

點心嚐味套餐 DIM SUM TASTING MENU

每位 per person

HK\$458

明閣兩小碟 三鮮烤麩·極品蜜汁叉燒

Ming Court Appetiser Duo

Baked bran with black fungus, enoki mushrooms and red dates
Supreme barbecued pork loin in honey sauce

天天老火湯 Soup of the day

明閣精選點心

鱈場蟹肉小籠包·欖菜蓮藕素粉果·瑤柱鮮蝦菜苗餃 牛油果蟹肉春卷·雲腿茸香蔥蘿蔔千絲酥 蔥香豚肉芝麻燒餅·麻辣菌香金錢素盒

Ming Court Dim Sum Delights Steamed soup dumpling with Alaskan king crab meat

Steamed vegetable dumpling with pickled olives and lotus root
Steamed vegetable dumpling with conpoy and shrimp
Deep-fried spring roll with avocado and crab meat
Baked turnip pastry with Yunnan ham and spring onion
Baked sesame pastry with pork and spring onion
Pan-fried vegetarian roll with spicy assorted mushrooms

上湯浸時蔬

Simmered seasonal vegetables in superior soup

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



午市套餐 – 日 LUNCH SET MENU – SUN

每位 per person HK\$488

天天老火湯 Soup of the day

筍尖鮮蝦餃·鱈場蟹肉小籠包·欖菜蓮藕素粉果
Steamed shrimp dumpling with bamboo shoots
Steamed soup dumpling with Alaskan king crab meat
Steamed vegetable dumpling with pickled olives and lotus root

清蒸豆腐龍躉柳 Sautéed giant garoupa fillet with tofu in supreme soy sauce

素千層竹笙濃雞湯浸菜苗
Simmered seasonal greens with bean curd sheets and bamboo piths in chicken broth

崧子豉油皇牛鬆炒飯
Fried rice with pine nuts and minced beef in supreme soy sauce

香芒什果凍布甸 Chilled mango pudding with assorted fruits



午市套餐 – 月 LUNCH SET MENU – MOON

每位 per person

HK\$668

明閣兩小碟

酒香海蜇醉鮑魚·極品蜜汁叉燒

Ming Court Appetiser Duo

Drunken abalone with jellyfish in Hua Diao wine sauce Supreme barbecued pork loin in honey sauce

筍尖鮮蝦餃·瑤柱滑燒賣·欖菜蓮藕素粉果

Steamed shrimp dumpling with bamboo shoots
Steamed pork dumpling with shrimp and conpoy
Steamed vegetable dumpling with pickled olives and lotus root

姬松茸螺頭滋補水鴨湯

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

金腿芙蓉鴛鴦蝦球

(另加\$200選配六頭南非鮑魚伴鵝掌)

Steamed egg white with lobster, tiger prawn and Yunnan ham (6-head South African abalone and goose web plus \$200)

黑皮雞樅菌炒菜遠

Sautéed seasonal greens with termite mushrooms

蟹肉瑤柱炒飯

Fried rice with crab meat and conpoy

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 SET MENU

每位 per person

HK\$488

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

欖菜蓮藕素粉果·麻辣菌香金錢素盒

Steamed vegetable dumpling with pickled olives and lotus root Pan-fried vegetarian roll with spicy assorted mushrooms

天子蘭花燉竹笙花菇

Double-boiled dendrobium flower soup with bamboo piths and shiitake mushrooms

羊肚菌榆耳炒爽菜

Stir-fried assorted vegetables with morel mushrooms and elm fungus

杏汁雲耳百合浸菜苗

Simmered seasonal greens with black fungus and lily bulbs in almond juice

崧子欖菜素炒飯

Fried rice with pine nuts and preserved vegetables

生磨蛋白杏仁茶

Almond cream with egg white



精選點心 **DELUXE DIM SUM**

	原隻鮑魚灌湯餃 Steamed soup dumpling with whole abalone	每位 per person \$188
蝟	翠綠芹香龍蝦餃 Steamed lobster dumpling with celery and yam bean	每位 per person \$58
蝟	筍尖鮮蝦餃 Steamed shrimp dumplings with bamboo shoots	四件 4 pieces \$98
明	瑤柱滑燒賣 Steamed pork dumplings with shrimp and conpoy	四件 4 pieces \$98
	牛肉清湯浸牛肉球 Simmered beef dumplings with dried tangerine peel and coriander in clear broth	三件 3 pieces \$88
3	欖菜蓮藕素粉果 Steamed vegetable dumplings with pickled olives and lotus root	三件 3 pieces \$78
	蜜汁叉燒包 Steamed barbecued pork buns	三件 3 pieces \$88
	荷香迷你珍珠雞 Steamed glutinous rice with chicken, conpoy and egg	兩件 2 pieces \$88



明閣精選美饌 Ming Court signatures





精選點心 **DELUXE DIM SUM**

	香煎墨魚餅 Pan-fried cuttle fish patties	四件 4 pieces \$98
	酥炸蜂巢芋角 Deep-fried taro puff pastries with minced pork and dried shrimps	三件 3 pieces \$88
3	麻辣菌香金錢素盒 Pan-fried vegetarian rolls with spicy assorted mushrooms	三件 3 pieces \$78
	香煎臘味蘿蔔糕 Pan-fried turnip pudding with conpoy and air-dried meat	三件 3 pieces \$88
明	海龍皇脆皮紅米腸 Steamed red rice rolls with seafood and crisps	毎碟 per portion \$168
明	XO 醬炒腸粉 Sautéed rice rolls in homemade XO sauce	毎碟 per portion \$128
	香茜牛肉腸粉 Steamed rice rolls with minced beef and coriander	毎碟 per portion \$128
	極品叉燒腸粉 Steamed rice rolls with supreme barbecued pork	毎碟 per portion \$128



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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 \$218
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 (Celery, black vinegar sauce, homemade XO sauce)	例 regular \$238
避風塘鱈魚粒 Deep-fried codfish cubes in Typhoon Shelter style	例 regular \$268
黑椒鹽燒牛脷粒 Fried ox tongue cubes with black pepper	例 regular \$218
≥ 三鮮烤麩 Baked bran with black fungus, enoki mushrooms and red dates	例 regular \$138
★ 煙燻素 ★	例 regular \$138
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 \$138
	例 regular \$118
■ 醋香小黃瓜黑木耳 Chilled cucumber and black fungus in black vinegar sauce	例 regular \$98



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素菜 Vegetarian



明爐燒烤 BARBECUED

	醬燒脆皮乳豬 Roasted suckling pig	例 regular \$438	半隻 half \$838	一隻 whole \$1,688
	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 \$468	三拼 three types \$538
明	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
明	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
野	極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 regular \$338
	頭抽生浸豉油雞 Marinated chicken in soy sauce		半隻 half \$368	一隻 whole \$698
	香燒妙齡鴿 Roasted crispy-skin baby pigeon			一隻 whole \$168





湯羹 SOLUE

	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	毎位 per person \$238
明	鮮杏汁菜膽竹笙燉螺頭 Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice	毎位 per person \$238
明	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	毎位 per person \$158
	宮廷酸辣海鮮羹 Hot and sour soup with assorted seafood	毎位 per person \$158
	龍皇帶子羹 Seafood soup with bean curd	毎位 per person \$158
	天天老火湯 Soup of the day	每位 per person \$98







鮑魚海味

ABALONE & DRIED SEAFOOD

蠔皇 30 頭皇冠吉品鮑魚 毎位 per person Braised 30-head Yoshihama abalone in supreme oyster sauce \$1,488

蠔皇原隻 4 頭南非鮑魚伴松本茸
Braised 4-head South African abalone with honshimeji mushroom

\$368

in supreme oyster sauce

紅燒花膠伴天白菇 Braised supreme fish maw with shiitake mushroom \$488

飽汁扣關東遼參伴天白菇 毎位 per person

Braised Kanto sea cucumber with shiitake mushroom in supreme abalone sauce \$338

Braised goose web with pomelo peel in supreme abalone sauce \$158

生猛海鮮 LIVE SEAFOOD

Australian lobster (Advance order only)

生猛澳洲龍蝦(敬請預訂) 時價 market price

老鼠斑(敬請預訂) 時價 market price High fin garoupa (Advance order only)

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
毎両 per tael
\$98

沙巴龍躉石斑
Sabah garoupa

\$1,188
(約2斤 around 2 catty)





海鮮 SEAFOOD

野	蝦籽鮮菌麒麟東星斑 Sautéed leopard coral garoupa fillet with bean curd sheets, wild mushrooms and dried shrimp roe	毎條 per piece \$1,688
鳄	豉油皇蔥燒法國銀鱈魚 Pan-seared French codfish fillet with spring onion in supreme soy sauce	例 regular \$538
	三蔥爆龍躉球 Sautéed giant garoupa fillet with onions, spring onions and shallots	例 regular \$538
	川椒虎蝦球 Sautéed tiger prawns in Sichuan peppercorn sauce	例 regular \$468
明	芙蓉金沙虎蝦球 Steamed egg white with tiger prawns in salty egg yolk sauce	例 regular \$468
	体酒什菌窩燒生蠔 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
鳄	海生蝦炒蛋白 Scrambled egg white with shrimps and perilla leaf crisps	例 regular \$388
	蒜子豆腐紅燘斑腩煲 Stewed garoupa belly with bean curd and garlic in clay pot	例 regular \$388





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
明	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 \$538
	薑蔥蜆蚧炒美國極黑和牛片 Sautéed US Wagyu beef with ginger and spring onions in clam sauce	例 regular \$538
明	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 \$538
	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
明	巧手醋香黑豚肉 Fried Iberico pork loin with caramelised black vinegar sauce	例 regular \$358
	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





家禽 POULTRY

明	明閣炸子雞 Crispy chicken	半隻 half \$368	一隻 whole \$698
明	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 \$468	一隻 whole \$888
明	陳皮鮮沙薑煎雞件 Braised chicken with dried tangerine peel and aromatic ginger in clay pot		例 regular \$368
	荷香陳皮紅棗蒸雞 Steamed chicken in lotus leaf with dried tangerine peel and red date		例 regular \$368
	窩燒九層塔蒜子煀米鴨 Braised duck with basil, garlic and shallots in clay pot		例 regular \$368
	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 \$468	一隻 whole \$888



時蔬素菜 VEGETABLES

	麒麟雲腿翠玉瓜 Braised zucchini with Yunnan ham slices and black mushrooms	毎位 per person \$108
3	青翠玲瓏 Stir-fried assorted vegetables with morel mushrooms, elm fungus and walnuts	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
3	欖菜蓮藕生菜包 Sautéed assorted vegetables with preserved vegetables, served in Chinese lettuce wrap	例 regular \$268
	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 with garlic, stir-fried with ginger or simmered with salt)	例 regular \$238





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
明	窩燒海味脆米飯 Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot	例 regular \$328
	鮮蝦荷葉飯 Fried rice with prawns and chicken, wrapped in lotus leaf	例 regular \$308
	油雞樅菌豚肉脆米炒飯 Fried rice with marinated termite mushrooms, minced pork and rice crisps	例 regular \$288
	鴻圖窩伊麵 E-fu noodles with crab meat and crab coral served in supreme broth	例 regular \$388
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 \$328
	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 \$328
明	乾炒美國極黑和牛河 Fried flat rice noodles with US Wagyu beef	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 \$288
	兩面黃肉絲炒麵 Pan-fried egg noodles with shredded pork	例 regular \$288





送禮佳選 – 明閣自家製禮品 GIFT SELECTION – HOMEMADE PRODUCTS

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