



## 點心嗜味套餐 DIM SUM TASTING MENU

每位 per person

HK\$458

### 明閣兩小碟

煙燻素鵝·極品蜜汁叉燒

Ming Court Appetiser Duo

Smoked vegetarian bean curd roll

Supreme barbecued pork loin in honey sauce

### 天天老火湯

Soup of the day

### 明閣精選點心

清湯鮮肉小籠包·筍尖鮮蝦餃·鮮蘆筍蟹肉帶子餃

蒜茸鮮蝦春卷·黑松露榆耳蘿蔔干絲酥

蔥香豚肉芝麻燒餅·香煎墨魚餅

Ming Court Dim Sum Delights

Steamed soup dumpling with minced pork

Steamed shrimp dumpling with bamboo shoots

Steamed scallop dumpling with asparagus and crab meat

Deep-fried spring roll with shrimp and garlic

Baked turnip pastry with black truffle and elm fungus

Baked sesame pastry with pork and spring onion

Pan-fried cuttle fish patty

### 葛仙米冰花凍津梨

Chilled whole pear with pogostemon

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Please inform your server of any food-related allergies

所有價目以港元計算另加一服務費

All prices in HKD and subject to 10% service charge





## 午市套餐 – 日 LUNCH SET MENU – SUN

每位 per person  
HK\$488

天天老火湯  
Soup of the day

筍尖鮮蝦餃·蟹籽滑燒賣·清湯鮮肉小籠包  
Steamed shrimp dumpling with bamboo shoots  
Steamed pork dumpling with shrimp and crab roe  
Steamed soup dumpling with minced pork

清蒸豆腐龍躉柳  
Steamed giant garoupa fillet with tofu in supreme soy sauce

鮮茄雲耳魚湯浸菠菜苗  
Simmered baby spinach with black fungus and tomato in fish broth

鹹魚雞粒炒飯  
Fried rice with salted fish and diced chicken

香芒什果凍布甸  
Chilled mango pudding with assorted fruits

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## 午市套餐 – 月 LUNCH SET MENU – MOON

每位 per person

HK\$668

### 明閣兩小碟

酒香海蜇醉鮑魚·巧手貴妃雞

Ming Court Appetiser Duo

Drunken abalone with jellyfish in Hua Diao wine sauce

Marinated chicken with salt

筍尖鮮蝦餃·蟹籽滑燒賣·清湯鮮肉小籠包

Steamed shrimp dumpling with bamboo shoots

Steamed pork dumpling with shrimp and crab roe

Steamed soup dumpling with minced pork

### 雲腿蟹肉瑤柱冬茸羹

Braised winter melon soup with Yunnan ham, crab meat and conpoy

### 上湯焗鴛鴦蝦球

(另加\$200選配六頭南非鮑魚伴鵝掌)

Simmered lobster and tiger prawn with bean curd sheets in superior soup

(6-head South African abalone and goose web plus \$200)

### 青翠玲瓏

Stir-fried assorted vegetables with morel mushrooms, elm fungus and walnuts

### 頭抽鮮蝦雜錦炒飯

Fried rice with prawns and assorted seafood in soy sauce

### 黑糖桃膠薑汁3.6牛奶奶凍

Chilled 3.6 milk pudding with peach resin and brown sugar in ginger sauce

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## 素食午市套餐 VEGETARIAN LUNCH SET MENU

每位 per person

HK\$488

### 明閣兩小碟

鹽燒茄段伴黃金脆米·三鮮烤麩

Ming Court Appetiser Duo

Grilled eggplant in salt with golden rice crisps  
Baked bran with black fungus, enoki mushrooms and red dates

潮式香茜菜脯素粉果·麻辣菌香生煎包

Steamed vegetarian dumpling with coriander and picked radish

Pan-fried vegetarian bun with spicy assorted mushrooms

松茸菜膽燉天白菇

Double-boiled matsutake mushrooms soup  
with Chinese cabbage and shiitake mushroom

崧子燒汁鮮雜菌

Sautéed assorted mushrooms with pine nuts in brown sauce

杏汁雲耳百合浸菜苗

Simmered seasonal vegetables with black fungus and lily bulbs in almond juice

油雞縱菌蓮藕粒脆米炒飯

Fried rice with marinated termite mushrooms, diced lotus root and rice crisps

葛仙米冰花凍津梨

Chilled whole pear with pogostemon



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## 精選點心 DELUXE DIM SUM

原隻鮑魚灌湯餃 Steamed soup dumpling with whole abalone	每位 per person \$188
 筍尖鮮蝦餃 Steamed shrimp dumplings with bamboo shoots	四件 4 pieces \$98
 蟹籽滑燒賣 Steamed pork dumplings with shrimp and crab roe	四件 4 pieces \$98
牛肉清湯浸牛肉球 Simmered beef dumplings with dried tangerine peel and coriander in beef consommé	三件 3 pieces \$88
 潮式香茜菜脯素粉果 Steamed vegetarian dumplings with coriander and pickled radish	三件 3 pieces \$78
 麻辣菌香生煎包 Pan-fried vegetarian buns with spicy assorted mushrooms	三件 3 pieces \$78
蜜汁叉燒包 Steamed barbecued pork buns	三件 3 pieces \$88
荷香迷你珍珠雞 Steamed glutinous rice with chicken, conpoy and egg	兩件 2 pieces \$88

 明閣精選美饌 Ming Court signatures  
 素菜 Vegetarian

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## 精選點心

### DELUXE DIM SUM

香煎墨魚餅 Pan-fried cuttle fish patties	四件 4 pieces \$98
酥炸蜂巢芋角 Deep-fried taro puff pastries with minced pork and dried shrimps	三件 3 pieces \$88
 雪山竹炭叉燒包 (需時約 20 分鐘) Baked bamboo charcoal buns with barbecued pork (Require approximately 20 minutes preparation time)	三件 3 pieces \$98
蔥香豚肉芝麻燒餅 Baked sesame pastries with pork and spring onion	三件 3 pieces \$88
 海龍皇脆皮紅米腸 Steamed red rice rolls with seafood and crisps	每碟 per portion \$168
 XO 醬炒腸粉 Sautéed rice rolls in homemade XO sauce	每碟 per portion \$128
韭黃鮮蝦腸粉 Steamed rice rolls with shrimp and yellow chives	每碟 per portion \$128
極品叉燒腸粉 Steamed rice rolls with supreme barbecued pork	每碟 per portion \$128





## 明閣精選美饌

### MING COURT SIGNATURES

廚藝總監曾超敬師傅匠心呈獻

PRESENTED BY CULINARY DIRECTOR CHEF TSANG CHIU KING

#### 花膠遼參海中寶

Double-boiled superior soup with abalone, fish maw, Kanto sea cucumber, conpoy, sea whelk, bamboo piths and matsutake mushrooms

每位 per person  
\$498

#### 蠔皇 22 頭南非乾鮑魚天白菇

Braised 22-head South African dried abalone with shiitake mushroom in supreme oyster sauce

每位 per person  
\$468

#### 魚子醬脆皮花膠乾貝清汁

Deep-fried crispy fish maw with caviar in conpoy sauce

每位 per person  
\$438

#### 乾燒遼參鮑汁脆米甜豆仁

Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce

每位 per person  
\$368

#### 魚子醬炒鮮奶百花龍蝦鉗

Braised lobster claw coated in minced shrimp with fried milk and caviar

每位 per person  
\$258

#### 鮮花椒蒸龍躉柳

Steamed giant garoupa fillet with fresh peppercorn in supreme soy sauce

每位 per person  
\$228

#### 酥炸釀鮮蟹蓋

Deep-fried stuffed crab shell with fresh crab meat and onions

每位 per person  
\$228

#### 星洲椰香虎蝦球伴炸饅頭

Braised tiger prawn fillet in Singapore style accompanied with deep-fried bun

每位 per person  
\$208

#### 避風塘脆香虎蝦扒

Deep-fried tiger prawn fillet in typhoon shelter style

每位 per person  
\$208

#### 魚子醬雪地明蝦球

Steamed egg white with tiger prawn, caviar and Yunnan ham

每位 per person  
\$208

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## 餐前小食 APPETISERS

-  蒜香椒鹽百花釀龍蝦鉗  
Deep-fried lobster claw stuffed with minced shrimp in spicy salt and pepper 每位 per person  
\$198
-  酒香海蜇醉鮑魚  
Drunken abalone with jellyfish in Hua Diao wine sauce 每位 per person  
\$88
- 酒香青瓜醉鵝肝  
Drunken foie gras with cucumber in Hua Diao wine sauce 每位 per person  
\$88
- 避風塘鱔魚粒  
Deep-fried codfish cubes in Typhoon Shelter style 例 regular  
\$268
- 海蜇三重奏 (芹香海蜇頭、醋香紫海蜇、XO 醬海蜇絲)  
Jellyfish trio 例 regular  
\$238  
(Celery, black vinegar sauce, homemade XO sauce)
- 黑椒鹽燒牛腩粒  
Fried ox tongue cubes with black pepper 例 regular  
\$218
-  三鮮烤麩  
Baked bran with black fungus, enoki mushrooms and red dates 例 regular  
\$138
-  煙燻素鵝  
Smoked vegetarian bean curd rolls 例 regular  
\$138
-  脆香三疊 (琥珀甜桃仁、蒜鹽黑椒腰果、鹽香脆藕片)  
Crispy trio 例 regular  
\$138  
(Sweetened walnuts, fried cashew nuts with garlic salt and black pepper, fried lotus root chips with salt)
-  椒鹽老豆腐粒  
Deep-fried bean curd with spicy salt and pepper 例 regular  
\$118
-  醋香小黃瓜黑木耳  
Chilled cucumber and black fungus in black vinegar sauce 例 regular  
\$98

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 素菜 Vegetarian

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## 明爐燒烤 BARBECUED

醬燒脆皮乳豬 Roasted suckling pig	例 regular \$438	半隻 half \$838	一隻 whole \$1,688
乳豬拼盤 (可選燒鵝、叉燒、貴妃雞、豉油雞或芹香海蜇頭) Roasted suckling pig combinations (Choice of roasted goose, supreme barbecued pork loin in honey sauce, marinated chicken with conpoy, marinated chicken in soy sauce or jellyfish with celery)		雙拼 two types \$468	三拼 three types \$538
 馳名片皮鵝 (兩食) (敬請預訂) Roasted goose in two courses, Cantonese style (Advance order only)			一隻 whole \$1,188
 潮蓮燒鵝 Roasted goose, Chao Zhou style	例 regular \$288	半隻 half \$538	一隻 whole \$988
脆皮燒腩肉 Roasted pork belly with five spices			例 regular \$238
 極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 regular \$338
瑤柱貴妃雞 Marinated chicken with conpoy		半隻 half \$368	一隻 whole \$698
頭抽生浸豉油雞 Marinated chicken in soy sauce		半隻 half \$368	一隻 whole \$698



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## 湯羹 SOUP

清燉官燕 (可選高湯、紅燒或濃鷄湯) Double-boiled supreme bird's nest (Choice of double-boiled in superior soup, braised in superior broth or braised in chicken pottage)	每位 per person \$588
花膠松茸燉螺頭 Double-boiled superior soup with fish maw, sea whelk and matsutake mushrooms	每位 per person \$398
姬松茸螺頭滋補燉鷓鴣 Double-boiled partridge soup with matsutake mushrooms and sea whelk	每位 per person \$238
 鮮杏汁菜膽竹笙燉螺頭 Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice	每位 per person \$238
 濃湯花膠雞絲羹 Chicken consommé with fish maw, shredded chicken, shiitake mushrooms and black fungus	每位 per person \$238
羊肚菌西湖牛肉羹 Braised minced beef soup with morel mushrooms and coriander	每位 per person \$158
宮廷酸辣海鮮羹 Hot and sour soup with assorted seafood	每位 per person \$158
龍皇帶子羹 Seafood soup with bean curd	每位 per person \$158
天天老火湯 Soup of the day	每位 per person \$98

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## 鮑魚海味

### ABALONE & DRIED SEAFOOD

蠔皇 30 頭皇冠吉品鮑魚 Braised 30-head Yoshihama abalone in supreme oyster sauce	每位 per person \$1,488
蠔皇原隻 4 頭南非鮑魚伴松本茸 Braised 4-head South African abalone with honshimeji mushroom in supreme oyster sauce	每位 per person \$328
紅燒花膠伴天白菇 Braised supreme fish maw with shiitake mushroom	每位 per person \$438
鮑汁扣關東遼參伴天白菇 Braised Kanto sea cucumber with shiitake mushroom in supreme abalone sauce	每位 per person \$308
鮑汁扣鵝掌柚皮 Braised goose web with pomelo peel in supreme abalone sauce	每位 per person \$138
蝦籽柚皮 Braised pomelo peel with dried shrimp roe	每位 per person \$108

## 生猛海鮮

### LIVE SEAFOOD

生猛澳洲龍蝦 (敬請預訂) Australian lobster (Advance order only)	時價 market price
老鼠斑 (敬請預訂) High fin garoupa (Advance order only)	時價 market price
紅瓜子斑 (敬請預訂) Melon-seed garoupa (Advance order only)	每兩 per tael \$110
東星斑 Leopard coral garoupa	每兩 per tael \$98
沙巴龍躉石斑 Sabah garoupa	每條 per piece \$1,188 (約 2 斤 around 2 catty)

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## 海鮮 SEAFOOD

- |  |                         |
|--|-------------------------|
| <b>明</b> 蝦籽鮮菌麒麟東星斑<br>Sautéed leopard coral garoupa fillet with bean curd sheets,<br>wild mushrooms and dried shrimp roe | 每條 per piece<br>\$1,688 |
| <b>明</b> 豉油皇蔥燒法國銀鱈魚<br>Pan-seared French codfish fillet with spring onion in supreme soy sauce                           | 例 regular<br>\$538      |
| 三蔥爆龍躉球<br>Sautéed giant garoupa fillet with onions, spring onions and shallots   | 例 regular<br>\$488      |
| 川椒虎蝦球<br>Sautéed tiger prawns in Sichuan peppercorn sauce  | 例 regular<br>\$428      |
| <b>明</b> 芙蓉金沙虎蝦球<br>Steamed egg white with tiger prawns in salty egg yolk sauce  | 例 regular<br>\$428      |
| 砵酒什菌窩燒生蠔<br>Braised oysters with assorted mushrooms in Port wine sauce   | 例 regular<br>\$398      |
| 蘆筍榆耳炒鮮元貝<br>Sautéed scallops with elm fungus and asparagus   | 例 regular<br>\$398      |
| 蒜子豆腐紅燜斑腩煲<br>Stewed garoupa belly with bean curd and garlic in clay pot  | 例 regular<br>\$338      |


**明** 明閣精選美饌 Ming Court signatures

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## 豬肉、牛肉 PORK & BEEF

羅勒珍果鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with Thai basil and cashew nuts	例 regular \$1,188
 蔥香頭抽芥末鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with spring onions in wasabi soy sauce	例 regular \$1,188
油雞縱菌彩椒百合美國極黑和牛粒 Sautéed US Wagyu beef with marinated termite mushrooms, bell pepper and lily bulbs	例 regular \$538
薑蔥蜆蚧炒美國極黑和牛片 Sautéed US Wagyu beef with ginger and spring onions in clam sauce	例 regular \$538
 黑椒雙蔥美國極黑和牛粒 Sautéed US Wagyu beef with onions and spring onions in black pepper sauce	例 regular \$538
 巧手醋香黑豚肉 Fried Iberico pork loin with caramelised black vinegar sauce	例 regular \$328
陳皮香茜蒸美國極黑和牛肉餅 Steamed US Wagyu beef patties with dried tangerine peel and coriander	例 regular \$308
啫啫芥蘭炒黑豚肉片 Sautéed Chinese kale with Iberico pork loin slices	例 regular \$288
農家小炒黑豚肉 Sautéed Iberico pork loin with chilli pepper and bell pepper	例 regular \$288
鳳梨咕嚕黑豚肉 Sweet and sour Iberico pork loin with pineapple	例 regular \$288




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## 家禽 POULTRY

 明閣炸子雞 Crispy chicken	半隻 half \$368	一隻 whole \$698
 燒雲腿琥珀百花脆皮雞 Crispy chicken stuffed with minced shrimp, accompanied by Yunnan ham and sweetened walnuts	半隻 half \$468	一隻 whole \$888
 陳皮鮮沙薑煎雞件 Braised chicken with dried tangerine peel and aromatic ginger in clay pot		例 regular \$368
荷香陳皮紅棗蒸雞 Steamed chicken in lotus leaf with dried tangerine peel and red date		例 regular \$368
荔茸百花香酥鴨 (限量供應) Deep-fried crispy duck stuffed with mashed taro and minced shrimp (Limited daily supply)	半隻 half \$468	一隻 whole \$888

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## 時蔬素菜 VEGETABLES

翡翠發財上素福袋 Braised assorted vegetables wrapped in bean curd pocket	每位 per person \$138
 青翠玲瓏 Stir-fried assorted vegetables with morel mushrooms, elm fungus and walnuts	例 regular \$268
啫啫蝦乾甜麵醬炒唐生菜膽 Sautéed Chinese lettuce with dried shrimps in sweet bean sauce	例 regular \$268
魚湯山珍素菜煲 Simmered assorted vegetables with wild mushrooms in fish broth	例 regular \$268
鮮杏汁杞子百合浸時蔬 Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice	例 regular \$268
 欖菜蓮藕生菜包 Sautéed assorted vegetables with preserved vegetables, served in Chinese lettuce wrap	例 regular \$268
各款時令蔬菜 Seasonal vegetables (可選上湯、魚湯、濃雞湯、龍蝦湯、白灼、清炒、蒜茸炒、薑汁炒或油鹽水) (Choice of simmered in superior soup, fish broth, chicken consommé, lobster broth, poached, stir-fried, stir-fried with garlic, stir-fried with ginger or simmered with salt)	例 regular \$238

 素菜 Vegetarian

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## 粉、麵、飯 NOODLES & RICE

- |   |                    |
|---|--------------------|
| <b>明</b> 蔥香鵝肝和牛窩燒飯<br>Fried rice sizzler with foie gras, Wagyu beef and spring onion            | 例 regular<br>\$328 |
| <b>明</b> 窩燒海味脆米飯<br>Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot | 例 regular<br>\$328 |
| 鮮蝦荷葉飯<br>Fried rice with prawns and chicken, wrapped in lotus leaf                              | 例 regular<br>\$308 |
| 油雞樅菌豚肉脆米炒飯<br>Fried rice with marinated termite mushrooms, minced pork and rice crisps          | 例 regular<br>\$288 |
| 金菇韭黃蟹肉上湯伊麵<br>E-fu noodles with crab meat, yellow chives and enoki served in supreme broth      | 例 regular<br>\$328 |
| <b>明</b> 龍蝦湯蟹肉瑤柱乾燒伊麵<br>Braised e-fu noodles with crab meat and conpoy in lobster broth         | 例 regular<br>\$328 |
| 香茜皮蛋斑片魚湯米線<br>Thin rice noodles with garoupa slices, preserved egg and coriander in fish broth  | 例 regular<br>\$328 |
| <b>明</b> 乾炒美國極黑和牛河<br>Fried flat rice noodles with US Wagyu beef                                | 例 regular<br>\$308 |
| 豉椒黑豚肉炒河<br>Stir-fried flat rice noodles with Iberico pork and bell pepper in black bean sauce   | 例 regular<br>\$288 |
| 兩面黃肉絲炒麵<br>Pan-fried egg noodles with shredded pork   | 例 regular<br>\$288 |

**明** 明閣精選美饌 Ming Court signatures

如閣下對任何食物有過敏反應，請與服務員聯絡  
Please inform your server of any food-related allergies  
所有價目以港元計算另加一服務費  
All prices in HKD and subject to 10% service charge







## 送禮佳選 – 明閣自家製禮品

## GIFT SELECTION – HOMEMADE PRODUCTS

琥珀合桃 Carmelised walnuts with sesame (85g)	每瓶 per jar \$138
蒜鹽黑椒腰果 Cashew nuts with garlic salt and black pepper (85g)	每瓶 per jar \$138
明閣 XO 醬 Ming Court XO sauce (160g)	每瓶 per jar \$298
明閣豆瓣醬 Ming Court chilli bean sauce (160g)	每瓶 per jar \$208

