



明閣精選美饌 MING COURT SIGNATURES

明閣八小碟

至尊蜜汁叉燒 · 滷水豬仔腳 · 黑椒牛腩 · 麻油海蜆
鮑汁四喜烤麩 · 七味金磚豆腐 · 冰鎮白靈菇 · XO醬涼拌青瓜

Ming Court Eight Treasures

Supreme Pork Loin, Honey, Barbecued

Pig's Trotter, Loh-Sui Sauce

Ox Tongue, Black Pepper

Jelly Fish, Sesame Oil, Chilled

Four Treasures, Cubed, Abalone Sauce, Shiitake, Black Tree Fungus,

Bamboo Pith, Dried Lily Bulb

Seven Spice-Crusted Tofu

White King Oyster Mushroom, Chilled

Chilled Cucumber, Homemade XO Sauce

至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

金箔松露千層豆腐

Silk Tofu, Chilled, Italian Black Truffle, Gold Leaf

濃湯海中寶 (18頭南非鮑、海參、花膠及瑤柱)

South African Eighteen-Head Abalone, Whole

Sea Cucumber, Fish Maw, Conpoy, Double-Boiled

茶壺松茸竹筴清湯

Tea Pot Chicken Consommé

Matsutake, Bamboo Pith

太白醉翁蝦 (兩位起)

Shao Xing Wine-Infused Sea Prawn, Drunken (Minimum two persons)

京式片皮鴨

Peking Duck

(兩食可任擇以下烹調方法

Please inform the service brigade of your preferred cooking method for second course)

七彩炒鴨絲

Shredded Duck, Bean Sprout, Carrot, Shiitake, Spring Onion, Sautéed

京醬爆鴨件

Duck, Soya Bean Sauce, Sautéed

生菜片鴨鬆

Minced Duck, Lettuce Cup

恕不招待外來食物及飲品，如有查詢，請與我們聯絡

Kindly note that food and beverage not from Ming Court will not be entertained. Please let us know if you have any queries

如閣下有任何食物敏感，請與我們聯絡

Please let us know if you have any food allergies or dietary restrictions

所有價目需另加一服務費

All prices are subject to a 10% service charge





明閣精選美饌 MING COURT SIGNATURES

芝士焗釀蟹蓋或酥炸釀蟹蓋

Crab Shell, Crab Meat, Toasted Parmesan Cheese, Baked
Crab Meat, Crab Shell, Fried

松露和牛禮物盒 (製作需時約20分鐘)

Australian Wagyu Beef Parcel, Black Truffle, Pan-Seared
(Please wait approximately 20 minutes for your dish to be cooked)

彩虹仙子

Spanish Whole Tomato, Morel, Matsutake, Lotus Seed, Pumpkin
Fresh Chinese Yam, Steamed

海生蝦炒蛋白

Silky Egg White, Shrimp, Perilla Leaf Crisp, Scrambled

紅棗菇絲生爆龍躉腩煲

Live Giant Garoupa, Red Dates, Shiitake, Clay Pot, Braised

鎮江醋香黑豚肉

Japanese Kurobuta Pork Loin, Chinese Vinegar, Fried

紅酒火焰黑豚肉

Japanese Kurobuta Pork Loin, Caramelised
Merlot, Black Peppercorn, Mushroom, Flame-Grilled

明閣炸子雞

Crisp Chicken, Roasted

蝦籽扒柚皮

Grapefruit Peel, Dried Shrimp Roe, Braised

濃湯鮮竹花膠絲浸時蔬

Fresh Bean Curd Sheet, Premium Fish Maw
Garden Green, Chicken Consommé

蝦籽鮮菌素千層

Bean Curd Sheet, Dried Shrimp Roe
White Button, Shiitake, Sautéed

脆皮乳豬炒飯

Suckling Pig, Fried Rice





明閣得獎菜式 MING COURT AWARD-WINNERS

蔥香鵝肝和牛窩燒飯

2014年度香港旅遊發展局美食之最大賞至高榮譽金獎名菜

Wagyu Beef, Foie Gras, Fried Rice Sizzler

Gold With Distinction, Hong Kong Tourism Board Best Of The Best Culinary Awards 2014

龍皇三弄

鮮蝦濃湯脆米·蔥爆虎蝦球·花雕粉絲蒸虎蝦

2014年度香港旅遊發展局美食之最大賞銀獎名菜

Prawn Ensemble

Rice Crisp, Shiitake Mushroom, Shrimp Consommé

Tiger Prawn, Leek, Spring Onion, Fried

Tiger Prawn, Vermicelli, Shao Xing Wine, Steamed

Silver, Hong Kong Tourism Board Best Of The Best Culinary Awards 2014

羅勒珍果和牛粒

2013年度香港國際美食大獎至高榮譽金獎名菜

Wagyu Beef, Foie Gras, Thai Basil, Cashew Nut, Sautéed

Gold With Distinction, Hong Kong International Culinary Classic 2013

四式珍饈

海膽醬伴雙鮮·煙燻魚凍·桂花蓮藕香肝·祖庵豆卷

2013年度香港國際美食大獎金獎名菜

Dragon Quartet

Scallop, Prawn, Sea Urchin, Black Caviar

Pu-Er Smoked Fish Fillet

Osmanthus-Scented Foie Gras, Lotus Root

Bean Curd Sheet Roll, Garden Green, Peanut Butter

Gold, Hong Kong International Culinary Classic 2013

濃湯花膠雞絲羹

2011年度香港旅遊發展局美食之最大賞金獎名菜

Eight Treasure Consommé

Fish Maw, Abalone, Shiitake, Bamboo Pith, Ginger

Dried Tangerine Peel, Chicken, Black Tree Fungus

Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2011





明閣得獎菜式 MING COURT AWARD-WINNERS

窩燒滋補竹絲雞炒飯

2011年度香港旅遊發展局美食之最大賞金獎名菜

Shao Xing Wine-Scented Fried Rice Sizzler, Silkie

Crispy Conpoy, Wolfberry, Pine Nut

Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2011

松露金縷衣

2010年度香港旅遊發展局美食之最大賞金獎名菜

Pan-Seared Chicken, Water Chestnut

Italian Black Truffle, Butternut Pumpkin, Pan-Seared

Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2010

龍皇披金甲

2009年度香港旅遊發展局美食之最大賞銀獎名菜

Giant Garoupa Enrobed in Minced Shrimp, Spiced Shrimp, Fried

Silver, Hong Kong Tourism Board Best Of The Best Culinary Awards 2009

蝦籽鮮菌麒麟東星斑

2003年度香港旅遊發展局美食之最大賞金獎名菜

Coral Trout Fillet

Shiitake, Dried Shrimp Roe, Steamed

Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2003





餐前小食 APPETISERS

拍青瓜清酒凍鮑魚

Abalone, Japanese Sake, Chilled Cucumber

芹香海蜇頭

Jelly Fish, Celery

椒麻汁醋香黑木耳

Chinese Black Fungus, Black Vinegar, Spiced Sesame Sauce, Chilled

香煎黑椒牛腩粒

Ox Tongue, Cubed, Black Pepper, Pan-Seared

冰鎮白靈菇

White King Oyster Mushroom, Cubed, Wasabi, Chilled

七味金磚豆腐

Seven Spice-Crusted Tofu, Deep-Fried

松花皮蛋酸子薑

Millennium Duck Egg, Preserved, Young Sour Ginger, Chilled

XO瑤柱鴨舌

Duck Tongue, Conpoy, Homemade XO Sauce

麻辣蟲草花鮮腐竹

Sichuan-Spiced Fresh Bean Curd Sheet, Cordyceps, Chilled

脆藕片·琥珀合桃

Lotus Root Crisp, Candied Walnut





明爐燒烤及滷味 BARBECUED & MARINATED MEAT

即燒化皮乳豬 (製作需時約30分鐘)

Suckling Pig, Roasted

(Please wait approximately 30 minutes for your dish to be cooked)

至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

潮蓮燒鵝

Goose, Roasted

原隻脆皮妙齡鵠

Crisp Baby Pigeon, Roasted

Freshly Squeezed Lemon Juice, Spiced Salt

五香燒腩肉

Pork Loin, Five Spice, Barbecued

生浸豉油雞 (製作需時約45分鐘)

Chef's Soya Chicken

(Please wait approximately 45 minutes for your dish to be cooked)

富貴鹽香雞

Chef's Salt Chicken

滷水豬仔腳

Vietnamese Pig's Trotter, Loh-Sui Sauce





湯羹類 SOUP

心靈雞湯 (兩位起)

Chicken Soup for the Soul - Tableside (Minimum two persons)

心靈雞湯乃以上乘材料配上溫和中藥釀製而成。飲用前加上陳年花雕酒，令此湯酒香四溢，味極醇厚。

Chef Mango Tsang's culinary team have created a new twist on the ancient Chinese chicken soup recipe with Chinese herbs and wine. This is a combination of chicken broth with health-giving Chinese herbs; the addition of Shao Xing wine just before serving produces a rich, heady and enticing aroma.

濃湯海中寶 (18頭南非鮑、海參、花膠及瑤柱)

South African Eighteen-Head Abalone, Whole
Sea Cucumber, Fish Maw, Conpoy, Double-Boiled

菜膽天白菇燉花膠

Superior Fish Maw, Shiitake, Brassica
Chicken Consommé, Double-Boiled

日本紫菜芙蓉海鮮羹

Crabmeat, Scallop, Shrimp, Japanese Seaweed, Tofu Soup

香茜皮蛋斑片湯

Garoupa Soup, Millenium Duck Egg, Preserved, Coriander

彩棠蟹肉豆腐羹

Tofu Soup, Crab Meat, Crab Roe, Egg Yolk

生拆蟹肉粟米羹

Sweet Corn, Crab Meat Soup

西班牙鮮茄銀耳牛肉羹

Spanish Tomato, Minced Beef, White Fungus Soup

菲王鮮蝦雲吞湯

Prawn Wonton, Chive, Dried Flatfish Consommé

海底椰川貝燉豬脰

Pork Shank, Sea Coconut, Chinese Herb, Double-Boiled





燕窩類 BIRD'S NEST

高湯官燕 (紅燒、清湯或濃雞湯)

Supreme Bird's Nest

(Choose From Braised In Superior Thickened Broth, Superior Clear Broth or Chicken Consommé)

菜膽燉官燕

Supreme Bird's Nest, Brassica, Chicken Consommé, Double-Boiled

蟹皇燴燕窩

Bird's Nest, Crab Meat, Crab Roe, Braised

紅燒生拆蟹肉燕窩

Bird's Nest, Crab Meat, Superior Thickened Broth, Braised

紅燒雞絲燕窩

Bird's Nest, Chicken, Superior Thickened Broth, Braised

鮑魚海參燴燕窩

Bird's Nest, Dried Abalone, Sea Cucumber, Braised





鮑魚海味類 ABALONE & DRIED SEAFOOD

蠔皇原隻扣澳洲鮮鮑魚 (2頭)

Australian Abalone, Whole, Braised (Two-Head)

蠔皇原隻扣澳洲鮮鮑魚 (3頭)

Australian Abalone, Whole, Braised (Three-Head)

北菇鵝掌扣南非湯鮑魚

South African Abalone, Shiitake, Goose Web, Braised

鵝掌扣鮮鮑甫

Chef's Abalone, Sliced, Goose Web, Braised

鮑汁花膠扣鵝掌

Fish Maw, Goose Web, Kale, Abalone Sauce, Braised

鮑汁花菇扣鵝掌

Goose Web, Shiitake, Garden Green, Abalone Sauce, Braised

翡翠花菇扣海參

Sea Cucumber, Whole, Shiitake, Garden Green, Braised

蝦籽扒原條海參

Sea Cucumber, Whole, Dried Shrimp Roe, Garden Green, Braised

關東刺參扣鵝掌

Japanese Sea Cucumber, Goose Web, Organic Okra, Braised





生猛海鮮 LIVE SEAFOOD

即日生猛海鮮

Chef's Catch – Fresh from Ming Court's Live Fish Tank

請向明閣團隊查詢是日供應海鮮 各種海鮮可按閣下喜好烹調

Please ask the service brigade for today's live catch, prepared to your taste.

紅東星斑	Leopard Coral Garoupa
紅瓜子	Tomato Hind
藍瓜子	Speckled Blue Garoupa
臘腸斑	Slender Garoupa
花英斑	Arabian Garoupa
海老虎斑	Brown Marbled Garoupa
蘇鼠斑	Coral Garoupa
青衣	Blackspot Tuskfish
方利	Dover Sole
三刀	Whitespot-Tail Morwong
金鼓	Spotted Silver Scat

游水生中蝦 (白灼、豉油皇煎、胡椒焗、上湯焗或紅棗杞子籠仔蒸)

Live Prawns

Choose from Poached, Stir-Fried in Spiced Salt, Fried in Soy Sauce, Baked with Pepper

Baked in Superior Broth or Steamed with Red Dates and Wolfberries

生猛龍蝦 (蒜茸蒸、上湯焗、芝士牛油焗、椒鹽)

Live Lobster

Choose from Steamed with Garlic, Baked in Superior Broth

Baked in Cheese and Butter or Stir-Fried in Spiced Salt

薑蔥龍蝦粉絲煲

Live Lobster, Vermicelli, Ginger, Spring Onion, Clay Pot, Braised





海鮮類 SEAFOOD

雲腿粒蛋白龍蝦球

Lobster, Yunnan Ham, Silky Egg White, Steamed

四寶浸星斑片

Live Spotted Garoupa Fillet in Chicken Consommé

Gourd, Fresh Lily Bulb, Gingko, Black Fungus

網網千斤

豬網油包東星斑 · 雲腿片 · 北菇片 · 冬筍片 · 花雕酒釀汁

Spotted Garoupa, Yunnan Ham, Shiitake, Bamboo Shoot

Pork Crêpine, Shao Xing Wine Jus, Steamed

兩儀星斑球

Yin & Yang: Spotted Garoupa Duet

Wild Mushroom, Sweet & Sour, Sautéed

椒鹽鱈魚粒

Cod Fillet Cube, Sichuan Chili, Spiced Salt, Fried

魚香茄子美國珍寶蠔煲

American Jumbo Oyster, Eggplant, Salt Fish, Minced Pork, Clay Pot

老乾媽四季豆桂花蚌

British Columbian Coral Clam, String Bean, Guizhou Chili Sauce, Sautéed

芙蓉三鮮

Garoupa Fillet, Shrimp, Scallop, Wild Mushroom, Egg White, Scrambled





家禽類 POULTRY

孖寶片皮雞

Deboned Crisp Chicken

Yunnan Ham, Candied Walnut

薑蔥霸王雞

Chicken, Ginger, Spring Onion, Steamed

明閣炸子雞

Crisp Chicken, Roasted

黑蒜醬香煎雞甫

Deboned Chicken, Swiss Black Garlic Sauce,

Rice Cracker, Pan Seared

翡翠牛肝菌炒乳鴿甫

Deboned Pigeon, Porcini, Garden Green, Sautéed

荔茸香酥鴨

Deboned Duck, Organic Taro, Fried

Spring Onion Mushroom Dip





豬、牛、羊肉 PORK, BEEF & LAMB

香煎澳洲和牛 (中式、黑椒汁或紅酒汁)
Australian Wagyu Beef, Pan-Seared
(Chinese Sauce, Black Pepper Sauce or Red Wine Jus)

黑松露南瓜和牛粒
Italian Black Truffle, Australian Wagyu Beef
Butternut Pumpkin, Black Truffle, Sautéed

琥珀蒜片澳洲和牛粒
Wagyu Beef, Garlic, Sweetened Walnut, Sautéed

蝦籽關東刺參爆和牛粒
Australian Wagyu Beef, Japanese Sea Cucumber
String Bean, Dried Shrimp Roe, Sautéed

老陳皮和牛面頰
Wagyu Beef Cheek, Aged Tangerine Peel, Braised

酒香紅糟肉
Pork Spare Ribs, Wild Red Rice Jus, Shao Xing Wine, Clay Pot, Slow Cooked

香蜜橙花黑豚肉
Japanese Kurobuta Pork Loin, Honey, Orange, Fried

鳳梨咕嚕肉
Chef's Sweet & Sour Pork

菊花蜜餞雲南宣威火腿
Chrysanthemum Yunnan Ham, Honeyed





時蔬素菜類 VEGETABLES

竹笙杞子什菌浸菜芯

Wild Mushroom, Bamboo Pith, Garden Green, Vegetable Consommé

玲瓏翠綠

Crystal Crisp

Black Tree Fungus, Water Chestnut, Red Bell Pepper, Celery, Sautéed

琥珀羊肚菌千葉豆腐

Thousand Layer Tofu, Morel, Steamed

梅菜芯蒸茄子

Eggplant, Pickled Brassica Pith, Steamed

紅炆腐皮素卷

Vegetarian Roll, Bean Curd Sheet, Shiitake, Snow Fungus

Bamboo Pith, Braised

紅燒蝦籽陳草菇豆腐

Tofu, Straw Mushroom, Dried Shrimp Roe, Braised

有機豆漿銀杏杞子鮮百合浸時蔬

Ginkgo, Wolfberry, Fresh Lily Bulb, Garden Green

Organic Soya Milk Consommé

榆耳金菇扒露筍

Chinese Fungus, Enoki Mushroom, Asparagus, Braised

梅菜芯浸銀川菜芯

Pickled Brassica Pith, Fungus, Garden Green, Vegetable Consommé

鮮魚湯浸時蔬

Garden Green, Fish Broth

時令蔬菜

Vegetable of the Day





精選粉麵飯 NOODLES & RICE

愛爾蘭有機小龍蝦湯伊麵

E-Fu Noodle, Irish Langoustine, Langoustine Consommé

羊肚菌五目飯

Morel, Rice Quintet

欖菜石斑薑蛋炒飯 (製作需時約30分鐘)

Garoupa, Fried Rice, Ginger, Preserved Vegetable

(Please wait approximately 30 minutes for your dish to be cooked)

明閣鮑魚蛋白炒飯

Abalone, Egg White, Fried Rice

鵝肝叉燒蔥花炒飯

Rougie Foie Gras, Barbecued Pork, Fried Rice

紫菜海鮮濃雞湯泡飯

Garoupa, Scallop, Shrimp, Seaweed, Bubble Rice, Chicken Consommé

香蒜鮮茄和牛鬆炒飯

Minced Wagyu Beef, Tomato, Garlic, Fried Rice

松露黑豚肉炒河粉

Rice Noodle, Japanese Kurobuta Pork, Black Truffle, Wok-Fried

薑蔥至尊蜜汁叉燒撈粗麵

Egg Noodle, Supreme Pork Loin, Honey, Ginger, Chive, Mixed

芙蓉生拆蟹肉燴伊麵

E-Fu Noodle, Crab Meat On Snow

桂林辣椒醬火鴨絲炒米粉

Rice Vermicelli, Shredded Roast Duck, Guilin Chili Sauce, Sautéed

濃湯魚滑米線

Fish Dumpling, Vermicelli, Fish Broth

番茄雞蛋和牛鬆煎米粉

Rice Vermicelli, Crisp, Minced Wagyu Beef, Tomato, Egg

五目兩面黃

Cabbage, Bamboo Shoot, Shiitake, Enoki Mushroom, Garden Green
Crisp Fried Noodle

