



明閣精選美饌

MING COURT RECOMMENDATIONS

廚藝總監曾超敬師傅呈獻 PRESENTED BY CULINARY DIRECTOR CHEF TSANG CHIU KING

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 \$638
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 \$408
星洲椰香龍蝦球伴炸饅頭 Deep-fried lobster fillet in Singapore style accompanied with deep-fried bun	每位 per person \$298
魚子醬炒鮮奶百花龍蝦鉗 Sautéed lobster claw coated with minced shrimp with fried milk and caviar	每位 per person \$298
避風塘脆香龍蝦扒 Deep-fried lobster fillet in typhoon shelter style	每位 per person \$298
酥炸釀鮮蟹蓋 Deep-fried stuffed crab shell with fresh crab meat	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 \$208
蝦籽柚皮 Braised pomelo peel with air-dried shrimp roe	每位 per person \$108
海生蝦炒蛋白 Scrambled egg white with shrimps and perilla leaf crisps	例 Regular \$388
巧手醋香黑豚肉 Fried Iberico pork loin with caramelised black vinegar sauce	例 Regular \$328

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

