



送禮佳選 GIFT SELECTION

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





全日套餐 — 宣德 SET MENU – XUAN DE

每位 per person

HK\$1,088

明閣三小碟

酒香海蜇醉鮑魚、極品蜜汁叉燒、話梅柚皮車厘茄

Ming Court Appetiser Trio

Drunken abalone with jellyfish in Hua Diao wine sauce

Supreme barbecued pork loin in honey sauce

Marinated pomelo peel and cherry tomatoes with Chinese plum sauce

姬松茸螺頭滋補水鴨湯

Double-boiled teal duck soup with matsutake mushrooms and sea whelk

魚子醬炒鮮奶龍蝦鉗

Pan-fried lobster claw with slightly fried milk topped with caviar

蝦籽脆皮海參伴鵝掌

Braised crispy sea cucumber accompanied with goose web with shrimp roe

蟲草花濃雞湯浸時蔬

Simmered seasonal greens with cordyceps flowers in chicken broth

豉油皇和牛鬆炒飯

Fried rice with minced Wagyu beef in supreme soy sauce

香芒杏仁豆腐

Chilled almond jelly with mango

美點雙輝

Petit fours

如閣下對任何食物有過敏反應，請與服務員聯絡
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全日套餐 — 永樂 SET MENU – YONG LE

每位 per person

HK\$1,388

明閣三小碟

醋香紫海蜇、脆皮乳豬件、花雕醉雞

Ming Court Appetiser Trio

Marinated jellyfish with black vinegar

Roasted suckling pig

Drunken chicken in Hua Diao wine sauce

花膠遼參海中寶

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

無錫焗開邊波士頓龍蝦

Braised Boston lobster with minced pork and egg in sweet and spicy sauce

蠔皇南非珍寶大鮑魚半隻伴松本茸

Braised giant South African abalone with honshimeji mushrooms in supreme oyster sauce

麒麟雲腿翠玉瓜

Braised zucchini with sliced Yunnan ham and black mushrooms

油雞樅菌豚肉脆米炒飯

Fried rice with marinated termite mushrooms, minced pork and rice crisps

香芒杏仁豆腐

Chilled almond jelly with mango

美點雙輝

Petit fours

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全日套餐 — 萬曆 SET MENU – WAN LI

每位 per person

HK\$2,088

明閣三小碟

酒香海蜆桂花蚌、脆皮乳豬件、極品蜜汁叉燒

Ming Court Appetiser Trio

Drunken Canadian clam with jellyfish in Hua Diao wine sauce

Roasted suckling pig

Supreme barbecued pork loin in honey sauce

紅燒蟹肉官燕

Braised imperial bird's nest soup with crab meat

蠔皇30頭皇冠吉品鮑魚伴鵝掌

Braised 30-head Yoshihama abalone with goose web in supreme oyster sauce

魚子醬脆皮花膠伴瑤柱清汁

Crispy fish maw topped with caviar with conpoy sauce

榆耳黃耳扒鮮露筍

Braised asparagus with elm fungus and golden tremella

龍蝦湯海皇脆米泡飯

Fried rice crisps with assorted seafood served in lobster broth

黑糖桃膠薑汁奶凍

Chilled 3.6 milk pudding with peach resin and brown sugar in ginger sauce

美點雙輝

Petit fours

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素食套餐 VEGETARIAN MENU

每位 per person
HK\$888

話梅柚皮車厘茄、拍蒜醋香小黃瓜黑木耳
Marinated pomelo peel and cherry tomatoes with Chinese plum sauce
Chilled cucumber and black fungus in black vinegar sauce

鹽燒茄段伴黃金脆米
Grilled eggplant in salt with golden rice crisps

松露珍菌竹笙羹
Braised mushroom soup with bamboo piths and black truffle

羊肚菌鮮百合扒露筍
Braised asparagus with morel and lily bulbs

脆柳金磚
Deep-fried mashed taro filled with OmniPork

玉盤藏珍
Steamed winter melon ring stuffed with elm fungus, water chestnuts and bell peppers

素湯菜絲生麵
Assorted vegetables with noodles in vegetarian soup

楊枝甘露
Chilled mango cream with sago and pomelo

美點雙輝
Petit fours

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餐前小食 APPETISERS

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
酒香海蜇醉鮑魚 Drunken abalone with jellyfish in Hua Diao wine sauce	每位 per person \$98
酒香海蜇桂花蚌 Drunken Canadian clam with jellyfish in Hua Diao wine sauce	例 regular \$438
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
避風塘鱖魚粒 Deep-fried codfish cubes in Typhoon Shelter style	例 regular \$268
黑椒鹽燒牛腩粒 Fried ox tongue cubes with black pepper	例 regular \$198
金沙脆香廣島蠔 Deep-fried Hiroshima oysters with salty egg yolk	四件 4 pieces \$188
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 \$118
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 \$118
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

醬燒脆皮乳豬 Roasted Suckling Pig	例 regular \$398	半隻 half \$788	一隻 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)			一隻 whole \$1,188
潮蓮燒鵝 Roasted goose, Chao Zhou style	例 regular \$308	半隻 half \$588	一隻 whole \$1,088
脆皮燒腩肉 Roasted pork belly with five spices			例 regular \$268
極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 regular \$288
頭抽生浸豉油雞 Marinated chicken in soy sauce		半隻 half \$338	一隻 whole \$638
瑤柱香妃雞 Marinated chicken with salt and conpoy		半隻 half \$338	一隻 whole \$638

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湯羹 SOUP

清燉官燕 (可選高湯、紅燒或濃雞湯)

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

\$438

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

鮮杏汁菜膽竹笙燉螺頭

Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice

每位 per person

\$228

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

\$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 curd

每位 per person

\$138

天天老火湯

Soup of the day

每位 per person

\$88

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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

\$1,288

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

每位 per person

\$638

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

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

魚子醬雪地明蝦球 Steamed egg white with prawn, caviar and Yunnan ham		每位 per person \$208
龍皇披金甲 Fried sliced giant garoupa with minced shrimp	每位 per person \$118	例 regular \$418
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
窩燒銀絲法國藍蝦 Sautéed French blue prawns with glass vermicelli served in clay pot		例 regular \$398
豉油皇蔥燒法國銀鱈魚 Pan-seared French codfish fillet with spring onion in supreme soy sauce		例 regular \$498
露筍榆耳炒鮮元貝 Sautéed scallops with elm fungus and asparagus		例 regular \$398
XO醬野菌炒桂花蚌 Sautéed Canadian clams with XO chili sauce and wild mushrooms		例 regular \$428
砵酒什菌窩燒生蠔 Braised oysters with assorted mushrooms in Port wine sauce		例 regular \$398
三蔥爆龍躉球 Sautéed giant garoupa fillet with onions, spring onions and shallots		例 regular \$498
蒜子豆腐紅燜斑腩煲 Stewed garoupa belly with bean curd and garlic in clay pot		例 regular \$368

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豬肉、牛肉 PORK & BEEF

羅勒珍果鹿兒島和牛粒

Sautéed Kagoshima Wagyu beef with Thai basil and cashew nuts

例 regular

\$1,188

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

\$1,188

油雞樅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

\$468

黑椒雙蔥美國極黑和牛粒

Sautéed US Wagyu beef with spring onions in black pepper sauce

例 regular

\$468

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 \$338	一隻 whole \$638
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 \$438	一隻 whole \$838
陳皮鮮沙薑煎雞件 Braised chicken with dried tangerine peel and aromatic ginger in clay pot		例 regular \$338
荷香陳皮紅棗蒸雞 Steamed chicken in lotus leaf with dried tangerine peel and red date		例 regular \$338
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 \$438	一隻 whole \$838

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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 \$248
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 \$258
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 & RICE

蔥香和牛窩燒飯 Fried rice sizzler with Wagyu beef and spring onion	例 regular \$368
窩燒滋補竹絲雞炒飯 Fried rice sizzler with silkie chicken, conpoy, wolfberries and pine nuts scented with Shao Xing rice wine	例 regular \$298
油雞縱菌豚肉脆米炒飯 Fried rice with marinated termite mushrooms, minced pork and rice crisps	例 regular \$268
窩燒海味脆米飯 Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot	例 regular \$308
鮮蝦荷葉飯 Fried rice with prawns and chicken, wrapped in lotus leaf	例 regular \$268
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 \$308
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 \$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 \$268
乾炒美國極黑和牛河 Fried flat rice noodles with US Wagyu beef	例 regular \$268
兩面黃肉絲炒麵 Pan-fried egg noodles with shredded pork	例 regular \$268

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