



年卅晚晚宴

CNY EVE DINNER

21 January 2023, Saturday

每位 per person

HK\$1,388

明閣三小碟

拍黃瓜醉香桂花蚌、蜜汁香煎金蠔、醬燒脆皮乳豬件

Ming Court Appetiser Trio

Drunken Canadian clam with cucumber

Pan-fried dried oyster in honey sauce

Roasted suckling pig

崧子蟹肉帶子大良炒鮮奶

Light-fried egg white with scallop, crab meat, pine nuts and fresh milk

高湯燉花膠遼參海中寶

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

星洲椰香虎蝦球伴炸饅頭

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

6頭南非鮮鮑柚皮龍躉球

6-head South African abalone with pomelo peel and giant garoupa fillet

油雞縱菌鮮露筍炒鴿甫

Stir-fried minced pigeon with marinated termite mushrooms and green asparagus

威士忌龍蝦湯海鮮脆米泡飯

Assorted seafood rice with rice crisps in whisky lobster broth

富貴長春露、香煎馬蹄糕、杞子桂花糕

Sweetened red dates soup with lotus seeds, egg white and lily bulbs

Pan-fried water chestnut pudding

Chilled osmanthus curd with wolfberries

所有價目以港元計算及另加壹服務費

All prices in HKD and subject to 10% service charge

