



午市套餐 LUNCH SET MENU A

每位 per person

HK\$358

天天老火湯
Soup of the day

烏金蒜墨魚燒賣、羊肚菌上素粉果、筍尖鮮蝦餃

Dim Sum Trio

Steamed cuttlefish dumpling with shrimp and garlic

Steamed vegetable dumpling with morel mushrooms

Steamed shrimp dumpling with bamboo shoots

油泡龍躉球伴蒜蓉菜苗

Sautéed garoupa fillet and seasonal greens in garlic sauce

菜遠雲吞魚湯米線

Rice noodles with wonton and seasonal greens in fish broth

香芒凍杏仁豆腐

Chilled almond jelly with mango

Wine Selection

HK\$ 88 per glass

Cava Pere Ventura Tresor Brut Reserva, Spain, N.V.

Côte-du Rhône Blanc, Cristis, Rhône Valley, France, 2017

Côte-du-Rhône Rouge, Cristia, Rhône Valley, France 2017

如閣下對任何食物有過敏反應，請與服務員聯絡
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午市套餐 LUNCH SET MENU B

每位 per person

HK\$558

麻油海蜇絲伴脆皮燒腩仔
Jellyfish with sesame oil and roasted pork belly with five spice

烏金蒜墨魚燒賣、羊肚菌上素粉果、筍尖鮮蝦餃
Dim Sum Trio
Steamed cuttlefish dumpling with shrimp and garlic
Steamed vegetable dumpling with morel mushrooms
Steamed shrimp dumpling with bamboo shoots

杏汁菜膽竹笙燉螺頭
Double-boiled superior soup with sea whelk,
bamboo piths, Chinese cabbage and almond juice

XO醬炒蝦球帶子
Sautéed prawn and scallop in homemade XO sauce

靈芝菇龍蝦湯時蔬
Simmered seasonal vegetables with ling zhi mushrooms in lobster broth

油雞縱菌脆米肉崧炒飯
Fried rice with minced pork, rice crisps and marinated termite mushrooms

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

Wine Selection

HK\$ 88 per glass

Cava Pere Ventura Tresor Brut Reserva, Spain, N.V.
Côte-du Rhône Blanc, Cristis, Rhône Valley, France, 2017
Côte-du-Rhône Rouge, Cristia, Rhône Valley, France 2017

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午市廚點 LUNCH SNACKS

拍蒜醋香小黃瓜黑木耳 Chilled cucumber and black fungus in black vinegar sauce	例 Regular \$68
麻辣蟲草花鮮腐竹 Chilled bean curd sheets with cordyceps flowers in spicy Sichuan sauce	例 Regular \$88
花彫醉雞 Drunken chicken with Hua Diao wine	例 Regular \$138
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 \$198
椒鹽老豆腐粒 Deep-fried bean curd with spicy salt and pepper	例 Regular \$88
爆炒虎皮尖椒 Sautéed green pepper in spicy chilli sauce	例 Regular \$88
黑椒鹽燒牛脷粒 Pan-fried ox tongue with black pepper	例 Regular \$168
欖菜素肉碎四季豆 Sautéed string beans with minced OmniPork and preserved vegetables	例 Regular \$108
皮蛋香茜石斑片粥 Congee with grouper slices with preserved egg and coriander	半例 Half \$168
鮑汁鳳爪 Braised chicken claws in abalone sauce	例 Regular \$108

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南北美點 DIM SUM

榆耳魚肚濃雞湯餃

Steamed dumpling with fish maw and elm fungus in chicken broth

每位 per person

\$128

蠔皇鮮菌鮑魚酥 (限量供應)

Baked abalone pastry with wild mushrooms

(Limited daily supply)

每位 per person

\$78

黑金醉蝦餃 (限量供應)

Drunken shrimp dumpling with bamboo shoots in cuttlefish ink and gold leaf

(Limited daily supply)

每位 per person

\$38

筍尖鮮蝦餃

Steamed shrimp dumplings with bamboo shoots

四件 4 pieces

\$78

瑤柱滑燒賣

Steamed pork dumplings with shrimp and conpoy

四件 4 pieces

\$78

清湯蘿蔔浸牛肉球

Steamed beef balls with turnip in clear broth

三件 3 pieces

\$68

香辣豆腐海鮮餃

Steamed seafood dumplings with bean curd and spicy sauce

三件 3 pieces

\$78

羊肚菌上素粉果

Steamed vegetable dumplings with morel mushrooms

三件 3 pieces

\$68

雪山竹炭叉燒餐包

Baked bamboo charcoal buns with barbecued pork

三件 3 pieces

\$68

巴馬火腿蘿蔔千絲酥

Deep-fried turnip pastries with Parma ham

三件 3 pieces

\$68

葡汁海皇蜂巢芋角

Deep-fried taro puff pastries with seafood and Portuguese sauce

三件 3 pieces

\$78

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烏金蒜墨魚燒賣 Steamed cuttlefish dumplings with shrimp and garlic	四件 4 pieces \$78
牛油果蟹肉鮮蝦春卷 Deep-fried spring rolls with shrimps, crab meat and avocado	四件 4 pieces \$78
蛋煎瑤柱珍珠雞 Pan-fried glutinous rice with chicken, conpoy and egg	四件 4 pieces \$78
陳皮雞湯小籠包 Steamed pork dumplings with aged tangerine peel and chicken broth	四件 4 pieces \$68
脆皮松露素菜包 Crispy-fried vegetarian buns with black truffle paste	三件 3 pieces \$68
蜜汁叉燒包 Steamed barbecued pork buns	三件 3 pieces \$68
海龍皇脆皮紅米腸 Steamed black rice rolls with seafood and crisps	每碟 Per portion \$108
XO 醬炒腸粉 Sautéed rice rolls in homemade XO sauce	每碟 Per portion \$88
韭黃鮮蝦腸粉 Steamed rice rolls with shrimps and chives	每碟 Per portion \$88
極品叉燒腸粉 Steamed rice rolls with honeyed barbecued pork	每碟 Per portion \$88
牛肝菌牛肉腸粉 Steamed rice rolls with minced beef and porcini	每碟 Per portion \$98

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明閣精選菜式 MING COURT SIGNATURE DISHES

濃湯花膠雞絲羹 香港旅遊發展局美食之最大賞金獎名菜 Chicken consommé with fish maw, shredded chicken, shiitake mushrooms and black fungus Gold, Hong Kong Tourism Board Best of the Best Culinary Awards		每位 per person \$228
龍皇披金甲 香港旅遊發展局美食之最大賞銀獎名菜 Fried sliced giant garoupa with minced shrimp Silver, Hong Kong Tourism Board Best of the Best Culinary Awards	例 Regular \$418	每位 per person \$118
葱香鵝肝和牛窩燒飯 香港旅遊發展局美食之最大賞至高榮譽金獎名菜 Fried rice sizzler with Wagyu beef, foie gras and spring onion Gold, Hong Kong Tourism Board Best of the Best Culinary Awards		例 Regular \$308
窩燒滋補竹絲雞炒飯 香港旅遊發展局美食之最大賞金獎名菜 Fried rice sizzler with silk chicken, conpoy, wolfberries and pine nuts scented with Shao Xing rice wine Gold, Hong Kong Tourism Board Best of the Best Culinary Awards		例 Regular \$258
巧手醋香黑豚肉 Fried Iberico pork loin with caramelized black vinegar sauce		例 Regular \$288
明閣招牌炸子雞 Crispy chicken	半隻 Half \$288	1隻 Whole \$528
乳豬拼盆 (燒鵝、叉燒、香妃雞、芹香海蜆頭) Roasted Suckling Pig Combinations (Choice of roasted goose, supreme barbecued pork loin in honey sauce, marinated chicken with salt or jellyfish with celery)	雙拼 Two types \$398	三拼 Three types \$468
極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce		例 Regular \$238
脆皮燒腩肉 Roasted pork belly with five spice		例 Regular \$238
潮蓮燒鵝 Roasted goose	例 Regular \$288	半隻 Half \$428 1隻 Whole \$788

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菜膽榆耳燉竹笙 Double-boiled superior soup with elm fungus, bamboo piths and Chinese cabbage		每位 per person \$138
天天老火湯 Soup of the day	例 Regular \$298	每位 per person \$78
黑白胡椒法國藍蝦 Sautéed prawns with black pepper, white pepper and egg		例 Regular \$338
露筍彩椒百合炒鮮元貝 Sautéed scallops with asparagus, bell pepper and lily bulbs		例 Regular \$338
豉油皇蔥燒法國銀鱈魚 Pan-seared French codfish fillet with spring onion in supreme soy sauce		例 Regular \$388
黑椒雙蔥澳洲牛柳粒 Sautéed Australian beef with shallots and spring onion in black pepper sauce		例 Regular \$388
油雞縱菌彩椒百合澳洲牛柳粒 Sautéed Australian beef with marinated termite mushrooms, bell pepper and lily bulbs		例 Regular \$388
陳皮鮮沙薑煎雞件 Braised chicken with dried tangerine peel and aromatic ginger in casserole		例 Regular \$288
蝦籽鮮菌素千層 Sautéed bean curd sheets with assorted mushrooms and dried shrimp roe		例 Regular \$208
鮮杏汁杞子百合浸時蔬 Simmered seasonal vegetables with wolfberries and lily bulbs		例 Regular \$238
各款時令蔬菜 Seasonal vegetables (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 \$208

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明閣鮑魚蛋白脆米炒飯 Ming Court fried rice with diced abalone, rice crisps and egg white	例 Regular \$288
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 \$258
松露黑豚肉炒河 Fried rice noodles with pork in black truffle paste	例 Regular \$238
香茜皮蛋斑片魚湯米線 Rice noodles with garoupa slices, preserved egg and coriander in fish broth	例 Regular \$258
鮮蝦荷葉飯 Fried rice with shrimps and chicken, wrapped in lotus leaf	例 Regular \$238
海鮮煎脆麵 Fried egg noodles with assorted seafood	例 Regular \$258

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甜品 DESSERT

楊枝甘露 Chilled mango cream with sago and pomelo	每位 per person \$68
香芒凍杏仁豆腐 Chilled almond jelly with mango	每位 per person \$68
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	每位 per person \$68
香芋鮮奶燉蛋白 Steamed egg white with taro and milk	每位 per person \$68
生磨蛋白杏仁茶 Almond cream with egg white	每位 per person \$68
生磨合桃露 Sweetened walnut cream	每位 per person \$68
蘆薈烏梅凍糕 Plum jelly with aloe vera	四件 four pieces \$58
抹茶十勝紅豆卷 Green tea rolls with Azuki red beans	四件 four pieces \$58
麻香栗蓉煎堆仔 Deep-fried glutinous dumplings with chestnut and sesame	四件 four pieces \$58
暖胃棗皇糕 Steamed red date pudding	四件 four pieces \$58
麻香金絲蛋散 Fried egg twist with syrup	四件 four pieces \$58
香脆奶皇流沙包 Crispy custard buns with egg yolk	三件 three pieces \$58
祝壽迷你蟠桃 Mini longevity bun	每位 per person \$38

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