

粵韻潮風 限定聯手

星級饗宴

THE FOUR-HANDS STARRED FEAST OF
CANTONESE MASTERY & CHIUCHOW SYMPHONY

明閣
MING COURT, WANCHAI

曾超敬師傅
明閣(灣仔)
廚藝總監

Chef Tsang Chiu King
Ming Court, Wanchai
Culinary Director

潮上朝
HGH CHAOZHOU CUISINE
RESTAURANT
| 潮 | 汕 | 私 | 宴 |

張一峰師傅
米芝蓮三星 潮上朝
(北京朝陽店) 行政總廚
Chef Cheung Yat Fung
MICHELIN 3 Stars Chao Shang Chao
(Beijing Chaoyang) Executive Chef

2025.3.27 – 2025.3.29 | 晚宴 Dinner

每位 per person

限時優惠
limited-time offer

HK\$2,388

原價
original price

HK\$2,888

價目需另加一服務費。 Prices subject to 10% service charge.

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龍皇三及第

潮汕龍蝦飯配炸蝦多士 · 古法龍穿虎肚 - 張一峰師傅

蒜香花姿釀龍蝦鉗 - 曾超敬師傅

The Legendary Trio

Chilled lobster meat with fried prawn toast &

Deep-fried crispy pork intestine stuffed with eels *by Chef Cheung*

Fried lobster claw stuffed with minced cuttlefish in garlic *by Chef Tsang*

頂湯燉鳳吞海中寶 - 曾超敬師傅

Double-boiled pigeon stuffed with 10-head South African abalone,
Kanto sea cucumber, fish maw, crab meat and bamboo piths *by Chef Tsang*

陳年老菜脯燴花膠 - 張一峰師傅

Braised fish maw with Chiuchow aged pickled radish *by Chef Cheung*

雞油蔥香岩鹽蒸星斑柳 - 曾超敬師傅

Steamed coral groupa fillet with spring onion and rock salt infused chicken essence *by Chef Tsang*

威士忌龍蝦汁脆皮紐西蘭大啡菇 - 曾超敬師傅

Deep-fried crispy New Zealand Portobello mushroom in whisky lobster sauce *by Chef Tsang*

潮式沙茶炭燒和牛芥蘭炆飯 - 張一峰師傅

Charcoal grilled M9 Wagyu beef slices with diced Chinese kale
in satay sauce and stewed Chiuchow rice in clay pot *by Chef Cheung*

明閣精選甜點 - 曾超敬師傅

香芋鮮奶燉蛋白 · 迷你老婆餅 · 楓葉麻糬鳳梨酥

Ming Court Sweet Delights Trio *by Chef Tsang*

Steamed egg white with taro and milk

Mini candied winter melon pastry

Baked pineapple pastry with maple mochi

明閣

MING COURT, WANCHAI

潮上潮

HGH CHAOZHOU CUISINE

RESTAURANT

| 潮 | 汕 | 私 | 宴 |



以上菜單只限四位起。所有價目以港元計算及另加一服務費。

此限定菜單只適用於2025年3月27日至3月29日，每晚座位有限，敬請提早預訂。

此套餐不可與其他推廣、折扣、會員優惠、會員積分制度或優惠券同時使用。

Minimum four persons are required for this menu. All prices in HKD and subject to 10% service charge.

This set menu is available on 27 to 29 March 2025 only, limited seats daily during dinner period, please reserve in advance.

This set menu cannot be used in conjunction with any other promotional offers, discounts, membership privileges, membership points system and gift vouchers.