



送禮佳選 GIFT SELECTION

琥珀合桃 Carmelized 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





午市套餐 LUNCH SET MENU A

每位 per person
HK\$438

天天老火湯
Soup of the day

筍尖鮮蝦餃、陳皮雞湯小籠包、油雞縱菌蒸素餃
Steamed shrimp dumpling with bamboo shoots
Xiao Long Bao in chicken broth
Steamed vegetarian dumpling with marinated termite mushrooms

頭抽蔥焗龍躉球
Sautéed garoupa fillet with supreme soy sauce

蒜子上湯菜苗
Coddled seasonal greens in supreme broth with garlic

揚州炒飯
Yangzhou fried rice

香芋鮮奶燉蛋白
Double-boiled sweetened egg white with taro

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午市套餐 LUNCH SET MENU B

每位 per person
HK\$598

酒香海蜇醉鮑魚、極品蜜汁叉燒
Drunken abalone with jellyfish in Hua Diao wine sauce
Supreme barbecued pork loin in honey sauce

筍尖鮮蝦餃、陳皮雞湯小籠包、油雞樅菌蒸素餃
Steamed shrimp dumpling with bamboo shoots
Xiao Long Bao in chicken broth
Steamed vegetarian dumpling with marinated termite mushrooms

姬松茸螺頭滋補水鴨湯
Double-boiled teal duck soup with matsutake mushrooms and sea whelk

上湯焗鴛鴦蝦球素千層*
Sautéed prawn and lobster fillet with bean curd sheet
in supreme broth
六頭南非鮑魚伴鵝掌(另加\$200)
upgrade to
6-head South African abalone with goose web (add \$200)

蟲草花雞湯浸時蔬
Coddled seasonal greens with cordyceps flowers in chicken broth

欖菜肉鬆炒飯
Fried rice with minced pork and preserved olive

黑糖桃膠薑汁3.6牛乳奶凍
Chilled 3.6 milk pudding with peach resin
and brown sugar in ginger sauce

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南北美點 DIM SUM

蟹肉瑤柱上湯餃 Steamed soup dumpling with conpoy and crab meat	每位 per person \$148
筍尖鮮蝦餃 Steamed shrimp dumplings with bamboo shoots	四件 4 pieces \$88
原隻帶子滑燒賣 Steamed pork dumplings with scallop	四件 4 pieces \$88
鮮竹陳皮牛肉球 Steamed beef balls with tangerine peel and bean curd skin	三件 3 pieces \$78
油雞 菌蒸素餃 Steamed vegetable dumplings with marinated termite mushrooms	三件 3 pieces \$78
瑤柱腊味蒸蘿蔔糕 Steamed turnip cake with conpoy and air-dried meat	每件 1 pieces \$78
香煎墨魚餅 Pan-fried cuttle fish patties	四件 4 pieces \$88
安蝦咸水角 Deep-fried glutinous rice dumplings with minced pork	三件 3 pieces \$78

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荷香迷你珍珠雞 Steamed glutinous rice with chicken, conpoy and egg	二件 2 pieces \$78
陳皮雞湯小籠包 Xiao Long Bao in chicken broth	四件 4 pieces \$78
脆皮松露素菜包 Crispy-fried vegetarian buns with black truffle paste	三件 3 pieces \$78
蜜汁叉燒包 Steamed barbecued pork buns	三件 3 pieces \$78
海龍皇脆皮紅米腸 Steamed red rice rolls with seafood and crisps	每碟 Per portion \$128
XO 醬炒腸粉 Sautéed rice rolls in homemade XO sauce	每碟 Per portion \$98
茼黃鮮蝦腸粉 Steamed rice rolls with shrimps and chives	每碟 Per portion \$98
極品叉燒腸粉 Steamed rice rolls with supreme barbecued pork	每碟 Per portion \$98

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獲獎菜

AWARD WINNING DISHES

濃湯花膠雞絲羹

香港旅遊發展局美食之最大賞金名菜

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

\$248

龍皇披金甲

香港旅遊發展局美食之最大賞銀名菜

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

蝦籽鮮菌麒麟東星斑

香港旅遊發展局美食之最大賞金名菜

Sautéed leopard coral garoupa fillet with bean curd sheets,
wild mushrooms and dried shrimp roe

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards

每條 per piece

\$1,688

羅勒珍果鵝肝鹿兒島和牛粒

香港國際美食大賞至高榮譽金名菜

Sautéed Kagoshima Wagyu beef with foie gras, Thai basil and cashew nuts

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards

例 Regular

\$1,188

蔥香鵝肝和牛窩燒飯

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

\$338

窩燒滋補竹絲雞炒飯

香港旅遊發展局美食之最大賞金名菜

Fried rice sizzler with silkie 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

\$288

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餐前小食 APPETIZER

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 \$188
酒香海蜇醉鮑魚 Drunken abalone with jellyfish in Hua Diao wine sauce	每位 per person \$98
花雕貴妃醉鵝肝 Drunken foie gras in Hua Diao wine sauce	例 Regular \$368
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 \$218
芥末鮮掌海蜇頭 Marinated jellyfish and goose web in mustard sauce	例 Regular \$188
黑椒鹽燒牛脷粒 Fried ox tongue cubes with black pepper	例 Regular \$188
金沙脆香廣島蠔 Deep-fried Hiroshima oyster with salty egg yolk	(4隻)例 Regular \$168
話梅柚皮車厘茄 Marinated pomelo peel and cherry tomatoes with Chinese plum sauce	例 Regular \$128
椒鹽老豆腐粒 Deep-fried bean curd with spicy salt and pepper	例 Regular \$108
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 \$98
拍蒜醋香小黃瓜黑木耳 Chilled cucumber and black fungus in black vinegar sauce	例 Regular \$88

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明爐燒烤 BARBECUED MEAT

醬燒脆皮乳豬 Roasted suckling pig	例 Regular \$398	半隻 Half \$788	1隻 Whole \$1,488
乳豬拼盆 (可選燒鵝、叉燒、香妃雞或芹香海蜇頭) Roasted Suckling Pig Combinations (Choice of roasted goose, supreme barbecued pork loin in honey sauce, marinated chicken with salt or jellyfish with celery)		雙拼 Two types \$438	三拼 Three types \$498
馳名片皮鵝 (兩食) (敬請預訂) Roasted goose in two courses, Cantonese style (Advance order only)			1隻 Whole \$1,188
潮蓮燒鵝 Roasted goose, Chao Zhou style	例 Regular \$308	半隻 Half \$588	1隻 Whole \$1,088
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 \$258
頭抽生浸豉油雞 Marinated chicken in soy sauce		半隻 Half \$308	1隻 Whole \$598
瑤柱香妃雞 Marinated chicken with salt and conpoy		半隻 Half \$308	1隻 Whole \$598

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湯類 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	
花膠遼參海中寶 Double-boiled superior soup with fish maw, Kanto sea cucumber, conpoy, sea whelk, bamboo piths and matsutake mushrooms	每位 per person \$498	
花膠松茸燉螺頭 Double-boiled superior soup with fish maw, sea whelk and matsutake mushrooms	每位 per person \$408	
姬松茸螺頭滋補水鴨湯 Double-boiled teal duck soup with matsutake mushrooms and sea whelk	每位 per person \$228	
鮮杏汁菜膽竹筍燉螺頭 Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice	每位 per person \$228	
羊肚菌西湖牛肉羹 Braised minced beef soup with morel mushrooms and coriander	每位 per person \$138	
宮廷酸辣海鮮羹 Hot and sour soup with assorted seafood	每位 per person \$138	
龍皇帶子羹 Seafood soup with bean curds	每位 per person \$138	
天天老火湯 Soup of the day	每位 Per person \$88	例 Regular \$338

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鮑魚海味

ABALONE AND 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 \$988
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 \$358
紅燒花膠伴天白菇 Braised supreme fish maw with shiitake mushroom	半件 Half \$438	1件 Whole \$838
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 \$318
鮑汁扣鵝掌柚皮 Braised goose web with pomelo peel in supreme abalone sauce		每位 per person \$128

游水海鮮

LIVE SEAFOOD

生猛澳洲龍蝦 Australian lobster		時價 Market price
老鼠斑 High fin garoupa		時價 Market price
紅瓜子斑 Melon-seed garoupa		每兩 Per tael \$98
東星斑 Leopard coral garoupa		每兩 Per tael \$88
沙巴龍躉石斑 Sabah garoupa		每條 Per piece \$1,098 (約2斤 Around 2 catty)

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海鮮 SEAFOOD

魚子醬雪地明蝦球 Steamed egg white with prawn, caviar and Yunnan ham	每位 per person \$208
窩燒銀絲法國藍蝦 Sautéed French blue prawns with glass vermicelli served in clay pot	例 Regular \$368
豉油皇蔥燒法國銀鱈魚 Pan-seared French codfish fillet with spring onion in supreme soy sauce	例 Regular \$408
露筍榆耳炒鮮元貝 Sautéed scallops with elm fungus and asparagus	例 Regular \$388
XO醬野菌炒桂花蚌 Sautéed Canadian clams with XO chili sauce and wild mushrooms	例 Regular \$388
砵酒什菌窩燒生蠔 Braised oysters with assorted mushrooms in Port wine sauce	例 Regular \$358
三蔥爆龍躉球 Sautéed garoupa fillet with onions, spring onions and shallots	例 Regular \$508
蒜子豆腐紅燜斑腩煲 Stewed garoupa belly with bean curd and garlic in clay pot	例 Regular \$328

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豬肉、牛肉 PORK AND BEEF

蔥香頭抽芥末鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with spring onion in wasabi soy sauce	例 Regular \$1,088
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 \$408
黑椒雙蔥澳洲牛柳粒 Sautéed Australian Wagyu beef with spring onions in black pepper sauce	例 Regular \$408
農家小炒黑豚肉 Sautéed Iberico pork loin with chilli pepper and bell pepper	例 Regular \$268
鳳梨咕嚕黑豚肉 Sweet and sour Iberico pork loin with pineapple	例 Regular \$268
菊花蜜餞金華腿 (伴蝴蝶餅 4 件) Steamed Yunnan ham and lotus seeds with honeyed chrysanthemum (Served with four pieces of steamed Chinese bread)	例 Regular \$248

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家禽 POULTRY

明閣炸子雞 Crispy chicken	半隻Half \$308	1隻Whole \$598
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 \$408	1隻Whole \$788
陳皮鮮沙薑煎雞件 Braised chicken with dried tangerine peel and aromatic ginger in clay pot		例 Regular \$308
花雕蛋白蒸雞 Steamed chicken with egg white in Hua Diao wine sauce		例 Regular \$308
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 \$388	1隻Whole \$738

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時蔬素菜 VEGETABLES

麒麟雲腿翠玉瓜 Braised zucchini with sliced Yunnan ham and black mushrooms	每位 per person \$108
泮水芹香炒素肉釀羊肚菌 Stir-fried assorted vegetables and morel mushrooms stuffed with OmniPork	例 Regular \$228
魚湯山珍素菜煲 Simmered assorted vegetables with wild mushrooms in fish broth	例 Regular \$258
鮮杏汁杞子百合浸時蔬 Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice	例 Regular \$258
欖菜蓮藕生菜包 Sautéed assorted vegetables with preserved vegetables, served in Chinese lettuce wrap	例 Regular \$238
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 \$228

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粉、麵、飯 NOODLES AND RICE

油雞縱菌豚肉脆米炒飯 Fried rice with marinated termite mushrooms, minced pork and rice crisps	例 Regular \$258
窩燒海味脆米飯 Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot	例 Regular \$288
鮮蝦荷葉飯 Fried rice with prawns and chicken, wrapped in lotus leaf	例 Regular \$258
鴻圖窩伊麵 E-fu noodles with crab meat and crab coral served in supreme broth	例 Regular \$368
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 \$288
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 \$288
豉椒黑豚肉炒河 Stir-fried flat rice noodles with Iberico pork and bell pepper in black bean sauce	例 Regular \$258
乾炒牛河 Fried flat rice noodles with beef	例 Regular \$258
兩面黃肉絲炒麵 Pan-fried egg noodles with shredded pork	例 Regular \$258

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