



明閣得獎菜式 MING COURT AWARD WINNERS

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 Soup

Abalone, Fish Maw, Chicken, Shiitake Mushroom, Bamboo Pith,
Black Tree Fungus, Dried Tangerine Peel, Ginger

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

每位 per person
\$208

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

Shrimp Consommé, Shiitake Mushroom, Rice Crisp

Tiger Prawn, Leek, Spring Onion, Fried

Tiger Prawn, Vermicelli, Shao Xing Rice Wine, Steamed

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

每位 per person
\$188

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

Cod Fish Fillet, Minced Shrimp, Spiced Shrimp, Fried

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

\$508

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 Mushroom, Dried Shrimp Roe, Stir-Fried

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

每兩 per tael
\$60

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

Chicken, Water Chestnut, Minced Shrimp,

Black Truffle Paste, Butternut Pumpkin, Pan-Seared

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

\$328



明閣精選美饌

Ming Court signatures

如閣下有任何食物敏感或欲選用素菜上湯，請與我們的服務員聯絡

Please inform your server if you have any allergies or dietary restrictions, or if you prefer vegetarian-based stock in your dishes.

所有價目需另加一服務費

All prices are subject to 10% service charge.





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鳳舞香羅

2015年度香港旅遊發展局美食之最大賞金獎名菜

Chicken, Wild Mushroom, Foie Gras, Thai Basil, Braised in Clay Pot

Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2015

\$338

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

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

Gold With Distinction, Hong Kong International Culinary Classic 2013

\$498

綠野鮮蹤

2015年度香港旅遊發展局美食之最大賞至高榮譽金獎名菜

Pomelo Flesh, Shanxi Aged Vinegar, Fried

Wild Mushroom, Butternut Pumpkin, Bell Pepper, Thai Basil, Pine Nut, Stir-Fried

Gold With Distinction, Hong Kong Tourism Board Best Of The Best Culinary Awards 2015

每位 per person

\$168

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

Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented,

Crispy Conpoy, Wolfberry, Pine Nut

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

\$308

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

Fried Rice Sizzler, Australian Wagyu Beef, Foie Gras

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

\$328





餐前小食 APPETISERS

冷盤 COLD

拍青瓜清酒凍鮑魚 Abalone in Japanese Sake, Pickled Cucumber, Chilled	\$308
芹香海蜇頭 Jelly Fish, Chinese Celery, Sesame Oil, Chilled	\$188
松露金菇蟲草花 Cordyceps, Enoki Mushroom, Black Truffle Paste, Chilled	\$138
椒麻汁醋香黑木耳 Chinese Black Fungus, Black Vinegar, Spiced Sesame Sauce, Chilled	\$98
冰鎮白靈菇 White King Oyster Mushroom, Wasabi, Chilled	\$98
金箔銀稔千層豆腐 Layered Silk Tofu, Gold Leaf, Chinese Olive Rich Sauce, Chilled	每位 per person \$98

熱盤 HOT

香煎黑椒牛舌粒 Ox Tongue, Cubed, Black Pepper, Pan-Seared	\$158
金沙蝦丸 Shrimp Ball, Salted Egg Yolk, Fried	八件 8 pieces \$158
特式滷水鵝肝 Foie Gras, Loh-Sui Sauce	每位 per person \$98
乾煸四季豆 Green Bean, Preserved Vegetable, Stir-Fried	\$98
七味金磚豆腐 Seven Spice-Crusted Tofu, Deep-Fried	\$98
脆藕片·琥珀合桃 Lotus Root Crisp, Caramelised Walnut	\$98





明爐燒烤及滷味 BARBECUED & MARINATED MEAT

明 明閣八小碟 至尊蜜汁叉燒 · 滷水豬仔腳 · 黑椒牛舌 · 麻油海蜇 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 Delights Supreme Pork Loin, Honey, Barbecued Pig's Trotter, Loh-Sui Sauce Ox Tongue, Black Pepper Jelly Fish, Sesame Oil, Chilled Four Delicacies, Hou Fu, Shiitake Mushroom, Black Tree Fungus, Abalone Sauce Seven Spice-Crusted Tofu, Deep-Fried White King Oyster Mushroom Cucumber, Homemade XO Sauce, Chilled				四位用 for four persons \$528
燒味雙拼 Barbecued Meat Duo	例 regular \$438			每位 per person \$198
明 即燒化皮乳豬 製作需時30分鐘 Suckling Pig, Roasted Please allow 30 minutes for cooking time	例 regular \$398	半隻 half \$698	一隻 whole \$1,288	
明 至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued	例 regular \$298			
滷水豬仔腳 Pig's Trotter, Loh-Sui Sauce	例 regular \$188			
五香燒腩肉 Pork Loin, Five Spice, Barbecued	例 regular \$188			
生浸豉油雞 製作需時45分鐘 Chef's Soy Sauce Chicken Please allow 45 minutes for cooking time		半隻 half \$288	一隻 whole \$528	
富貴鹽香雞 Chef's Chicken Baked in Rock Salt		半隻 half \$288	一隻 whole \$528	
明 潮蓮燒鵝 Goose, Roasted	例 regular \$268	半隻 half \$388	一隻 whole \$728	
京式片皮鴨 Peking Duck		半隻 half \$488	一隻 whole \$828	





湯羹 SOUP

- 明** 濃湯海中寶 (18頭南非鮑魚、海參、花膠及瑤柱)
South African Abalone, Fish Maw, Sea Cucumber, Conpoy, Double-Boiled
須提前預訂 Please order in advance
每位 per person
\$358
- 菜膽天白菇燉花膠
Superior Fish Maw, Shiitake Mushroom, Chinese Brassica,
Chicken Consommé, Double-Boiled
每位 per person
\$298
- 天麻菊香燉魚頭
行氣活血、益胃養血
Fish Head, Gastrodia, Chrysanthemum, Chinese Wine, Double-Boiled
Promotes Qi and blood circulation
每位 per person
\$188
- 花膠雪耳燉老鴿
補而不燥、寧心安神
Aged Pigeon, Whole, Fish Maw, Snow Fungus, Lily Bulb, Ginger, Double-Boiled
Nourishing, soothing and calming
每位 per person
\$188
- 明** 茶壺松茸竹筴清湯
Chicken Consommé, Matsutake Mushroom, Bamboo Pith, Served in Glass Teapot
每位 per person
\$188
- 瑤柱火鴨絲羹
Conpoy, Roast Duck, Shredded, Chicken Broth
每位 per person
\$128
- 彩棠蟹肉豆腐羹
Crab Meat, Crab Roe, Egg Yolk, Tofu Soup
每位 per person
\$128
- 海底椰川貝燉豬
Pork Shank, Sea Coconut, Chinese Herb, Double-Boiled
例 regular
\$568
- 淮杞螺頭瑤柱燉豬
Pork Shank, Whelk, Conpoy, Dried Chinese Wild Yam, Wolfberry, Double-Boiled
例 regular
\$568
- 紅燒蟹肉燕窩
Bird's Nest, Crab Meat, Superior Rich Broth, Braised
每位 per person
\$288
- 紅燒雞絲燕窩
Bird's Nest, Chicken, Shredded, Superior Rich Broth, Braised
每位 per person
\$268





鮑魚海味 ABALONE & DRIED SEAFOOD

蠔皇原隻扣吉品鮑魚 (20頭) Yoshihama Dried Abalone, Whole, Braised (Twenty-Head)	每隻 per piece \$2,988
蠔皇原隻扣澳洲鮮鮑魚 (3頭) Australian Abalone, Whole, Braised (Three-Head)	每隻 per piece \$488
北菇鵝掌扣南非湯鮑魚 South African Abalone, Shiitake Mushroom, Goose Web, Braised	每位 per person \$298
鵝掌扣鮮鮑甫 Abalone, Sliced, Goose Web, Braised	每位 per person \$268
蝦籽扒原條海參 Sea Cucumber, Whole, Dried Shrimp Roe, Garden Green, Braised	半條 half \$468 一條 whole \$868
關東刺參扣鵝掌 Kanto Sea Cucumber, Goose Web, Organic Okra, Braised	每位 per person \$328
鮑汁花膠扣鵝掌 Fish Maw, Goose Web, Kale, Abalone Sauce, Braised	每位 per person \$398





生猛海鮮 LIVE SEAFOOD

即日生猛海鮮

Catch of the Day

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 your server for today's catch, prepared as you wish

時價 Market Price

紅東星斑 Leopard Coral Garoupa

紅瓜子 Tomato Hind

海老虎斑 Brown Marbled Garoupa

明 鮮胡椒星斑球

Coral Trout Fillet, Fresh Peppercorn, Bell Pepper, Basil,
Dried Shallot, Black Pepper, Sautéed

時價 Market Price

生猛龍蝦

蒜茸蒸、上湯焗、芝士牛油焗或椒鹽

Lobster

Choose from Steamed with Garlic, Baked in Superior Broth,

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

時價 Market Price

膏蟹、肉蟹

清蒸、薑蔥焗或青紅椒焗

Crab

Choose from Steamed, Baked with Spring Onion and Ginger or

Baked with Bell Pepper and Fresh Chilli

須提前預訂 Please order in advance

時價 Market Price

游水生中蝦

白灼、椒鹽、豉油皇煎、胡椒焗、上湯焗或紅棗杞子籠仔蒸

Prawn

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

Baked with Pepper, Baked in Superior Broth or

Steamed with Red Date and Wolfberry

時價 Market Price

明 太白醉翁蝦 (兩位起)

Drunken Sea Prawn, Shao Xing Rice Wine,
Simmered - Table-Side Service

(Minimum Two Persons)

每位 per person

\$188





海鮮 SEAFOOD

雲腿粒蛋白龍蝦球 Lobster, Yunnan Ham, Silky Egg White, Steamed	每位 per person \$268
薑蔥龍蝦粉絲煲 Lobster, Vermicelli, Ginger, Spring Onion, Braised in Clay Pot	\$528
海中蝦黑椒粉絲煲 Prawn, Vermicelli, Black Pepper, Braised in Clay Pot	\$368
羅勒鮮胡椒炒海中蝦 Prawn, Fresh Pepper, Thai Basil, Sautéed	\$368
海中蝦炒蛋白 Prawn, Silky Egg White, Perilla Leaf Crisp, Scrambled	\$328
芝士焗釀蟹蓋或酥炸釀蟹蓋 Stuffed Crab Shell, Crab Meat Choose from Parmesan Cheese, Baked or Breaded, Fried	每位 per person \$188
老乾媽四季豆桂花蚌 British Columbian Coral Clam, String Bean, Guizhou Chilli Sauce, Sautéed	\$288
雲腿蟹肉桂花炒瑤柱 Crab Meat, Conpoy, Scrambled Egg, Yunnan Ham, Stir-Fried in Clay Pot	\$338
魚香茄子美國珍寶蠔煲 American Jumbo Oyster, Eggplant, Salted Fish, Minced Pork, Braised in Clay Pot	\$438
三蔥爆星斑球 Spotted Garoupa, Spring Onion, Red Onion, Shallot, Stir-Fried	\$528
紅棗菇絲斑腩煲 Garoupa, Red Date, Shiitake Mushroom, Sliced, Braised in Clay Pot	\$398
山西老陳醋香鱈魚粒 Cod Fillet, Cubed, Shanxi Aged Vinegar, Fried	\$268





家禽 POULTRY

 明閣炸子雞 Crispy-Skin Chicken, Roasted	半隻 half \$288	一隻 whole \$528
原籠荷葉雲腿蒸雞 Chicken Fillet, Shiitake Mushroom, Yunnan Ham, Steamed in Lotus Leaf	半隻 half \$288	一隻 whole \$528
紅蔥頭沙薑雞 Chicken, Shallot, Fresh Galangal, Steamed	半隻 half \$288	一隻 whole \$528
蝦子柚皮扒鴨 Duck, Pomelo Peel, Dried Shrimp Roe, Braised	半隻 half \$298	一隻 whole \$588
 原隻脆皮妙齡鴿 Crispy-Skin Baby Pigeon, Roasted Freshly Squeezed Lemon Juice, Spiced Salt		\$168





豬、牛、羊 PORK, BEEF & LAMB

- 明** 鎮江醋香西班牙黑毛豬
Spanish Iberico Pork Loin, Shanxi Aged Vinegar, Fried \$328
- 明** 紅酒火焰西班牙黑毛豬
Spanish Iberico Pork Loin, Merlot,
Black Peppercorn, Mushroom, Flame-Grilled \$328
- 鳳梨咕嚕肉
Sweet and Sour Pork \$268
- 香煎澳洲和牛
中式、黑椒汁或紅酒
Australian Wagyu Beef, Thick-Sliced, Pan-Seared 6件 six pieces
Choose from Chinese Sauce, Black Pepper Sauce or Red Wine Jus \$538
- 蝦籽關東刺參爆澳洲和牛粒
Australian Wagyu Beef, Cubed, Japanese Sea Cucumber,
String Bean, Dried Shrimp Roe, Sautéed \$538
- 琥珀蒜片澳洲和牛粒
Australian Wagyu Beef, Cubed, Garlic, Caramelised Walnut, Sautéed \$488
- 明** 松露和牛禮物盒
製作需時20分鐘
Australian Wagyu Beef, Thin-Sliced, Black Truffle Paste, Pan-Seared 每位 per person
Please allow 20 minutes for cooking time \$168
- 黑椒三蔥爆羊片
Lamb, Sliced, Spring Onion, Red Onion, Shallot, Black Pepper, Stir-Fried \$328





蔬菜 VEGETABLES

明	蝦籽扒柚皮 Pomelo Peel, Dried Shrimp Roe, Braised	\$268
明	蝦籽鮮菌素千層 Bean Curd Sheet, Dried Shrimp Roe, White Button Mushroom, Shiitake Mushroom, Sautéed	\$248
明	濃湯鮮竹花膠絲浸時蔬 Garden Green, Fish Maw, Fresh Bean Curd Sheet, Chicken Consommé, Simmered	\$248
	杞子鮮淮山雜菌浸時蔬 Garden Green, Wolfberry, Chinese Wild Yam, Wild Mushroom, Chicken and Pork Broth, Simmered	\$248
	琥珀羊肚菌千葉豆腐 Layered Tofu, Morel Mushroom, Steamed	\$248
	榆耳上素豆腐煲 Tofu, Garden Green, Elm Fungus, Braised in Clay Pot	\$238
	梅菜芯蒸茄子 Eggplant, Pickled Chinese Brassica Pith, Steamed	\$238
	上湯雲腿津白 Chinese Cabbage, Yunnan Ham, Chicken Broth, Simmered	\$248
	蝦膏唐生菜煲 Chinese Lettuce, Dried Shrimp Paste, Braised in Clay Pot	\$228
	梅菜芯浸銀川菜芯 Garden Green, Pickled Chinese Brassica Pith, Black Tree Fungus, Vegetable Consommé, Simmered	\$198
	時令蔬菜 Seasonal Vegetable	\$188





素菜 VEGETARIAN

金瓜鼎湖上素 Pumpkin, Bamboo Pith, Elm Fungus, Braised	每位 per person \$168
 彩虹仙子 Spanish Whole Tomato, Morel Mushroom, Matsutake Mushroom, Lotus Seed, Pumpkin, Chinese Wild Yam, Steamed	每位 per person \$138
 杏汁焗素菜包 Wild Mushroom, Chinese Brassica, Almond Sauce, Baked	每位 per person \$88
椰汁荔芋南瓜煲 Pumpkin, Taro, Wild Mushroom, Coconut Milk, Braised in Clay Pot	\$268
有機豆漿銀杏杞子鮮百合浸時蔬 Garden Green, Fresh Lily Bulb, Ginkgo, Wolfberry, Organic Soya Milk Consommé, Simmered	\$238
玲瓏翠綠 Water Chestnut, Black Tree Fungus, Red Bell Pepper, Celery, Sautéed	\$228





粉、麵、飯 NOODLES & RICE

鮑魚海味窩燒飯 Fried Rice Sizzler, Abalone, Assorted Deluxe Dried Seafood	\$408
炸菜火鴨絲炆鴛鴦米粉 Rice Vermicelli, Vermicelli, Roast Duck Shredded, Preserved Vegetable, Braised	\$248
番茄雞蛋和牛鬆煎米粉 Rice Vermicelli, Minced Wagyu Beef, Tomato, Egg, Pan-Fried	\$268
龍蝦湯蟹皇炆伊麵 E-Fu Noodle, Crab Roe, Lobster Consommé, Braised	\$368
芙蓉蟹肉燴伊麵 E-Fu Noodle, Crab Meat, Egg White, Braised	\$248
蝦籽叉燒金菇撈麵 Egg Noodle, Barbecued Pork, Enoki Mushroom, Dried Shrimp Roe	\$248
鮑魚蛋白炒飯 Fried Rice, Abalone, Shredded, Egg White	\$298
脆皮乳豬炒飯 Fried Rice, Suckling Pig, Tomato, Raisin	\$298
鵝肝叉燒蔥花炒飯 Fried Rice, Foie Gras, Barbecued Pork	\$288
蝦醬薑米蔥花蟹肉炒飯 Fried Rice, Crab Meat, Dried Shrimp Paste, Ginger	\$268
羊肚菌五目飯 Rice Quintet, Morel Mushroom, Enoki Mushroom, Reishi Mushroom, Ginkgo, Carrot	每位 per person \$98

