



明閣精選美饌 – 廚藝總監曾超敬師傅匠心呈獻

MING COURT SIGNATURES

PRESENTED BY CULINARY DIRECTOR CHEF TSANG CHIU KING

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
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 \$438
蠔皇 28 頭南非乾鮑魚 Braised 28-head South African dried abalone in supreme oyster sauce	每位 per person \$388
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 in 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 and onions	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
魚子醬雪地明蝦球 Steamed egg white with prawn, caviar and Yunnan ham	每位 per person \$208

所有價目以港元計算及另加一服務費
All prices in HKD and subject to 10% service charge

