



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

白胡椒焗本地青龍蝦

Baked local green lobster with white pepper

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

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
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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·醋香紫海蜆·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

鮮杏汁杞子百合浸時蔬

Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice

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

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全日套餐 – 萬曆 SET MENU – WAN LI

每位 per person

HK\$2,388

蒜香椒鹽百花釀龍蝦鉗

Deep-fried lobster claw stuffed with minced shrimp in spicy salt and pepper

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

珊瑚素心燕

Braised winter melon, carrot and white fungus in superior broth

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牛奶奶凍

Chilled 3.6 milk pudding with peach resin and brown sugar in ginger sauce

美點雙輝

Petit fours

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素食套餐 VEGETARIAN MENU

每位 per person

HK\$888

明閣兩小碟

椒鹽老豆腐粒·醋香小黃瓜黑木耳

Ming Court Appetiser Duo

Deep-fried bean curd with spicy salt and pepper
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

珊瑚素心燕

Braised winter melon, carrot and white fungus in superior broth

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

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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

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

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

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

威士忌老菜脯乾燒波士頓龍蝦

Pan-seared Boston lobster with pickled radish in whisky

每位 per person
\$298

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

魚子醬雪地明蝦球

Steamed egg white with tiger prawn, caviar and Yunnan ham

每位 per person
\$208

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

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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
- 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
- 麻辣青瓜牛腩粒**
Chilled beef shank cubes in spicy sauce
例 regular
\$168
- 酸薑流心皮蛋**
Chilled lava preserved egg with pickled ginger
例 regular
\$138
- 椒鹽香脆銀魚乾**
Crispy dried whitebait fish with spicy salt and pepper
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
(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**
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

 明閣精選美饌 Ming Court signatures
 素菜 Vegetarian

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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、豉油雞或芹香海蜆頭)
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
\$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

 明閣精選美饌 Ming Court signatures

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湯羹 SOUP

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

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

每位 per person
\$238

明 濃湯花膠雞絲羹

Chicken consommé with fish maw, shredded chicken, shiitake mushrooms and black fungus

每位 per person
\$248

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

明 明閣精選美饌 Ming Court signatures

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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

本地青龍蝦
Local green lobster
半隻 half \$338
一隻 whole \$668

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

 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
菜遠韭黃炒斑球 Sautéed garoupa fillet with yellow chives and seasonal greens	例 regular \$488
 宮爆汁香脆虎蝦球 Sautéed crispy tiger prawns in Kung Pao sauce	例 regular \$438
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
醋香法國銀鱈魚粒 Sautéed crispy French codfish cubes in black vinegar sauce	例 regular \$288

 明閣精選美饌 Ming Court signatures

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豬肉、牛肉 PORK & BEEF

- | | |
|--|----------------------|
|  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 |
|  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 |
| 薑蔥蒜香爆炒黑豚肉腩片及美國極黑和牛片
Stir-fried Iberico pork belly slices and US Wagyu beef slices in ginger, green onion and garlic | 例 regular
\$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
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 |
| 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	一隻 whole
	\$368	\$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	一隻 whole
	\$468	\$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	一隻 whole
	\$468	\$888

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時蔬素菜 VEGETABLES

-  珊瑚素心燕
Braised winter melon, carrot and white fungus in superior broth
例 regular \$268
-  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

- | | |
|--|--------------------|
|  蔥香鵝肝和牛窩燒飯
Fried rice sizzler with foie gras, Wagyu beef and spring onion | 例 regular
\$328 |
|  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 |
| 油雞縱菌豚肉脆米炒飯
Fried rice with marinated termite mushrooms, minced pork and rice crisps | 例 regular
\$288 |
|  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 |
|  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 |
| 肉絲煎脆麵
Pan-fried egg noodles with shredded pork | 例 regular
\$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

