



## 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

### 松茸竹筴燉螺頭鷓鴣

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  
All prices in HKD and subject to 10% service charge





# 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

黑皮雞縱菌炒菜遠

Sautéed seasonal greens with termite mushrooms

油雞縱菌蓮藕粒脆米炒飯

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
<b>明</b> 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
<b>明</b> 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
<b>明</b> 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

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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 <b>\$398</b>
松茸竹筴燉螺頭鷓鴣 Double-boiled partridge and sea whelk soup with matsutake and bamboo piths	每位 per person <b>\$238</b>
<b>明</b> 鮮杏汁菜膽竹筴燉螺頭 Double-boiled sea whelk, bamboo piths and Chinese cabbage with almond juice	每位 per person <b>\$238</b>
<b>明</b> 濃湯花膠雞絲羹 Chicken consommé with fish maw, shredded chicken, shiitake mushrooms and black fungus	每位 per person <b>\$248</b>
龍皇帶子羹 Seafood soup with scallop	每位 per person <b>\$158</b>
天天老火湯 Soup of the day	每位 per person <b>\$98</b>





## 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 <b>\$1,488</b>
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 <b>\$328</b>
紅燒花膠伴天白菇 Braised supreme fish maw with shiitake mushroom	每位 per person <b>\$438</b>
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 <b>\$308</b>
鮑汁扣鵝掌柚皮 Braised goose web with pomelo peel in supreme abalone sauce	每位 per person <b>\$158</b>
蝦籽柚皮 Braised pomelo peel with dried shrimp roe	每位 per person <b>\$128</b>

## 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 <b>\$338</b> 一隻 whole <b>\$668</b>
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 <b>\$110</b>
東星斑 Leopard coral garoupa	每兩 per tael <b>\$98</b>
沙巴龍躉石斑 Sabah garoupa	每條 per piece <b>\$1,188</b> (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





## 豬肉、牛肉

### PORK & BEEF

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





## 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

 明閣精選美饌 Ming Court signatures

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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





## 粉、麵、飯

### NOODLES & RICE

- |   |                    |
|---|--------------------|
| <b>明</b> 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 |
| <b>明</b> 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 |
| <b>明</b> 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 grouper slices, preserved egg and coriander in fish broth  | 例 regular<br>\$328 |
| <b>明</b> 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 |





## 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

