab meat (cheese or deep-fried)	位 \$158
龍蝦汁燴魚肚百花龍蝦鉗 Braised Boston lobster stuffed with minced shrimp and fish maw in lobster sauce	位 \$288
鮮花椒四頭南非鮑魚滑雞煲 Sautéed South African 4-head abalone with chicken and fresh peppercorn in casserole	位 \$388
巧手醋香黑豚肉 Fried Iberico pork loin with caramelized black vinegar sauce	例 \$268
龍皇披金甲 Fried sliced giant garoupa enrobed in minced shrimp	例 \$418 位 \$118
明閣炸子雞 Crispy chicken	半隻 \$288 壹隻 \$528

## 明爐燒烤 Barbecued Meat

極品蜜汁叉燒 Supreme barbecued pork loin with honey sauce	例 \$208
脆皮燒腩肉 Roasted pork belly with five spice	例 \$208
瑤柱香妃雞 Marinated chicken with salt and conpoy	半隻 \$288 壹隻 \$528
頭抽生浸豉油雞 (敬請預訂) Marinated chicken in soy sauce	半隻 \$288 壹隻 \$528

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## 鮑魚海味 Abalone and dried seafood

- 蠔皇原隻 4 頭南非鮑魚伴天白菇 位 \$328  
Braised whole South African abalone (50g) in supreme oyster sauce
- 乾燒遼參 · 鮑汁脆米甜豆仁 位 \$368  
Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce
- 鮑汁扣鵝掌伴天白菇 位 \$68  
Braised goose web with shiitake mushroom in supreme abalone sauce
- 蝦籽扣原條海參 半條 1 條  
Braised sea cucumber with dried shrimp roe \$638 \$1,228
- 一品鮑魚花膠鵝掌煲 例 \$988  
Braised goose webs with shredded fish maw and sea cucumber in abalone sauce

## 海鮮小菜 Seafood

- 虎皮尖椒斑腩煲 例 \$298  
Braised garoupa with chili pepper in casserole
- 宮爆汁法國銀鱈魚 例 \$328  
Fried French codfish fillet, Kung Po style
- 黑白胡椒明蝦球 例 \$338  
Sautéed prawns with black pepper, white pepper and egg
- 豉油皇蔥燒法國銀鱈魚 例 \$388  
Pan-seared French codfish fillet with spring onion in supreme soy sauce
- 豉汁彩椒百合炒桂花蚌 例 \$368  
Sautéed Canadian clams with bell pepper and lily bulbs

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## 肉類 Meat

- 陳皮鮮沙薑煎雞件 例 \$228  
Braised chicken with dried tangerine peel and aromatic ginger  
in casserole
- 鳳梨咕嚕黑毛豬柳 例 \$258  
Sweet and sour pork loin with pineapple
- 油雞縱菌彩椒百合澳洲牛柳粒 例 \$338  
Sautéed Australian beef with marinated termite mushrooms,  
bell pepper and lily bulbs
- 雙冬枝竹羊腩煲 例 \$688  
Braised lamb tenderloin with shitake mushrooms and  
bamboo shoots in casserole

## 時蔬素菜 Vegetables

- 松茸杞子素肉釀竹筍 例 \$198  
Braised bamboo piths stuffed with OmniPork, matsutake mushrooms  
and wolfberries
- 伴水芹香炒素肉羊肚菌 例 \$198  
Braised morel mushrooms stuffed with omnipork, matsutake  
mushrooms and wolfberries
- 鮮杏汁杞子百合浸時蔬 例 \$238  
Simmered seasonal vegetables with wolfberries and lily bulbs  
in almond juice
- 各款時令蔬菜 例 \$188  
Seasonal vegetables  
(上湯, 魚湯, 濃雞湯, 龍蝦湯, 白灼, 清炒, 蒜蓉炒或薑汁炒)  
(Choice of simmered in superior soup, fish broth, chicken consommé,  
lobster broth, poached, stir-fried with garlic or stir-fried with ginger)



**粉 · 麵 · 飯**  
**Noodles and Rice**

滋補竹絲雞炒飯 Fried rice with silkie chicken, conpoy, wolfberries, pine nuts	例 \$228
鮑汁海味飯 Fried rice with dried seafood and abalone sauce	例 \$238
龍蝦湯蟹肉瑤柱乾燒伊麵 Braised e-fu noodles with crab meat and conpoy in lobster broth	例 \$238
松露黑豚肉炒河 Fried rice noodles with pork in black truffle sauce	例 \$238
生炒臘味糯米飯 Fried glutinous rice with preserved meat	例 \$208
明閣鮑魚炒飯 Ming Court fried rice with diced abalone and egg white	例 \$288
葱香鵝肝和牛炒飯 Fried rice with Wagyu beef, foie gras and spring onion	例 \$308

**甜品**  
**Dessert**

陳皮紅豆沙 Sweetened red bean soup with aged tangerine	位 \$68
生磨蛋白杏仁茶 Almond cream with egg white	位 \$68
生磨合桃露 Sweetened walnut cream	位 \$68
暖胃棗皇糕 Steamed red date pudding	例 \$48
麻香金絲蛋散 Fried egg twist with syrup	例 \$48

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**明閣外賣套餐 (4 人用) HK\$1,588**  
**Ming Court Takeaway Set Menu (4 persons) HK \$1,588**

**湯類**

(任選一款)

天天老火湯 / 香茜皮蛋斑片魚湯

**Soup**

(Please choose one)

Soup of the day  
/ Fish soup with garoupa slices, preserved egg  
and coriander

**海鮮類**

(任選一款)

黑松露翡翠炒蝦球 / 龍蝦汁乾燒斑腩煲  
/ 西蘭花彩椒百合炒元貝

**Seafood**

(Please choose one)

Sautéed prawns with greens in black truffle paste  
/ Sautéed garoupa fillet in lobster broth  
/ Sautéed scallops with broccoli and lily bulbs

**豬、牛類**

(任選一款)

油雞樅菌露筍澳洲牛柳粒 / 巧手鎮江黑豚肉  
/ 鳳梨咕嚕黑毛豬

**Pork and Beef**

(Please choose one)

Sautéed Australian beef with asparagus  
/ Fried Iberico pork in black vinegar sauce  
/ Sweet and sour pork loin with pineapple

**家禽類**

(任選一款)

陳皮鮮沙薑煎雞件 / 頭抽生浸豉油雞(半隻)  
/ 九層塔乾葱蒜子焗米鴨

**Poultry**

(Please choose one)

Braised chicken with tangerine peel and ginger  
/ Marinated chicken in soy sauce (half)  
/ Stewed duck slices with basil and garlic

**蔬菜類**

(任選一款)

鮮杏汁杞子百合浸時蔬 / 蝦籽鮮菌素千層  
/ 各款時令蔬菜  
(上湯 / 魚湯 / 濃雞湯 / 龍蝦湯 / 薑汁炒)

**Vegetables**

(Please choose one)

Simmered seasonal vegetables in almond juice  
/ Sautéed bean curd sheet with mushrooms and  
dried shrimp roe  
/ Seasonal vegetables  
(Superior soup/ fish soup/ chicken soup  
/ lobster soup/ fried with ginger)

絲苗白飯 4 位

Steamed rice for 4 persons

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## 秋冬暖胃煲仔菜推介 Winter Casserole Dish Recommendations

花雕貴妃醉鵝肝 Drunken foie gras in Hua Diao wine sauce	Regular	例 \$298
一品鮑魚花膠鵝掌煲 Braised abalone with shredded fish maw and goose webs in abalone sauce	Regular	例 \$988
拍蒜薑粒蔥焗龍蝦滑雞煲 Baked Boston lobster and chicken with garlic, ginger and spring onion	Regular	例 \$638
剁椒粉絲蒸石斑柳 Steamed groupa fillet with vermicelli in chopped chili sauce	Per Person	位 \$168
白胡椒牛油龍蝦汁焗法國藍蝦 Baked French blue prawns with white pepper and butter in lobster sauce	Regular	例 \$338
窩燒 XO 醬四季豆生蠔 Sautéed oysters with string beans in home-made XO sauce	Regular	例 \$328
龍蝦汁紅燒斑腩煲 Braised groupa with dried shrimp and bean curd sheets in lobster sauce	Regular	例 \$298
松露金瓜鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with pumpkin in black truffle paste	Regular	例 \$1088
五香雙冬燴澳洲和牛肉 Stewed Australian Wagyu beef with shiitake mushrooms and bamboo shoots	Regular	例 \$388
鮮花椒滑雞煲 Braised chicken with fresh peppercorn	Regular	例 \$288
窩燒九層塔蒜子焗米鴨片 Stewed duck slices with basil and garlic	Regular	例 \$288
山珍菌香燒豆腐煲 Braised bean curd with assorted mushrooms in black truffle paste	Regular	例 \$238
荷香蒸欖菜斑片薑米蛋炒飯 Fried rice with groupa fillet and preserved vegetables and ginger, wrapped with lotus leaf	Regular	例 \$288

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## 明閣一週年感謝盛宴

### Anniversary Special Promotion

Original price : HK \$ 888 per person

Special price : **HK \$ 628 per person**

#### Menu

##### 明閣兩小碟

酒香拍青瓜醉鮑魚、極品蜜汁叉燒

Ming Court Appetizer Duet

Drunken abalone with cucumber in Hua Diao wine sauce

Supreme barbecued pork loin in honey sauce



##### 羊肚菌紅棗燉竹絲雞

Double-boiled silkie chicken with morel mushrooms and red dates



##### 龍蝦汁燴魚肚百花龍蝦鉗

Braised Boston lobster claw stuffed with minced shrimp and fish maw in lobster sauce



##### 宮爆汁脆香龍躉球

Sautéed garoupa fillet in spicy black vinegar sauce



##### 魚湯淮山杞子浸時蔬

Simmered seasonal greens with Chinese yam and wolfberries in fish broth



##### 窩燒生炒臘味糯米飯

Fried glutinous rice with preserved meat



##### 薑茶湯丸 · 暖胃棗皇糕

Sweetened ginger soup with glutinous dumpling  
Steamed red date pudding

所有價目以港元計算另加壹服務費

菜單為特惠價格，不能與其他折扣同時使用

All prices in HKD and subject to 10% service charge

This offer cannot be used in conjunction with any other promotion

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**兩款外賣一品煲推介**  
**鮑魚汁海味一品煲 及 龍蝦汁海鮮一品煲**

**Ming Court Takeaway Big Bowl Feast**  
**“Seafood Big Bowl Feast”**  
**&**  
**“Dried Seafood Big Bowl Feast”**

**鮑魚汁海味一品煲**                      四位用    HK \$2288   /   八位用    HK\$4288  
(玫瑰豉油雞、五香燒腩仔、  
南非 6 頭鮑魚、鵝掌、瑤柱甫、  
天白菇、魚肚、法國藍蝦、  
枝竹、白蘿蔔、髮菜、鮑魚汁)

Dried Seafood Big Bowl Feast  
(Chicken in soy sauce, roasted pork belly,  
South African abalone, goose web, conpoy,  
shiitake mushrooms, fish maw, French blue prawns,  
bean curd sheets, radish, black moss, abalone sauce)

**龍蝦汁海鮮一品煲**                      四位用    HK\$3388   /   八位用    HK\$5388  
(乳豬件、燒鴨脾、波士頓龍蝦、  
百花龍躉斑球、南非一口鮑魚、  
香煎北海道元貝、美國珍寶蠔、  
竹笙、娃娃菜膽、素千層、白蘿蔔、龍蝦汁)

Seafood Big Bowl Feast  
(Suckling pig, roasted duck leg, Boston lobster,  
garoupa fillet stuffed with minced shrimp,  
South African abalone, Hokkaido scallops,  
US jumbo oysters, bamboo piths, Chinese brassica,  
bean curd sheets, radish, lobster sauce)



**明閣賀年推介  
賀年年糕及中式禮餅**  
**Ming Court Wanchai Chinese New Year Recommendations  
Rice Cake & Pastries**

**賀年年糕**

- |              |             |
|--------------|-------------|
| 1) 羊肚菌臘味蘿蔔糕  | HK\$398 / 盒 |
| 2) 巴馬火腿臘味芋頭糕 | HK\$398 / 盒 |
| 3) 薑汁黑糖沖繩年糕  | HK\$368 / 盒 |

Chinese new year rice cake

- |  |               |
|--|---------------|
| 1) Turnip cake with morel mushrooms and preserved meat | HK\$398 / box |
| 2) Taro cake with Parma ham and preserved meat         | HK\$398 / box |
| 3) Rice cake with Okinawa brown sugar and ginger sauce | HK\$368 / box |

**中式禮餅** HK\$336 / 12 件

- 1) 南乳油香酥
- 2) 迷你老婆餅
- 3) 楓葉鳳梨酥

Chinese new year pastries HK\$336 / 12 piece

- 1) Baked pastries with preserved bean curd
- 2) Baked pastries with winter melon
- 3) Baked pastries with pineapple