

點心嚐味套餐 DIM SUM TASTING MENU

每位 per person HK\$488

明閣兩小碟

芹香海蜇頭·極品蜜汁叉燒

Ming Court Appetiser Duo Chilled jellyfish in celery Supreme barbecued pork loin in honey sauce

天天老火湯

Soup of the day

明閣精選點心

筍尖鮮蝦餃・牛肝菌鮮肉小籠包・香辣金不換元貝蟹肉餃
巴馬火腿蘿蔔千絲酥・老菜脯金勾鹹水角
金銀蒜鮮蝦春卷・麻辣菌香生煎包
Ming Court Dim Sum Delights
Steamed shrimp dumpling with bamboo shoots
Steamed soup dumpling with minced pork and porcini mushrooms
Steamed spicy scallop and crab meat dumpling with Thai basil
Baked turnip pastry with Parma ham
Deep-fried glutinous rice dumpling with minced pork, dried shrimps and aged radish
Deep-fried spring roll with fresh shrimp, garlic and fried garlic
Pan-fried vegetarian bun with spicy assorted mushrooms

栗子蛋白露

Sweetened egg white soup with chestnut

午市套餐 – 日 LUNCH SET MENU – SUN

^{毎位 per person} HK\$488

天天老火湯 Soup of the day

筍尖鮮蝦餃·蟹籽滑燒賣·羊肚菌上素蒸餃

Steamed shrimp dumpling with bamboo shoots Steamed pork dumpling with shrimp and crab roe Steamed vegetarian dumpling with morel mushrooms

金蒜銀絲龍躉柳

Steamed giant garoupa fillet with fried garlic and vermicelli

白胡椒魚湯菠菜苗 Simmered baby spinach in fish broth with white pepper

鮮茄雞絲飯 Fried rice with tomato and shredded chicken

香芋鮮奶燉蛋白

Steamed egg white with taro and milk

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

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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·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·蟹籽滑燒賣·羊肚菌上素蒸餃

Steamed shrimp dumpling with bamboo shoots Steamed pork dumpling with shrimp and crab roe Steamed vegetarian dumpling with morel mushrooms

陳皮花膠魚茸羹

Braised fish maw soup with mashed fish and dried tangerine peel

芙蓉金沙蝦球鮮元貝

(另加\$200選配六頭南非鮑魚伴鵝掌) Steamed egg white with prawn and scallop in salty egg yolk sauce (6-head South African abalone and goose web plus \$200)

鮮杏汁杞子百合浸時蔬

Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice

鮑汁海味脆米飯

Fried rice with assorted seafood, rice crisps and abalone sauce

木糠凍布甸

Chilled Serradura pudding

素食午市套餐 VEGETARIAN LUNCH SET MENU

^{毎位 per person} HK\$488

明閣兩小碟 鹽燒茄段伴黃金脆米・煙燻素鵝 Ming Court Appetiser Duo Grilled eggplant in salt with golden rice crisps Smoked vegetarian bean curd roll

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



DELUXE DIM SUM

	原隻鮑魚灌湯餃 Steamed soup dumpling with whole abalone	每位 per person \$188
IJ	筍尖鮮蝦餃 Steamed shrimp dumplings with bamboo shoots	四件 4 pieces \$98
IJ	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
2	羊肚菌上素蒸餃 Steamed vegetarian dumplings with morel mushrooms	三件 3 pieces \$78
2	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



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
며	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
몍	海龍皇脆皮紅米腸 Steamed red rice rolls with seafood and crisps	每碟 per portion \$168
明	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	毎碟 per portion \$128
	極品叉燒腸粉 Steamed rice rolls with supreme barbecued pork	毎碟 per portion \$128



9月 明閣精選美饌 Ming Court signatures 🔌 素菜 Vegetarian





■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	每位 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	每位 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	每位 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

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	每位 per person
Drunken foie gras with cucumber in Hua Diao wine sauce	\$88
蔥香豆酥鱈魚粒	例 regular
Deep-fried codfish cubes with crispy beans and spring onion	\$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	例 regular
Pan-seared corned ox tongue with yellow mustard	\$198
椒鹽香脆銀魚乾	例 regular
Crispy dried whitebait fish with spicy salt and pepper	\$138
➢ 煙燻素鵝	例 regular
Smoked vegetarian bean curd rolls	\$138
施香三疊(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
◇ 椒鹽老豆腐粒	例 regular
Deep-fried bean curd with spicy salt and pepper	\$118
◇ 醋香小黃瓜黑木耳	例 regular
Chilled cucumber and black fungus in black vinegar sauce	\$98

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💊 素菜 Vegetarian





醬燒脆皮乳豬	例 regular	半隻 half	一隻 whole
Roasted suckling pig	\$438	\$838	\$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
题 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
⑨ 潮蓮燒鵝	例 regular	半隻 half	一隻 whole
Roasted goose, Chao Zhou style	\$288	\$538	\$988
脆皮燒腩肉 Roasted pork belly with five spices			例 regular \$238
题 極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 regular \$358
瑤柱貴妃雞		半隻 half	一隻 whole
Marinated chicken with conpoy		\$368	\$698
頭抽生浸豉油雞		半隻 half	一隻 whole
Marinated chicken in soy sauce		\$368	\$698

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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
松茸竹笙燉螺頭鷓鴣	每位 per person
Double-boiled partridge and sea whelk soup with matsutake and bamboo piths	\$238
⑨ 鮮杏汁菜膽竹笙燉螺頭	每位 per person
Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice	\$238
週 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	每位 per person
Braised minced beef soup with morel mushrooms and coriander	\$158
宮廷酸辣海鮮羹	每位 per person
Hot and sour soup with assorted seafood	\$158
龍皇帶子羹	每位 per person
Seafood soup with scallop	\$158
天天老火湯	每位 per person
Soup of the day	\$98

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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 in supreme oyster sauce	每位 per person \$328
紅燒花膠伴天白菇	每位 per person
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	每位 per person
Braised pomelo peel with dried shrimp roe	\$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)	每両 per tael \$110
東星斑 Leopard coral garoupa	每両 per tael \$98
沙巴龍躉石斑 Sabah garoupa	毎條 per piece \$1,188 (約2斤 around 2 catty)





海鮮 SEAFOOD

⑨ 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
⑨ 豉油皇蔥燒法國銀鱈魚	例 regular
Pan-seared French codfish fillet with spring onion in supreme soy sauce	\$588
南乳醬燒焗法國銀鱈魚	例 regular
Braised French codfish fillet in fermented red bean curd paste	\$588
三蔥爆龍躉球	例 regular
Sautéed giant garoupa fillet with onions, spring onions and shallots	\$488
川椒虎蝦球	例 regular
Sautéed tiger prawns in Sichuan peppercorn sauce	\$428
望 芙蓉金沙虎蝦球	例 regular
Steamed egg white with tiger prawns in salty egg yolk sauce	\$428
砵酒什菌窩燒生蠔	例 regular
Braised oysters with assorted mushrooms in Port wine sauce	\$398
蘆筍榆耳炒鮮元貝	例 regular
Sautéed scallops with elm fungus and asparagus	\$398
蒜子豆腐紅燘斑腩煲	例 regular
Stewed garoupa belly with bean curd and garlic in clay pot	\$388

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豬肉、牛肉 PORK & BEEF

豉汁尖椒大蒜爆炒宮崎和牛粒	例 regular
Sautéed Miyazaki Wagyu beef with chilli pepper and garlic in black bean sauce	\$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	例 regular
Sautéed US Wagyu beef slices with Chinese kale in satay sauce	\$588
劉 黑椒雙蔥美國極黑和牛粒	例 regular
Sautéed US Wagyu beef with onions and spring onions in black pepper sauce	\$588
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	例 regular
Steamed US Wagyu beef patties with dried tangerine peel and coriander	\$308
啫啫芥蘭炒黑豚肉片	例 regular
Sautéed Chinese kale with Iberico pork loin slices	\$288
農家小炒黑豚肉	例 regular
Sautéed Iberico pork loin with chilli pepper and bell pepper	\$288
鳳梨咕嚕黑豚肉	例 regular
Sweet and sour Iberico pork loin with pineapple	\$288

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家禽 POULTRY

明閣炸子雞 Crispy chicken	半隻 half \$368	一隻 whole \$698
9 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
⑨ 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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VEGETABLES

翡翠發財上素福袋	每位 per person
Braised assorted vegetables wrapped in bean curd pocket	\$108
る 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
有菜蓮藕生菜包 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



粉、麵、飯 NOODLES & RICE

蔥香鵝肝和牛窩燒飯 Fried rice sizzler with foie gras, Wagyu beef and spring onion	例 regular \$328
⑨ 窩燒海味脆米飯	例 regular
Fried rice with assorted seafood, rice crisps and abalone sauce in clay pot	\$328
窩燒蔥香欖角風鱔脆米飯	例 regular
Fried rice with eel, preserved black olives, spring onion and rice crisps in clay pot	\$328
鮮蝦荷葉飯	例 regular
Fried rice with prawns and chicken, wrapped in lotus leaf	\$308
油雞樅菌豚肉脆米炒飯	例 regular
Fried rice with marinated termite mushrooms, minced pork and rice crisps	\$288
金菇韭黃蟹肉上湯伊麵	例 regular
E-fu noodles with crab meat, yellow chives and enoki served in supreme broth	\$328
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	例 regular
Thin rice noodles with garoupa slices, preserved egg and coriander in fish broth	\$328
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	例 regular
Stir-fried flat rice noodles with Iberico pork and bell pepper in black bean sauce	\$288
兩面黃肉絲炒麵	例 regular
Pan-fried egg noodles with shredded pork	\$288

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

琥珀合桃	每瓶 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	每瓶 _P er jar
Ming Court chilli bean sauce (160g)	\$208