

全日套餐 – 宣德 SET MENU – XUAN DE

每位 per person HK\$1,088

明閣三小碟

脆皮乳豬件·極品蜜汁叉燒·醋香小黃瓜黑木耳

Ming Court Appetiser Trio Roasted suckling pig

Supreme barbecued pork loin in honey sauce Chilled cucumber and black fungus in black vinegar sauce

松茸竹笙燉螺頭鷓鴣

Double-boiled partridge and sea whelk soup with matsutake and bamboo piths

雞油蔥香岩鹽蒸龍躉柳

Steamed giant garoupa fillet with spring onion and rock salt in chicken essence

蠔皇原隻6頭南非鮑魚伴天白菇

Braised 6-head South African abalone with shiitake mushroom in supreme abalone sauce

魚湯浸時蔬

Simmered seasonal vegetables in fish broth

蟹肉瑤柱炒飯

Fried rice with crab meat and conpoy

木糠凍布甸

Chilled Serradura pudding

美點雙輝

Petit fours



全日套餐 – 永樂 SET MENU – YONG LE

每位 per person HK\$1,488

明閣三小碟

極品蜜汁叉燒·醋香紫海蜇·脆皮乳豬件 Ming Court Appetiser Trio Supreme barbecued pork loin in honey sauce Marinated jellyfish with black vinegar Roasted suckling pig

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

威士忌老菜脯乾燒波士頓龍蝦 Pan-seared Boston lobster with pickled radish in whisky

蠔皇28頭南非乾鮑魚伴天白菇

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

翡翠發財上素福袋

Braised assorted vegetables wrapped in bean curd pocket

油雞樅菌豚肉脆米炒飯

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



全日套餐 – 萬曆 SET MENU – WAN LI

每位 per person

HK\$2,388

明閣三小碟

酒香青瓜醉鵝肝·極品蜜汁叉燒·脆皮乳豬件

Ming Court Appetiser Trio

Drunken foie gras with cucumber in Hua Diao wine sauce
Supreme barbecued pork loin in honey sauce
Roasted suckling pig

紅燒蟹肉官燕

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

蠔皇10頭南非乾鮑魚伴天白菇

Braised 10-head South African dried abalone with shiitake mushroom 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

翡翠發財上素福袋

Braised assorted vegetables wrapped in bean curd pocket

窩燒海味脆米飯

Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot

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

美點雙輝

Petit fours



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

松茸羊肚菌燉天白菇

Double-boiled morel mushrooms soup with matsutake and shiitake mushrooms

青翠玲瓏

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

翡翠發財上素福袋

Braised assorted vegetables wrapped in bean curd pocket

黑皮雞樅菌炒菜遠

Sautéed seasonal greens with termite mushrooms

油雞樅菌蓮藕粒脆米炒飯

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

鮮忌廉生磨蛋白杏仁茶

Almond cream with egg white and whipped cream

美點雙輝

Petit fours



四明閣精選美饌

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 10 頭南非乾鮑魚	每位 per person
Braised 10-head South African dried abalone in supreme oyster sauce	\$988
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	\$438
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	\$368
威士忌老菜脯乾燒波士頓龍蝦	毎位 per person
Pan-seared Boston lobster with pickled radish in whisky	\$298
無錫燒焗波士頓龍蝦	每位 per person
Braised Boston lobster with minced pork and egg in sweet and spicy sauce	\$298
雞油蔥香岩鹽蒸龍躉柳	每位 per person
Steamed giant garoupa fillet with spring onion and rock salt in chicken essence	\$228
鮮花椒蒸龍躉柳	每位 per person
Steamed giant garoupa fillet with fresh peppercorn in supreme soy sauce	\$228
酥炸釀鮮蟹蓋	毎位 per person
Deep-fried stuffed crab shell with fresh crab meat and onions	\$228
椰香虎蝦球伴金黃炸饅頭	每位 per person
Braised tiger prawn in coconut sauce accompanied with deep-fried bun	\$208
避風塘脆香虎蝦扒	毎位 per person
Deep-fried tiger prawn fillet in typhoon shelter style	\$208
魚子醬雪地明蝦球	每位 per person
Steamed egg white with tiger prawn, caviar and Yunnan ham	\$208



餐前小食 APPETISERS

鳄	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
明	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	毎位 per person \$88
	蔥香豆酥鱈魚粒 Deep-fried codfish cubes with crispy beans and spring onion	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 (Celery, black vinegar sauce, homemade XO sauce)	例 regular \$238
	黃芥末香煎鹹牛脷 Pan-seared corned ox tongue with yellow mustard	例 regular \$198
	椒鹽香脆銀魚乾 Crispy dried whitebait fish with spicy salt and pepper	例 regular \$138
3	煙燻素鵝 Smoked vegetarian bean curd rolls	例 regular \$138
3	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
3	椒鹽老豆腐粒 Deep-fried bean curd with spicy salt and pepper	例 regular \$118
3	醋香小黃瓜黑木耳 Chilled cucumber and black fungus in black vinegar sauce	例 regular \$98

明閣精選美饌 Ming Court signatures

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
野	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 \$288	半隻 half \$538	一隻 whole \$988
	脆皮燒腩肉 Roasted pork belly with five spices			例 regular \$238
野	極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 regular \$358
	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

明 明閣精選美饌 Ming Court signatures





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)	毎位 per person \$588
	花膠松茸燉螺頭 Double-boiled superior soup with fish maw, sea whelk and matsutake mushrooms	毎位 per person \$398
	松茸竹笙燉螺頭鷓鴣 Double-boiled partridge and sea whelk soup with matsutake and bamboo piths	每位 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	毎位 per person \$238
	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





鮑魚海味 ABALONE & DRIED SEAFOOD

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

蠔皇原隻 4 頭南非鮑魚伴天白菇
Braised 4-head South African abalone with shiitake mushroom
\$328

Braised 4-head South African abalone with shiitake mushroom in supreme oyster sauce

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

\$438

鮑汁扣關東遼參伴天白菇 每位 per person

Braised Kanto sea cucumber with shiitake mushroom in supreme abalone sauce \$308

鮑汁扣鵝掌柚皮 每位 per person Braised goose web with pomelo peel in supreme abalone sauce \$158

蝦籽柚皮 Braised pomelo peel with dried shrimp roe \$128

生猛海鮮 LIVE SEAFOOD

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) 毎両 per tael Melon-seed garoupa (Advance order only) \$110

東星斑
Leopard coral garoupa \$98



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
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 \$588
	南乳醬燒焗法國銀鱈魚 Braised French codfish fillet in fermented red bean curd paste	例 regular \$588
	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
明	芙蓉金沙虎蝦球 Steamed egg white with tiger prawns in salty egg yolk sauce	例 regular \$428
	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
	蒜子豆腐紅燘斑腩煲 Stewed garoupa belly with bean curd and garlic in clay pot	例 regular \$338





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
明	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 \$588
	玉蘭沙茶美國極黑和牛片 Sautéed US Wagyu beef slices with Chinese kale in satay sauce	例 regular \$588
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 \$588
明	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





家禽 POULTRY

呼	明閣炸子雞 Crispy chicken	半隻 half \$368	一隻 whole \$698
鴠	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
鴠	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



時蔬素菜 VEGETABLES

翡翠發財上素福袋	每位 per person
Braised assorted vegetables wrapped in bean curd pocket	\$108
■ 青翠玲瓏	例 regular
Stir-fried assorted vegetables with morel mushrooms, elm fungus and walnuts	\$268
啫啫蝦乾甜麵醬炒唐生菜膽	例 regular
Sautéed Chinese lettuce with dried shrimps in sweet bean sauce	\$268
魚湯山珍素菜煲	例 regular
Simmered assorted vegetables with wild mushrooms in fish broth	\$268
鮮杏汁杞子百合浸時蔬	例 regular
Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice	\$268
简菜蓮藕生菜包 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





粉、麵、飯 NOODLES & RICE

明	蔥香鵝肝和牛窩燒飯 Fried rice sizzler with foie gras, 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
	窩燒蔥香欖角風鱔脆米飯 Fried rice with eel, preserved black olives, spring onion and rice crisps 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





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	每瓶 per jar
Ming Court XO sauce (160g)	\$298
明閣豆瓣醬	毎瓶 per jar
Ming Court chilli bean sauce (160g)	\$208