



## 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·醋香小黃瓜黑木耳  
Ming Court Appetiser Trio

Drunken abalone with jellyfish in Hua Diao wine sauce  
Supreme barbecued pork loin in honey sauce  
Chilled cucumber and black fungus in black vinegar sauce

### 姬松茸螺頭滋補水鴨湯

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

### 魚子醬炒鮮奶百花龍蝦鉗

Sautéed lobster claw coated in minced shrimp with fried milk and caviar

### 蝦籽脆皮海參伴鵝掌

Braised crispy sea cucumber accompanied with goose web and dried shrimp roe

### 蟲草花濃雞湯浸菜苗

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

### 芭樂香芒鮮果露

Chilled guava cream with mango and sago

### 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  
Please inform your server of any food-related allergies

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





## 全日套餐 – 永樂 SET MENU – YONG LE

每位 per person

HK\$1,488

### 明閣三小碟

醋香紫海蜇·脆皮乳豬件·酒香青瓜醉鵝肝

Ming Court Appetiser Trio

Marinated jellyfish with black vinegar

Roasted suckling pig

Drunken foie gras with cucumber in Hua Diao wine sauce

### 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

### 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28頭南非乾鮑魚

Braised 28-head South African dried abalone in supreme oyster sauce

### 麒麟雲腿翠玉瓜

Braised zucchini with Yunnan ham slices and black mushrooms

### 油雞縱菌豚肉脆米炒飯

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

### 香芋鮮奶燉蛋白

Steamed egg white with taro and milk

### 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

酒香青瓜醉鵝肝·脆皮乳豬件·極品蜜汁叉燒

Ming Court Appetiser Trio

Drunken foie gras with cucumber in Hua Diao wine sauce

Roasted suckling pig

Supreme barbecued pork loin in honey sauce

### 紅燒蟹肉官燕

Braised supreme bird's nest with crab meat in superior broth

### 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

Deep-fried crispy fish maw with caviar in conpoy sauce

### 榆耳黃耳扒鮮蘆筍

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3.6牛奶奶凍

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

明閣兩小碟

煙燻素鵝·醋香小黃瓜黑木耳

Ming Court Appetiser Duo

Smoked vegetarian bean curd roll

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 mushrooms soup with bamboo piths and black truffle

羊肚菌鮮百合扒蘆筍

Braised asparagus with morel mushrooms and lily bulbs

脆柳金磚

Deep-fried mashed taro filled with OmniPork

黑皮雞縱菌炒菜遠

Sautéed seasonal greens with termite mushrooms

崧子上素炒飯

Fried rice with pine nuts and assorted vegetables

芭樂香芒鮮果露

Chilled guava cream with mango and sago

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
- 酒香青瓜醉鵝肝  
Drunken foie gras with cucumber in Hua Diao wine sauce 每位 per person \$98
- 海蜇三重奏 (芹香海蜇頭、醋香紫海蜇、XO 醬海蜇絲)  
Jellyfish trio 例 regular \$238  
(Celery, black vinegar sauce, homemade XO sauce)
- 避風塘鱔魚粒  
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
- 酥炸廣島蠔  
Deep-fried Hiroshima oysters 四件 4 pieces \$188
-  煙燻素鵝  
Smoked vegetarian bean curd rolls 例 regular \$138
-  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 例 regular \$118  
(Sweetened walnuts, fried cashew nuts with garlic salt and black pepper, fried lotus root chips with salt)
-  醋香小黃瓜黑木耳  
Chilled cucumber and black fungus in black vinegar sauce 例 regular \$88

 明閣精選美饌 Ming Court signatures

 素菜 Vegetarian

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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
乳豬拼盤 (可選燒鵝、叉燒、豉油雞或芹香海蜇頭) Roasted suckling pig combinations (Choice of roasted goose, supreme barbecued pork loin in honey sauce, marinated chicken in soy sauce 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 \$308
頭抽生浸豉油雞 Marinated chicken in soy sauce		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 \$438
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 \$138
蝦籽柚皮 Braised pomelo peel with dried shrimp roe	每位 per person \$108

## 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

- 明** 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
- 明** 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
- 三蔥爆龍躉球  
Sautéed giant garoupa fillet with onions, spring onions and shallots 例 regular  
\$498
- 川椒虎蝦球  
Sautéed tiger prawns in Sichuan peppercorn sauce 例 regular  
\$428
- 明** 芙蓉金沙虎蝦球  
Steamed egg white with tiger prawns in salty egg yolk sauce 例 regular  
\$428
- 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
- 蘆筍榆耳炒鮮元貝  
Sautéed scallops with elm fungus and asparagus 例 regular  
\$398
- 明** 海生蝦炒蛋白  
Scrambled egg white with shrimps and perilla leaf crisps 例 regular  
\$388
- 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
<b>明</b> 蔥香頭抽芥末鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with spring onions 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
薑蔥蜆蚶炒美國極黑和牛片 Sautéed US Wagyu beef with ginger and spring onions in clam sauce	例 regular \$468
<b>明</b> 黑椒雙蔥美國極黑和牛粒 Sautéed US Wagyu beef with onions and spring onions in black pepper sauce	例 regular \$468
陳皮香茜蒸美國極黑和牛肉餅 Steamed US Wagyu beef patties with dried tangerine peel and coriander	例 regular \$388
<b>明</b> 巧手醋香黑豚肉 Fried Iberico pork loin with caramelised black vinegar sauce	例 regular \$328
啫啫芥蘭炒黑豚肉片 Sautéed Chinese kale with Iberico pork loin slices	例 regular \$288
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
窩燒九層塔蒜子焗米鴨 Braised duck with basil, garlic and shallots in clay pot		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 Yunnan ham slices and black mushrooms	每位 per person \$108
 羊肚菌榆耳炒爽菜 Stir-fried assorted vegetables with morel mushrooms and elm fungus	例 regular \$268
啫啫蝦乾甜麵醬炒唐生菜膽 Sautéed Chinese lettuce with dried shrimps in sweet bean sauce	例 regular \$268
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

- 明** 蔥香和牛窩燒飯  
Fried rice sizzler with Wagyu beef and spring onion  
例 regular \$368
- 油雞樅菌豚肉脆米炒飯  
Fried rice with marinated termite mushrooms, minced pork and rice crisps  
例 regular \$268
- 明** 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
- 明** 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
- 明** 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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## 送禮佳選 – 明閣自家製禮品

## GIFT SELECTION – HOMEMADE PRODUCTS

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

