



## 點心嚐味套餐 DIM SUM TASTING MENU

每位 per person

HK\$458

### 明閣兩小碟

XO醬海蜇絲·太白花雕醉雞

Ming Court Appetiser Duo

Chilled jellyfish in homemade XO sauce

Drunken chicken in Hua Diao wine sauce

### 天天老火湯

Soup of the day

### 明閣精選點心

鮮蝦龍蝦湯小籠包·筍尖鮮蝦餃·栗子鮮百合帶子餃

雪菜韭黃火鴨絲春卷·巴馬火腿蘿蔔千絲酥

香煎墨魚餅·酥炸蜂巢芋角

Ming Court Dim Sum Delights

Steamed lobster soup dumpling with shrimp

Steamed shrimp dumpling with bamboo shoots

Steamed scallop dumpling with chestnut and fresh lily bulb

Deep-fried roasted duck spring roll with pickled vegetables and yellow chives

Baked turnip pastry with Parma ham

Pan-fried cuttle fish patty

Deep-fried taro puff pastry with minced pork and dried shrimps

### 上湯浸時蔬

Simmered seasonal vegetables in superior soup

### 蘆薈番石榴甘露

Chilled guava cream with aloe vera

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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





## 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·鮮蝦龍蝦湯小籠包·欖菜蓮藕素粉果  
Steamed shrimp dumpling with bamboo shoots  
Steamed lobster soup dumpling with shrimp  
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

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## 午市套餐 – 月 LUNCH SET MENU – MOON

每位 per person

HK\$668

### 明閣兩小碟

酒香海蜆醉鮑魚·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)

### 黑皮雞枞菌炒菜遠

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

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## 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

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## 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



翠綠芹香龍蝦餃

Steamed lobster dumpling with celery and yam bean

每位 per person  
\$58



筍尖鮮蝦餃

Steamed shrimp dumplings with bamboo shoots

四件 4 pieces  
\$98



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



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



素菜 Vegetarian

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## 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
🍄	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
🍲	海龍皇脆皮紅米腸 Steamed red rice rolls with seafood and crisps	每碟 per portion \$168
🍲	XO 醬炒腸粉 Sautéed rice rolls in homemade XO sauce	每碟 per portion \$128
	香茜牛肉腸粉 Steamed rice rolls with minced beef and coriander	每碟 per portion \$128
	極品叉燒腸粉 Steamed rice rolls with supreme barbecued pork	每碟 per portion \$128

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🍄 素菜 Vegetarian

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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 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 \$218
-  **三鮮烤麩**  
Baked bran with black fungus, enoki mushrooms and red dates 例 regular \$138
-  **煙燻素鵝**  
Smoked vegetarian bean curd rolls 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 例 regular \$138  
(Sweetened walnuts, fried cashew nuts with garlic salt and black pepper, fried lotus root chips with salt)
-  **椒鹽老豆腐粒**  
Deep-fried bean curd with spicy salt and pepper 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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## 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
 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 \$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

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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  
\$238



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  
\$238



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  
\$158

宮廷酸辣海鮮羹

Hot and sour soup with assorted seafood

每位 per person  
\$158

龍皇帶子羹

Seafood soup with bean curd

每位 per person  
\$158

天天老火湯

Soup of the day

每位 per person  
\$98



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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

\$1,488

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

\$368

紅燒花膠伴天白菇

Braised supreme fish maw with shiitake mushroom

每位 per person

\$488

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

\$338

鮑汁扣鵝掌柚皮

Braised goose web with pomelo peel in supreme abalone sauce

每位 per person

\$158

蝦籽柚皮

Braised pomelo peel with dried shrimp roe

每位 per person

\$118

## 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

- |  |                         |
|--|-------------------------|
|  蝦籽鮮菌麒麟東星斑        | 每條 per piece<br>\$1,688 |
| Sautéed leopard coral garoupa fillet with bean curd sheets,<br>wild mushrooms and dried shrimp roe |                         |
|  豉油皇蔥燒法國銀鱈魚       | 例 regular<br>\$538      |
| Pan-seared French codfish fillet with spring onion in supreme soy sauce                            |                         |
| 三蔥爆龍躉球   | 例 regular<br>\$538      |
| Sautéed giant garoupa fillet with onions, spring onions and shallots                               |                         |
| 川椒虎蝦球  | 例 regular<br>\$468      |
| Sautéed tiger prawns in Sichuan peppercorn sauce   |                         |
|  芙蓉金沙虎蝦球          | 例 regular<br>\$468      |
| Steamed egg white with tiger prawns in salty egg yolk sauce  |                         |
| 砵酒什菌窩燒生蠔   | 例 regular<br>\$398      |
| Braised oysters with assorted mushrooms in Port wine sauce   |                         |
| 蘆筍榆耳炒鮮元貝   | 例 regular<br>\$398      |
| Sautéed scallops with elm fungus and asparagus   |                         |
|  海生蝦炒蛋白         | 例 regular<br>\$388      |
| Scrambled egg white with shrimps and perilla leaf crisps   |                         |
| 蒜子豆腐紅燜斑腩煲  | 例 regular<br>\$388      |
| Stewed garoupa belly with bean curd and garlic in clay pot   |                         |

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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
 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
 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
 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

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## 家禽 POULTRY

 明閣炸子雞 Crispy chicken	半隻 half \$368	一隻 whole \$698
 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
 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
窩燒九層塔蒜子焗米鴨 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

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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



### 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



### 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, stir-fried with garlic, stir-fried with ginger or simmered with salt)

例 regular  
\$238



素菜 Vegetarian

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## 粉、麵、飯 NOODLES & RICE

- |  |                    |
|--|--------------------|
|  蔥香和牛窩燒飯<br>Fried rice sizzler with Wagyu beef and spring onion                         | 例 regular<br>\$368 |
|  窩燒海味脆米飯<br>Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot | 例 regular<br>\$328 |
| 鮮蝦荷葉飯<br>Fried rice with prawns and chicken, wrapped in lotus leaf   | 例 regular<br>\$308 |
| 油雞縱菌豚肉脆米炒飯<br>Fried rice with marinated termite mushrooms, minced pork and rice crisps   | 例 regular<br>\$288 |
| 鴻圖窩伊麵<br>E-fu noodles with crab meat and crab coral served in supreme broth  | 例 regular<br>\$388 |
|  龍蝦湯蟹肉瑤柱乾燒伊麵<br>Braised e-fu noodles with crab meat and conpoy in lobster broth         | 例 regular<br>\$328 |
| 香茜皮蛋斑片魚湯米線<br>Thin rice noodles with garoupa slices, preserved egg and coriander in fish broth   | 例 regular<br>\$328 |
|  乾炒美國極黑和牛河<br>Fried flat rice noodles with US Wagyu beef                              | 例 regular<br>\$308 |
| 豉椒黑豚肉炒河<br>Stir-fried flat rice noodles with Iberico pork and bell pepper in black bean sauce  | 例 regular<br>\$288 |
| 兩面黃肉絲炒麵<br>Pan-fried egg noodles with shredded pork  | 例 regular<br>\$288 |

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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

