



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, Huadiao Wine, Steamed

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

每位 per person

\$188

如意三弄

百花釀金鱗·話梅帶子凍·啡菇如意卷

2019年度香港國際美食大獎銅獎名菜

Wishful Appetiser Trio

Fish Skin Crisp, Shrimp Paste, Deep-Fried

Scallop, Preserved Plum Jelly, Chilled

Portobello Mushroom, Bean Curd Wrap

Bronze, Hong Kong International Culinary Classic 2019

每位 per person

\$168

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 Fillet, Minced Shrimp, Spiced Shrimp, Fried

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

\$508

蝦籽鮮菌麒麟原條東星斑

2003年度香港旅遊發展局美食之最大賞金獎名菜

Leopard Coral Garoupa Fillet, Shiitake Mushroom, Dried Shrimp Roe, Stir-Fried

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

一條 whole

\$1,088



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 dish.

所有價目需另加一服務費

All prices are subject to 10% service charge.





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脆味蝦

2019年度香港國際美食大獎銀獎名菜

Prawn Duet

Prawn, Black and White Sesame, Chilli Sauce, Deep-Fried

Cubed Prawn, Wild Mushroom, Sautéed

Sliver, Hong Kong International Culinary Classic 2019

每位 per person
\$188

羅勒珍果M9和牛粒

2013年度香港國際美食大獎至高榮譽金獎名菜

Cubed M9 Wagyu Beef, Foie Gras, Basil, Cashew Nut, Wok-Fried

Gold With Distinction, Hong Kong International Culinary Classic 2013

\$588

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, 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M9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, M9 Wagyu Beef, Foie Gras

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

\$338





餐前小食 APPETISERS

冷盤 COLD

- 明** 脆藕片·琥珀合桃
Lotus Root Crisp, Caramelised Walnut \$108
- 明** 金箔銀稔千層豆腐
Layered Silk Tofu, Gold Leaf, Chinese Olive Rich Sauce, Chilled \$108
每位 per person
- 芥末雲耳伴油雞縱菌鹵水鴨舌
Chinese Black Fungus, Wasabi, Chilled
Duck Tongue, Termite Mushroom, Loh-Sui Sauce, Chilled \$138
- 芹香馬蹄海蜇頭
Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled \$158
- 明** 松茸金菇蟲草花
Cordyceps Flower, Enoki Mushroom, Matsutake Mushroom, Chilled \$158
- 拍青瓜花雕凍鮑魚
Abalone in Chinese Huadiao Wine, Pickled Cucumber, Chilled \$308
- ### 熱盤 HOT
- 七味金磚豆腐
Seven Spice-Crusted Tofu, Deep-Fried \$98
- 乾煸四季豆
Green Bean, Preserved Vegetable, Stir-Fried \$98
- 山西老陳醋香鱈魚粒
Cubed Cod Fillet, Shanxi Aged Vinegar, Fried \$158
- 當歸燒大鱔
Eel, Chinese Angelica, Grilled \$198
- 鹵水豬仔腳
Pig's Trotter, Loh-Sui Sauce \$168
- 五香燒腩肉
Pork Loin, Five Spice, Barbecued \$168
- 香煎黑椒牛舌粒
Cubed Ox Tongue, Black Pepper, Pan-Seared \$158
- 醬蘿蔔脆皮牛腩
Chilled Preserved Turnip, Angus Beef Brisket, Seared \$198





明爐燒烤及滷味 BARBECUED & MARINATED MEAT

明	<p>明閣八小碟 至尊蜜汁叉燒 · 滷水豬仔腳 · 黑椒牛舌粒 · 芹香馬蹄海蜆頭 松茸金菇蟲草花 · 芥末雲耳 · 五香燒腩肉 · XO醬涼拌青瓜 Ming Court Eight Delights Supreme Pork Loin, Honey, Barbecued Pig's Trotter, Loh-Sui Sauce Cubed Ox Tongue, Black Pepper, Pan-Seared Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled Cordyceps Flower, Enoki Mushroom, Matsutake Mushroom, Chilled Chinese Black Fungus, Wasabi, Chilled Pork Loin, Five Spice, Barbecued Cucumber, Homemade XO Sauce, Chilled</p>	<p>四位用 for four persons \$528</p>
	<p>燒味三重奏 Barbecued Meat Trio</p>	<p>每位 per person \$138</p>
	<p>燒味雙拼 Barbecued Meat Duo</p>	<p>例 regular \$438</p>
明	<p>即燒化皮乳豬 Suckling Pig, Roasted 製作需時30分鐘 Please allow 30 minutes for preparation</p>	<p>例 regular 半隻 half 一隻 whole \$398 \$698 \$1,288</p>
明	<p>至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued</p>	<p>例 regular \$298</p>
	<p>生浸豉油雞 Chef's Soy Sauce Chicken 製作需時45分鐘 Please allow 45 minutes for preparation</p>	<p>半隻 half 一隻 whole \$298 \$588</p>
	<p>富貴鹽香雞 Chef's Chicken Baked in Rock Salt</p>	<p>半隻 half 一隻 whole \$288 \$568</p>
明	<p>潮蓮燒鵝 Goose, Roasted</p>	<p>例 regular 半隻 half 一隻 whole \$288 \$428 \$788</p>
	<p>京式片皮鴨 Peking Duck</p>	<p>半隻 half 一隻 whole \$508 \$888</p>
明	<p>原隻脆皮妙齡鴿 Crispy-Skin Baby Pigeon, Roasted Freshly Squeezed Lemon Juice, Spiced Salt</p>	<p>\$168</p>





湯羹 SOUP

花膠螺頭燉竹絲雞 Fish Maw, Whelk, Silkie Chicken, Double-Boiled		例 regular \$668
天天老火湯 Chef's Daily Soup of the Day	每位 per person \$108	例 regular \$328
明 濃湯海中寶 (18頭南非鮑魚、海參、花膠及瑤柱) South African Abalone (eighteen-head), Sea Cucumber, Fish Maw, Conpoy, Double-Boiled		每位 per person \$388
菜膽天白菇燉花膠 Superior Fish Maw, Shiitake Mushroom, Chinese Cabbage, Chicken Consommé, Double-Boiled		每位 per person \$308
花膠雪耳燉老鴿 Whole Aged Pigeon, Fish Maw, Snow Fungus, Lily Bulb, Ginger, Double-Boiled		每位 per person \$228
明 茶壺松茸竹筴清湯 Chicken Consommé, Matsutake Mushroom, Bamboo Pith, Served in Glass Teapot		每位 per person \$188
彩棠蟹肉豆腐羹 Crab Meat, Crab Roe, Egg Yolk, Tofu Soup, Braised		每位 per person \$128
紅燒蟹肉燕窩 Bird's Nest, Crab Meat, Superior Rich Broth, Braised		每位 per person \$288
紅燒蟹黃蟹肉官燕 Imperial Bird's Nest, Crab Meat, Crab Roe, Braised		每位 per person \$568





鮑魚海味 ABALONE & DRIED SEAFOOD

蠔皇原隻扣吉品鮑魚 (20頭) Whole Yoshihama Dried Abalone, Braised (Twenty-Head)	每隻 per piece \$3,388
蠔皇原隻扣中東鮑魚 (18頭) Whole Middle East Dried Abalone, Braised (Eighteen-Head)	每隻 per piece \$888
蠔皇原隻扣澳洲鮮鮑魚 (3頭) Whole Australian Abalone, Braised (Three-Head)	每隻 per piece \$538
北菇鵝掌扣南非湯鮑魚 South African Abalone, Shiitake Mushroom, Goose Web, Braised	每位 per person \$298
蝦籽扒原條海參 Whole Sea Cucumber, Dried Shrimp Roe, Garden Green, Braised	半條 half \$468 一條 whole \$868
關東遼參扣花膠 Kanto Sea Cucumber, Fish Maw, Braised	每位 per person \$538
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

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 Peppercorn, Baked in Superior Broth or

Steamed with Red Date and Wolfberry in a dim sum basket

時價 Market Price

明 太白醉翁蝦 (兩位起)

Drunken Prawn, Shao Xing Rice Wine,

Simmered - Table-Side Service

(Minimum Two Persons)

每位 per person

\$188





海鮮 SEAFOOD

明 鮮胡椒東星斑球 Leopard Coral Garoupa Fillet, Fresh Peppercorn, Bell Pepper, Basil, Dried Shallot, Black Pepper, Sautéed	一條 whole \$1,088
雲腿粒蛋白龍蝦球 Lobster, Yunnan Ham, Silky Egg White, Steamed	每位 per person \$268
油爆本地龍蝦球 Fresh Local Lobster, Sautéed	每位 per person \$528
陽江豆豉焗黑鱈魚 Black Cod, Black Bean, Leek, Crispy Garlic, Baked	每位 per person \$268
薑蔥龍蝦粉絲煲 Lobster, Vermicelli, Ginger, Spring Onion, Braised in Clay Pot	\$568
烏龍吐珠 Kanto Sea Cucumber, Minced Shrimp, Pigeon Egg, Braised	每位 per person \$438
明 海中蝦黑椒粉絲煲 Prawn, Vermicelli, Black Pepper, Braised in Clay Pot	\$388
明 酥炸釀鮮蟹蓋 Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried	每位 per person \$188
酥炸原隻美國珍寶蠔 Whole American Jumbo Oyster, Deep-Fried	每件 per piece \$138
玉環清蒸東星斑柳 Leopard Coral Garoupa Fillet, Winter Melon, Steamed	每位 per person \$268
紅棗菇絲斑腩煲 Garoupa, Shredded Pork, Red Date, Shiitake Mushroom, Braised in Clay Pot	\$398





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
蝦子柚皮扒鴨 Duck, Pomelo Flesh, Dried Shrimp Roe, Braised	半隻 half \$298	一隻 whole \$588
荔茸香酥鴨 Duck Fillet, Taro Purée, Deep-Fried 製作需時30分鐘 Please allow 30 minutes for preparation	半隻 half \$298	一隻 whole \$588
松茸花雕蒸滑雞 Chicken, Matsutake Mushroom, Chinese Huadiao Wine, Steamed	半隻 half \$288	一隻 whole \$528
乾隆炒鴿崧 Minced Pigeon Meat, Shiitake Mushroom, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap	\$238	





豬、牛 PORK & BEEF

明	蘋果醋香黑毛豬 Iberico Pork Loin, Apple Cider Vinegar, Air-Dried Apple Crisp, Fried	\$328
明	鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Stir-Fried	\$268
	香酥蝦醬骨 Pork Spare Rib, Dried Shrimp Paste, Egg, Fried	\$308
明	蝦籽關東遼參爆M9和牛粒 Cubed M9 Wagyu Beef, Kanto Sea Cucumber, String Bean, Dried Shrimp Roe, Stir-Fried	\$668
	遠年陳皮和牛面頰 Wagyu Beef Cheek, Aged Dried Tangerine Peel, Braised	\$488
	蒜片M9和牛粒 Cubed M9 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried	\$588





蔬菜 VEGETABLES

明	蝦籽扒柚皮 Pomelo Flesh, Dried Shrimp Roe, Braised	\$268
明	蝦籽鮮菌素千層 Bean Curd Sheet, Dried Shrimp Roe, White King Oyster 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	\$268
	魚湯淮山雲耳浸時蔬 Garden Green, Chinese Yam, Chinese Black Fungus, Fish Consommé, Simmered	\$228
	金耳榆耳扒菠菜苗 Baby Spinach, Elm Fungus, Yellow Fungus, Braised	\$248
	琥珀羊肚菌千葉豆腐 Layered Tofu, Morel Mushroom, Steamed	\$248
	榆耳上素羊肚菌白靈菇豆腐煲 Tofu, Garden Green, Elm Fungus, Morel Mushroom, White King Oyster Mushroom, Braised in Clay Pot	\$248
	梅菜芯蒸茄子 Eggplant, Pickled Chinese Cabbage Pith, Steamed	\$228
	啫啫蝦乾蝦膏唐生菜煲 Chinese Lettuce, Dried Shrimp, Dried Shrimp Paste, Braised in Clay Pot	\$228





素菜 VEGETARIAN

 杏汁焗素菜包 Wild Mushroom, Chinese Cabbage, Almond Sauce, Baked	每位 per person \$88
 菜膽竹筍清燉松茸 Matsutake Mushroom, Bamboo Pith, Chinese Cabbage, Double-Boiled	每位 per person \$188
金瓜鼎湖上素 Pumpkin, Bamboo Pith, Elm Fungus, Braised	每位 per person \$168
 彩虹仙子 Whole Tomato, Morel Mushroom, Matsutake Mushroom, Lotus Seed, Pumpkin, Chinese Wild Yam, Steamed	每位 per person \$138
有機豆漿銀杏杞子鮮百合浸時蔬 Garden Green, Fresh Lily Bulb, Ginkgo, Wolfberry, Organic Soy Milk Consommé, Simmered	\$238
花椒羅勒未來牛肉漢堡 Beyond Burger, Basil, Fresh Peppercorn, Onion, Bell Pepper, Wok-Fried	\$238
鳳梨膳良素咕嚕肉 Sweet and Sour Omnipork, Pineapple, Stir-Fried	\$238
欖角鹹檸素香腸炒飯 Fried Rice, Beyond Sausage, Salted Lemon, Black Olive	\$238





粉、麵、飯 NOODLES & RICE

明 欖角鹹檸M9和牛炒飯 Fried Rice, M9 Wagyu Beef, Salted Lemon, Black Olive	\$328
鮑魚粒瑤柱雞蛋炒飯 Fried Rice, Cubed Abalone, Conpoy, Egg, Spring Onion	\$298
明 脆皮乳豬炒飯 Fried Rice, Suckling Pig, Spring Onion	\$298
鵝肝叉燒蔥花炒飯 Fried Rice, Foie Gras, Barbecued Pork, Spring Onion	\$288
蝦醬薑米蔥花蟹肉炒飯 Fried Rice, Crab Meat, Dried Shrimp Paste, Ginger, Spring Onion	\$268
明 豉椒蝦球兩面王 Crispy Egg Noodle, Prawn, Chilli, Red and Green Pepper, Fried	\$368
海鮮揚州窩麵 Egg Noodle, Shrimp, Scallop, Garoupa, Garden Green, Chicken Consommé	\$368
芙蓉蟹皇蟹肉燴伊麵 E-Fu Noodle, Crab Meat, Crab Roe, Egg White, Braised	\$268
蝦籽叉燒牛肝菌撈粗麵 Broad Egg Noodle, Barbecued Pork, Porcini Mushroom, Dried Shrimp Roe	\$248
蝦醬帶子鮮蝦叉燒絲炒米粉 Rice Vermicelli, Scallop, Shrimp, Shredded Barbecued Pork, Dried Shrimp Paste, Sautéed	\$248



