



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	每位 per person
Double-boiled superior soup with abalone, fish maw, Kanto sea cucumber, conpoy, sea whelk, bamboo piths and matsutake mushrooms	\$498
魚子醬脆皮花膠乾貝清汁	每位 per person
Deep-fried crispy fish maw with caviar in conpoy sauce	\$488
蠔皇 28 頭南非乾鮑魚	每位 per person
Braised 28-head South African dried abalone in supreme oyster sauce	\$388
乾燒遼參鮑汁脆米甜豆仁	每位 per person
Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce	\$408
星洲椰香龍蝦球伴炸饅頭	每位 per person
Deep-fried lobster fillet in Singapore style accompanied with deep-fried bun	\$298
魚子醬炒鮮奶百花龍蝦鉗	每位 per person
Sautéed lobster claw coated in minced shrimp with fried milk and caviar	\$298
避風塘脆香龍蝦扒	每位 per person
Deep-fried lobster fillet in typhoon shelter style	\$298
酥炸釀鮮蟹蓋	每位 per person
Deep-fried stuffed crab shell with fresh crab meat and onions	\$248
鮮花椒蒸龍躉柳	每位 per person
Steamed giant garoupa fillet with fresh peppercorn in supreme soy sauce	\$228
魚子醬雪地明蝦球	每位 per person
Steamed egg white with prawn, caviar and Yunnan ham	\$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

