

送禮佳選 GIFT SELECTION

琥珀合桃	每瓶 per jar
Carmelised walnuts with sesame (85g)	\$138
蒜鹽黑椒腰果	每瓶 per jar
Cashew nuts with garlic salt and black pepper (85g)	\$138
明閣 XO 醬	每瓶 per jar
Ming Court XO sauce (160g)	\$298
明閣豆瓣醬	每瓶 per jar
Ming Court chilli bean sauce (160g)	\$208



午市套餐 – 日 LUNCH SET MENU – SUN

每位 per person HK\$468

天天老火湯 Soup of the day

筍尖鮮蝦餃、賽螃蟹餃、油雞樅菌蒸素餃 Steamed shrimp dumpling with bamboo shoots Steamed crab meat dumpling with egg white Steamed vegetarian dumpling with marinated termite mushrooms

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

上湯蒜子浸菜苗 Simmered 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



午市套餐 – 月 LUNCH SET MENU – MOON

每位 per person HK\$638

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、賽螃蟹餃、油雞樅菌蒸素餃 Steamed shrimp dumpling with bamboo shoots Steamed crab meat dumpling with egg white 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 (另加\$200選配六頭南非鮑魚伴鵝掌) Sautéed prawn and lobster fillet with bean curd sheet in supreme broth (6-head South African abalone and goose web plus \$200)

蟲草花濃雞湯浸時蔬 Simmered seasonal greens with cordycep flowers in chicken broth

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

> 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



素食午市套餐 VEGETARIAN LUNCH MENU

每位 per person **HK\$488**

話梅柚皮車厘茄 Marinated pomelo peel and cherry tomatoes with Chinese plum sauce

油雞樅菌蒸素餃、脆皮松露素菜包 Steamed vegetarian dumpling with marinated termite mushrooms Crispy-fried vegetarian bun with black truffle paste

素湯燉松茸菜膽竹笙 Double-boiled vegetarian soup with matsutake mushrooms, bamboo piths and Chinese cabbage

榆耳黃耳扒菜遠 Braised green vegetables with elm fungus and golden tremella

> 杏汁雲耳百合浸時蔬 Simmered seasonal vegetables with black fungus and lily bulbs in almond juice

崧子欖菜素炒飯 Fried rice with pine nuts and preserved vegetables

> 生磨合桃露 Freshly grind sweetened walnut soup



精選點心 DELUXE DIM SUM

蟹肉瑶柱上湯餃	每位 per persor
Steamed soup dumpling with conpoy and crab meat	\$158
筍尖鮮蝦餃	四件 4 pieces
Steamed shrimp dumplings with bamboo shoots	\$88
原隻帶子滑燒賣	四件 4 pieces
Steamed pork dumplings with scallop	\$88
上湯浸牛肉球 Simmered beef dumplings with tangerine peel and white radish in superior broth	三件 3 pieces \$78
油雞樅菌蒸素餃	三件 3 pieces
Steamed vegetable dumplings with marinated termite mushrooms	\$78
香煎瑤柱臘味蘿蔔糕	三件 3 pieces
Pan-fried turnip puddings with conpoy and air-dried meat	\$78
香煎墨魚餅	四件 4 pieces
Pan-fried cuttle fish patties	\$88
安蝦鹹水角	三件 3 pieces
Deep-fried glutinous rice dumplings with minced pork	\$78



精選點心 DELUXE DIM SUM

荷香迷你珍珠雞	兩件 2 pieces
Steamed glutinous rice with chicken, conpoy and egg	\$78
賽螃蟹餃	三件 3 pieces
Steamed crab meat dumplings with egg white	\$88
脆皮松露素菜包	三件 3 pieces
Crispy-fried vegetarian buns with black truffle paste	\$78
蜜汁叉燒包	三件 3 pieces
Steamed barbecued pork buns	\$78
海龍皇脆皮紅米腸	每碟 per portion
Steamed red rice rolls with seafood and crisps	\$148
XO醬炒腸粉	每碟 per portion
Sautéed rice rolls in homemade XO sauce	\$128
韭黃鮮蝦腸粉	每碟 per portion
Steamed rice rolls with shrimps and chives	\$118
極品叉燒腸粉	每碟 per portion
Steamed rice rolls with supreme barbecued pork	\$118



餐前小食 APPETISERS

蒜香椒鹽百花釀龍蝦鉗	每位 per persor
Deep-fried lobster claw stuffed with minced shrimp in spicy salt and pepper	\$ 98
酒香海蜇醉鮑魚	每位 per persor
Drunken abalone with jellyfish in Hua Diao wine sauce	\$98
酒香海蜇桂花蚌	例 regular
Drunken Canadian clam with jellyfish in Hua Diao wine sauce	\$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
避風塘鱈魚粒	例 regular
Deep-fried codfish cubes in Typhoon Shelter style	\$268
黑椒鹽燒牛脷粒	例 regular
Fried ox tongue cubes with black pepper	\$198
金沙脆香廣島蠔	四件 4 pieces
Deep-fried Hiroshima oysters with salty egg yolk	\$188
話梅柚皮車厘茄	例 regular
Marinated pomelo peel and cherry tomatoes with Chinese plum sauce	\$128
椒鹽老豆腐粒	例 regular
Deep-fried bean curd with spicy salt and pepper	\$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



明爐燒烤 BARBECUED

醬燒脆皮乳豬	例 regular	半隻 half	─隻 whole
Roasted suckling pig	\$398	\$788	\$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	例 regular	半隻 half	−隻 whole
Roasted goose, Chao Zhou style	\$308	\$588	\$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		半隻 half	一隻 whole
Marinated chicken in soy sauce		\$338	\$638
瑶柱香妃雞		半隻 half	一隻 whole
Marinated chicken with salt and conpoy		\$338	\$638



湯羹 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 \$438
姬松茸螺頭滋補水鴨湯	每位 per person
Double-boiled teal duck soup with matsutake mushrooms and sea whelk	\$228
鮮杏汁菜膽竹笙燉螺頭	每位 per person
Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice	\$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	每位 per person
Braised minced beef soup with morel mushrooms and coriander	\$138
宮廷酸辣海鮮羹	每位 per person
Hot and sour soup with assorted seafood	\$138
龍皇帶子羹	每位 per person
Seafood soup with bean curd	\$138
天天老火湯	每位 per person
Soup of the day	\$88



鮑魚海味 ABALONE & DRIED SEAFOOD

蠔皇 30 頭皇冠吉品鮑魚每位 per personBraised 30-head Yoshihama abalone in supreme oyster sauce\$1288蠔皇原隻4頭南非鮑魚伴松本茸每位 per person

蠔皇原隻4頭南非鮑魚伴松本茸每位 per personBraised 4-head South African abalone with honshimeji mushroom\$358

in supreme oyster sauce

紅燒花膠伴天白菇 每位 per person Braised supreme fish maw with shiitake mushroom \$638

鮑汁扣關東遼參伴天白菇 Braised Kanto sea cucumber with shiitake mushroom in supreme abalone sauce \$318

鮑汁扣鵝掌柚皮 Braised goose web with pomelo peel in supreme abalone sauce \$128

生猛海鮮 LIVE SEAFOOD

High fin garoupa (Advance order only)

生猛澳洲龍蝦 (敬請預訂) 時價 market price

Australian lobster (Advance order only)

老鼠斑 (敬請預訂) 時價 market price

紅瓜子斑 (敬請預訂) 每両 per tael

Melon-seed garoupa (Advance order only)

\$110

東星斑
Leopard coral garoupa \$98

沙巴龍躉石斑

Sabah garoupa \$1,188 (約2斤 around 2 catty)



海鮮 SEAFOOD

魚子醬雪地明蝦球 Steamed egg white with prawn, caviar and Yunnan ham		每位 per perso \$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
蒜子豆腐紅燘斑腩煲 Stewed garoupa belly with bean curd and garlic in clay pot		例 regular \$368



豬肉、牛肉 PORK & BEEF

羅勒珍果鹿兒島和牛粒	例 regular
Sautéed Kagoshima Wagyu beef with Thai basil and cashew nuts	\$1,188
蔥香頭抽芥末鹿兒島和牛粒	例 regular
Sautéed Kagoshima Wagyu beef with spring onion in wasabi soy sauce	\$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	例 regular
Sautéed US Wagyu beef with spring onions in black pepper sauce	\$468
農家小炒黑豚肉	例 regular
Sautéed Iberico pork loin with chilli pepper and bell pepper	\$288
鳳梨咕嚕黑豚肉	例 regular
Sweet and sour Iberico pork loin with pineapple	\$288



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



時蔬素菜 VEGETABLES

麒麟雲腿翠玉瓜	每位 per person
Braised zucchini with sliced Yunnan ham and black mushrooms	\$108
泮水芹香炒素肉釀羊肚菌	例 regular
Stir-fried assorted vegetables and morel mushrooms stuffed with OmniPork	\$248
魚湯山珍素菜煲	例 regular
Simmered assorted vegetables with wild mushrooms in fish broth	\$268
鮮杏汁杞子百合浸時蔬	例 regular
Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice	\$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



粉、麵、飯 NOODLES & RICE

蔥香和牛窩燒飯	例 regular
Fried rice sizzler with Wagyu beef and spring onion	\$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
油雞樅菌豚肉脆米炒飯	例 regular
Fried rice with marinated termite mushrooms, minced pork and rice crisps	\$268
窩燒海味脆米飯	例 regular
Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot	\$308
鮮蝦荷葉飯	例 regular
Fried rice with prawns and chicken, wrapped in lotus leaf	\$268
鴻圖窩伊麵	例 regular
E-fu noodles with crab meat and crab coral served in supreme broth	\$368
龍蝦湯蟹肉瑤柱乾燒伊麵	例 regular
Braised e-fu noodles with crab meat and conpoy in lobster broth	\$308
香茜皮蛋斑片魚湯米線	例 regular
Thin rice noodles with garoupa slices, preserved egg and coriander in fish broth	\$308
豉椒黑豚肉炒河	例 regular
Stir-fried flat rice noodles with Iberico pork and bell pepper in black bean sauce	\$268
乾炒美國極黑和牛河	例 regular
Fried flat rice noodles with US Wagyu beef	\$268
兩面黃肉絲炒麵	例 regular
Pan-fried egg noodles with shredded pork	\$268