



點心嗜味套餐 DIM SUM TASTING MENU

每位 per person

HK\$458

明閣兩小碟

XO醬海蜇絲·頭抽生浸豉油雞

Ming Court Appetiser Duo

Chilled jellyfish in homemade XO sauce

Marinated chicken in soy sauce

天天老火湯

Soup of the day

明閣精選點心

蟹籽賽螃蟹餃·筍尖鮮蝦餃·陳皮雞湯小籠包

雲腿茸香脆韭菜盒·金勾臘味蘿蔔干絲酥

香煎墨魚餅·酥炸蜂巢芋角

Ming Court Dim Sum Delights

Steamed crab meat dumpling with egg white and crab roe

Steamed shrimp dumpling with bamboo shoots

Steamed chicken soup dumpling with dried tangerine peel

Deep-fried Chinese chives dumpling with Yunnan ham

Baked turnip pastry with dried shrimps and air-dried meat

Pan-fried cuttle fish patty

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

薑茶桃膠湯丸

Sweetened glutinous rice dumplings with peach resin in ginger soup

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





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·蟹籽滑燒賣·陳皮雞湯小籠包
Steamed shrimp dumpling with bamboo shoots
Steamed pork dumpling with shrimp and crab roe
Steamed chicken soup dumpling with dried tangerine peel

紅棗杞子蒸龍躉柳
Steamed giant garoupa fillet with red dates and wolfberries

上湯蟲草花浸菠菜苗
Simmered baby spinach with cordyceps flower in supreme broth

瑤柱野米雞蛋炒飯
Fried wild rice with conpoy and egg

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

酒香海蜇醉鮑魚·頭抽生浸豉油雞

Ming Court Appetiser Duo

Drunken abalone with jellyfish in Hua Diao wine sauce

Marinated chicken in soy sauce

筍尖鮮蝦餃·蟹籽滑燒賣·陳皮雞湯小籠包

Steamed shrimp dumpling with bamboo shoots

Steamed pork dumpling with shrimp and crab roe

Steamed chicken soup dumpling with dried tangerine peel

花膠絲韭黃瑤柱羹

Braised fish maw soup with conpoy and yellow chives

上湯焗鴛鴦蝦球

(另加\$200選配六頭南非鮑魚伴鵝掌)

Simmered lobster and tiger prawn with bean curd sheets in superior soup

(6-head South African abalone and goose web plus \$200)

翡翠發財上素福袋

Braised assorted vegetables wrapped in bean curd pocket

XO醬揚州炒飯

Yangzhou fried rice in XO sauce

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

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素食午市套餐 VEGETARIAN LUNCH SET MENU

每位 per person

HK\$488

明閣兩小碟

鹽燒茄段伴黃金脆米·三鮮烤麩

Ming Court Appetiser Duo

Grilled eggplant in salt with golden rice crisps

Baked bran with black fungus, enoki mushrooms and red dates

麻辣菌香生煎包·羊肚菌上素蒸餃

Pan-fried vegetarian bun with spicy assorted mushrooms

Steamed vegetarian dumpling with morel mushrooms

松茸菜膽燉天白菇

Double-boiled matsutake mushrooms soup
with Chinese cabbage and shiitake mushrooms

青翠玲瓏

Stir-fried assorted vegetables with morel mushrooms, elm fungus and walnuts

杏汁雲耳百合浸菜苗

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

油雞縱菌蓮藕粒脆米炒飯

Fried rice with marinated termite mushrooms, diced lotus root and rice crisps

香芒什果凍布甸

Chilled mango pudding with assorted fruits





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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
 筍尖鮮蝦餃 Steamed shrimp dumplings with bamboo shoots	四件 4 pieces \$98
 蟹籽滑燒賣 Steamed pork dumplings with shrimp and crab roe	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
 羊肚菌上素蒸餃 Steamed vegetarian dumplings with morel mushrooms	三件 3 pieces \$78
 麻辣菌香生煎包 Pan-fried vegetarian buns with spicy assorted mushrooms	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
 雪山竹炭叉燒包 (需時約 20 分鐘) Baked bamboo charcoal buns with barbecued pork (Require approximately 20 minutes preparation time)	三件 3 pieces \$98
蔥香豚肉芝麻燒餅 Baked sesame pastries with pork and spring onion	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
韭黃鮮蝦腸粉 Steamed rice rolls with shrimp and yellow chives	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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明閣精選美饌

MING COURT SIGNATURES

廚藝總監曾超敬師傅匠心呈獻

PRESENTED BY CULINARY DIRECTOR CHEF TSANG CHIU KING

花膠遼參海中寶

Double-boiled superior soup with abalone, fish maw, Kanto sea cucumber, conpoy, sea whelk, bamboo piths and matsutake mushrooms

每位 per person
\$498

蠔皇 22 頭南非乾鮑魚天白菇

Braised 22-head South African dried abalone with shiitake mushroom in supreme oyster sauce

每位 per person
\$468

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

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
\$368

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
\$258

鮮花椒蒸龍躉柳

Steamed giant garoupa fillet with fresh peppercorn in supreme soy sauce

每位 per person
\$228

酥炸釀鮮蟹蓋

Deep-fried stuffed crab shell with fresh crab meat and onions

每位 per person
\$228

椰香虎蝦球伴金黃炸饅頭

Braised tiger prawn in coconut sauce accompanied with deep-fried bun

每位 per person
\$208

避風塘脆香虎蝦扒

Deep-fried tiger prawn fillet in typhoon shelter style

每位 per person
\$208

魚子醬雪地明蝦球

Steamed egg white with tiger prawn, caviar and Yunnan ham

每位 per person
\$208

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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
\$88
- 酒香青瓜醉鵝肝
Drunken foie gras with cucumber in Hua Diao wine sauce 每位 per person
\$88
- 避風塘鱔魚粒
Deep-fried codfish cubes in typhoon shelter style 例 regular
\$268
- 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)
- 金沙小黃瓜
Fried cucumber with salted egg yolk 例 regular
\$98
-  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 \$288	半隻 half \$538	一隻 whole \$988
脆皮燒腩肉 Roasted pork belly with five spices			例 regular \$238
 極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 regular \$338
瑤柱貴妃雞 Marinated chicken with conpoy		半隻 half \$368	一隻 whole \$698
頭抽生浸豉油雞 Marinated chicken in soy sauce		半隻 half \$368	一隻 whole \$698


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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 \$398
姬松茸螺頭滋補燉鷓鴣 Double-boiled partridge 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 scallop	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 頭南非鮑魚伴天白菇 Braised 4-head South African abalone with shiitake mushroom in supreme oyster sauce	每位 per person \$328
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 \$308
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 \$128

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
Sautéed leopard coral garoupa fillet with bean curd sheets,
wild mushrooms and dried shrimp roe | 每條 per piece
\$1,688 |
|  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
\$488 |
| 川椒虎蝦球
Sautéed tiger prawns in Sichuan peppercorn sauce | 例 regular
\$428 |
|  芙蓉金沙虎蝦球
Steamed egg white with tiger prawns in salty egg yolk sauce | 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 |
| 蒜子豆腐紅燜斑腩煲
Stewed garoupa belly with bean curd and garlic in clay pot | 例 regular
\$388 |




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豬肉、牛肉 PORK & BEEF

豉汁尖椒大蒜爆炒宮崎和牛粒 Sautéed Miyazaki Wagyu beef with chilli pepper and garlic in black bean sauce	例 regular \$1,088
 蔥香頭抽芥末宮崎和牛粒 Sautéed Miyazaki Wagyu beef with spring onions in wasabi soy sauce	例 regular \$1,088
油雞縱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
玉蘭沙茶美國極黑和牛片 Sautéed US Wagyu beef slices with Chinese kale in satay 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
 巧手醋香黑豚肉 Fried Iberico pork loin with caramelised black vinegar sauce	例 regular \$328
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 \$308
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
紅棗雲耳蟲草花蒸雞 Steamed chicken with red dates, black fungus and cordyceps flower		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

翡翠發財上素福袋 Braised assorted vegetables wrapped in bean curd pocket	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

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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 \$328
- 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
- 金菇韭黃蟹肉上湯伊麵
E-fu noodles with crab meat, yellow chives and enoki served in supreme broth
例 regular \$328
- 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

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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





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

