



點心嗜味套餐 DIM SUM TASTING MENU

每位 per person

HK\$488

明閣兩小碟

XO醬海蜇絲·極品蜜汁叉燒

Ming Court Appetiser Duo

Chilled jellyfish in homemade XO sauce

Supreme barbecued pork loin in honey sauce

天天老火湯

Soup of the day

明閣精選點心

蟹籽滑燒賣·豉汁涼瓜安格斯牛肉餃·XO醬雲耳勝瓜帶子餃

黑金鵝肝豆腐酥·金網白汁花膠海鮮卷

鮮蝦蛋白脆春卷·香煎墨魚餅

Ming Court Dim Sum Delights

Steamed pork dumpling with shrimp and crab roe

Steamed Angus beef dumpling with bitter melon in black bean sauce

Steamed scallop dumpling with black fungus, luffa and XO sauce

Baked tofu pastry with foie gras

Deep-fried fish maw and assorted seafood cream sauce roll

Deep-fried spring roll with shrimp and egg white

Pan-fried cuttle fish patty

栗子蛋白露

Sweetened egg white soup with chestnut

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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·羊肚菌上素蒸餃
Steamed shrimp dumpling with bamboo shoots
Steamed pork dumpling with shrimp and crab roe
Steamed vegetarian dumpling with morel mushrooms

金蒜銀絲龍躉柳
Steamed giant groupa fillet with fried garlic and vermicelli

白胡椒魚湯菠菜苗
Simmered baby spinach in fish broth with white pepper

鮮茄雞絲飯
Fried rice with tomato and shredded chicken

香芋鮮奶燉蛋白
Steamed egg white with taro and milk

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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·極品蜜汁叉燒

Ming Court Appetiser Duo

Drunken abalone with jellyfish in Hua Diao wine sauce

Supreme barbecued pork loin in honey sauce

筍尖鮮蝦餃·蟹籽滑燒賣·羊肚菌上素蒸餃

Steamed shrimp dumpling with bamboo shoots

Steamed pork dumpling with shrimp and crab roe

Steamed vegetarian dumpling with morel mushrooms

陳皮花膠魚茸羹

Braised fish maw soup with mashed fish and dried tangerine peel

芙蓉金沙蝦球鮮元貝

(另加\$200選配六頭南非鮑魚伴鵝掌)

Steamed egg white with prawn and scallop in salty egg yolk sauce

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

鮮杏汁杞子百合浸時蔬

Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice

鮑汁海味脆米飯

Fried rice with assorted seafood, rice crisps and abalone sauce

木糠凍布甸

Chilled Serradura pudding

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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·煙燻素鵝

Ming Court Appetiser Duo

Grilled eggplant in salt with golden rice crisps

Smoked vegetarian bean curd roll

麻辣菌香生煎包·羊肚菌上素蒸餃

Pan-fried vegetarian bun with spicy assorted mushrooms

Steamed vegetarian dumpling with morel mushrooms

松茸菜膽燉天白菇

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

青翠玲瓏

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

杏汁雲耳百合浸菜苗

Simmered seasonal greens 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

鮮忌廉生磨蛋白杏仁茶

Almond cream with egg white and whipped cream





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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 clear broth | 三件 3 pieces \$88 |
|  羊肚菌上素蒸餃 Steamed vegetarian dumplings with morel mushrooms | 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 |

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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 10 頭南非乾鮑魚 Braised 10-head South African dried abalone in supreme oyster sauce | 每位 per person \$988 |
| 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 |
| 威士忌老菜脯乾燒波士頓龍蝦 Pan-seared Boston lobster with pickled radish in whisky | 每位 per person \$298 |
| 無錫燒焗波士頓龍蝦 Braised Boston lobster with minced pork and egg in sweet and spicy sauce | 每位 per person \$298 |
| 雞油蔥香岩鹽蒸龍躉柳 Steamed giant garoupa fillet with spring onion and rock salt in chicken essence | 每位 per person \$228 |
| 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 |
| 椰香虎蝦球伴金黃炸饅頭 Braised tiger prawn in coconut sauce 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

- 明** 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
- 明** 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
- 蔥香豆酥鱈魚粒
Deep-fried codfish cubes with crispy beans and spring onion
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
(Celery, black vinegar sauce, homemade XO sauce)
例 regular
\$238
- 黃芥末香煎鹹牛脷
Pan-seared corned ox tongue with yellow mustard
例 regular
\$198
- 椒鹽香脆銀魚乾
Crispy dried whitebait fish with spicy salt and pepper
例 regular
\$138
- 明** 煙燻素鵝
Smoked vegetarian bean curd rolls
例 regular
\$138
- 明** 脆香三疊 (琥珀甜桃仁、蒜鹽黑椒腰果、鹽香脆藕片)
Crispy trio
(Sweetened walnuts, fried cashew nuts with garlic salt and black pepper, fried lotus root chips with salt)
例 regular
\$138
- 明** 椒鹽老豆腐粒
Deep-fried bean curd with spicy salt and pepper
例 regular
\$118
- 明** 醋香小黃瓜黑木耳
Chilled cucumber and black fungus in black vinegar sauce
例 regular
\$98

明 明閣精選美饌 Ming Court signatures

明 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、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 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 \$358 |
| 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 |
| 松茸竹笙燉螺頭鷓鴣 Double-boiled partridge and sea whelk soup with matsutake and bamboo piths | 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 \$248 |
| 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 scallop | 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 頭南非鮑魚伴天白菇 Braised 4-head South African abalone with shiitake 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 \$158 |
| 蝦籽柚皮 Braised pomelo peel with dried shrimp roe | 每位 per person \$128 |

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

- | | |
|--|-------------------------|
| 明 蝦籽鮮菌麒麟東星斑 Sautéed leopard coral garoupa fillet with bean curd sheets, wild mushrooms and dried shrimp roe | 每條 per piece \$1,688 |
| 明 豉油皇蔥燒法國銀鱈魚 Pan-seared French codfish fillet with spring onion in supreme soy sauce | 例 regular \$588 |
| 南乳醬燒焗法國銀鱈魚 Braised French codfish fillet in fermented red bean curd paste | 例 regular \$588 |
| 三蔥爆龍躉球 Sautéed giant garoupa fillet with onions, spring onions and shallots | 例 regular \$488 |
| 川椒虎蝦球 Sautéed tiger prawns in Sichuan peppercorn sauce | 例 regular \$428 |
| 明 芙蓉金沙虎蝦球 Steamed egg white with tiger prawns in salty egg yolk sauce | 例 regular \$428 |
| 砵酒什菌窩燒生蠔 Braised oysters with assorted mushrooms in Port wine sauce | 例 regular \$398 |
| 蘆筍榆耳炒鮮元貝 Sautéed scallops with elm fungus and asparagus | 例 regular \$398 |
| 蒜子豆腐紅燜斑腩煲 Stewed garoupa belly with bean curd and garlic in clay pot | 例 regular \$388 |




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豬肉、牛肉 PORK & BEEF

| | |
|--|----------------------|
| 豉汁尖椒大蒜爆炒宮崎和牛粒 Sautéed Miyazaki Wagyu beef with chilli pepper and garlic in black bean sauce | 例 regular \$1,088 |
|  蔥香頭抽芥末宮崎和牛粒 Sautéed Miyazaki Wagyu beef with spring onions in wasabi soy sauce | 例 regular \$1,088 |
| 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 \$588 |
| 玉蘭沙茶美國極黑和牛片 Sautéed US Wagyu beef slices with Chinese kale in satay sauce | 例 regular \$588 |
|  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 \$588 |
|  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 |
| 紅棗雲耳蟲草花蒸雞 Steamed chicken with red dates, black fungus and cordyceps flower | | 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 \$108 |
|  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 |

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粉、麵、飯 NOODLES & RICE

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

