



## 點心嚐味套餐 DIM SUM TASTING MENU

每位 per person

HK\$488

### 明閣兩小碟

醋香小黃瓜黑木耳·極品蜜汁叉燒

Ming Court Appetiser Duo

Chilled cucumber and black fungus in black vinegar sauce

Supreme barbecued pork loin in honey sauce

### 天天老火湯

Soup of the day

### 明閣精選點心

蟹籽滑燒賣·瑤柱鮮蝦蒸粉果·清湯鮮肉小籠包

金瓜鮮蝦春卷·蔥香豚肉芝麻燒餅

香脆金勾鹹水角·香煎墨魚餅

Ming Court Dim Sum Delights

Steamed pork dumpling with shrimp and crab roe

Steamed shrimp dumpling with conpoy

Steamed soup dumpling with minced pork

Deep-fried spring roll with shrimp and pumpkin

Baked sesame pastry with pork and spring onion

Deep-fried glutinous rice dumpling with minced pork and dried shrimps

Pan-fried cuttle fish patty

### 香芒楊枝凍甘露

Chilled mango pomelo sago

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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·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

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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·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

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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·椒鹽老豆腐粒

Ming Court Appetiser Duo

Grilled eggplant in salt with golden rice crisps  
Deep-fried bean curd with spicy salt and pepper

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

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

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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
鮑汁鳳爪 Braised chicken feet in abalone sauce	每份 per portion \$128
 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

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

#### 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

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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

 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

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

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<br>Pan-seared French codfish fillet with spring onion in supreme soy sauce | 例 regular<br>\$588 |
| 菜遠韭黃炒斑球<br>Sautéed garoupa fillet with yellow chives and seasonal greens  | 例 regular<br>\$488 |
|  宮爆汁香脆虎蝦球<br>Sautéed crispy tiger prawns in Kung Pao sauce                             | 例 regular<br>\$438 |
| 砵酒什菌窩燒生蠔<br>Braised oysters with assorted mushrooms in Port wine sauce  | 例 regular<br>\$398 |
| 蘆筍榆耳炒鮮元貝<br>Sautéed scallops with elm fungus and asparagus  | 例 regular<br>\$398 |
| 蒜子豆腐紅燜斑腩煲<br>Stewed garoupa belly with bean curd and garlic in clay pot   | 例 regular<br>\$388 |
| 醋香法國銀鱈魚粒<br>Sautéed crispy French codfish cubes in black vinegar sauce  | 例 regular<br>\$288 |

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## 豬肉、牛肉 PORK & BEEF

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|--|----------------------|
|  蔥香頭抽芥末宮崎和牛粒<br>Sautéed Miyazaki Wagyu beef with spring onions in wasabi soy sauce        | 例 regular<br>\$1,088 |
|  黑椒雙蔥美國極黑和牛粒<br>Sautéed US Wagyu beef with onions and spring onions in black pepper sauce | 例 regular<br>\$588   |
| 薑蔥蒜香爆炒黑豚肉腩片及美國極黑和牛片<br>Stir-fried Iberico pork belly slices and US Wagyu beef slices in ginger, green onion and garlic   | 例 regular<br>\$588   |
|  巧手醋香黑豚肉<br>Fried Iberico pork loin with caramelised black vinegar sauce                  | 例 regular<br>\$328   |
| 陳皮香茜蒸美國極黑和牛肉餅<br>Steamed US Wagyu beef patties with dried tangerine peel and coriander   | 例 regular<br>\$308   |
| 啫啫芥蘭炒黑豚肉片<br>Sautéed Chinese kale with Iberico pork loin slices  | 例 regular<br>\$288   |
| 鳳梨咕嚕黑豚肉<br>Sweet and sour Iberico pork loin with pineapple   | 例 regular<br>\$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

-  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

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|--|--------------------|
|  蔥香鵝肝和牛窩燒飯<br>Fried rice sizzler with foie gras, Wagyu beef and spring onion            | 例 regular<br>\$328 |
|  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 |
|  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 |
| 肉絲煎脆麵<br>Pan-fried egg noodles with shredded pork  | 例 regular<br>\$288 |

 明閣精選美饌 Ming Court signatures

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







## 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

