

TAKE THE CREDIT PACKAGE MENU

住宿套餐餐牌



Available from 11:30am to 6:00pm
(Last order at 5:30pm)

餐牌供應時間
早上11時半至晚上6時
(請於下午5時半前下單)



Available from 11:00am to 8:00pm
(Last order at 7:30pm)

餐牌供應時間
早上11時至晚上8時
(請於晚上7時半前下單)

LIGHT BITES 小食

<p>Crispy Spanish anchovies 酥脆西班牙鯷魚 (S) Pimiento del piquillo mayo 西班牙煙燻紅椒蛋黃醬</p>	135
<p>Hereford OBE organic grass-fed beef sliders* (2 pieces) 迷你澳洲赫里福德有機草飼牛肉漢堡* (兩件) (D, G) Pickles, aged cheddar, romaine lettuce, hand cut triple cooked chips 酸青瓜, 車打芝士, 羅馬生菜, 秘製薯角</p>	135
<p>Hereford OBE grass-fed beef short ribs 澳洲赫里福德有機草飼牛肋肉 (D) Marmite and Guinness glaze, garlic purée 黑啤酵母醬, 蒜泥醬</p>	145
<p>Serrano ham, truffle and Comté cheese toasties 黑松露火腿芝士多士 (D, G, P) 西班牙白毛豬火腿, 黑松露, 考姆特芝士</p>	90
<p>Scamorza cheese doughnuts 意大利煙燻芝士炸麵包球 (D, G, V)</p>	75
<p>IMPOSSIBLE™ tacos IMPOSSIBLE™ 脆玉米餅 (G, VE) Plant-based meat, Shisito pepper, avocado, green peppercorn, semi-dried tomato salsa 植物素肉, 日本尖椒, 牛油果, 青胡椒, 番茄莎莎醬</p>	115

* We recommend your beef sliders should be well done. If you wish it to be served otherwise, please inform your server when placing your order.

* 我們建議食用全熟牛肉。如有其他需要, 請於點餐時向服務員提出。

D: Contains dairy 含有奶類製品 / G: Contains gluten 含有麩質 / N: Contains nuts 含有堅果 / P: Contains pork 含有豬肉 / S: Seafood 海鮮 / V: Vegetarian 素食 / VE: Vegan 全素

Please inform your server if you have any allergies or dietary restrictions. 如閣下有任何食物敏感, 請與我們的服務員聯絡。

All prices are subject to a 10% service charge. 所有價目需另加一服務費。

CHARCUTERIE 冷肉盤

Spanish 48-month cured Ibérico ham carved to order (50g) 西班牙黑毛豬火腿 (48個月, 50克) (P)	250
Spanish Ibérico de Bellota Chorizo (70g) 西班牙辣肉腸 (70克) (P)	125
Spanish Serrano ham (70g) 西班牙白毛豬火腿 (70克) (P)	115
Marinated Spanish anchovies from the Cantabrian Sea in olive oil 橄欖油漬西班牙鯷魚 (S)	135

Served with assorted artisan olives, pickled garlic, candied pecans and lavash
配橄欖, 醃大蒜, 蜜餞山核桃 (N) 及烤薄脆餅乾 (G)

CHEESES 芝士

Selection of 2 for \$135 / 4 for \$205
任選兩款 \$135 / 四款 \$205

Mimolette – French / Cow 米莫雷特 — 法國 / 牛奶
Reblochon – French / Cow 瑞布羅申 — 法國 / 牛奶
Gorgonzola – Italian / Cow 戈貢佐拉 — 意大利 / 牛奶
Camembert – French / Cow 卡蒙伯爾 — 法國 / 牛奶
Manchego – Spanish / Sheep 曼徹格 — 西班牙 / 牛奶
Comté 2 years aged – French / Cow 考姆特 (熟成兩年) — 法國 / 牛奶

Served with quince jam and lavash
配李子蜜餞醬及烤薄脆餅乾 (G)

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明閣精選盛宴


MING COURT TASTING MENU

每位 per person


HK\$588

 金箔銀稔千層豆腐

Layered Silk Tofu, Gold Leaf, Chinese Olive Rich Sauce, Chilled

 茶壺松茸竹筴清湯

Chicken Consommé, Matsutake Mushroom, Bamboo Pith, Served in Glass Teapot

 龍皇披金甲

Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried

2009年度香港旅遊發展局美食之最大賞銀獎名菜

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

金耳榆耳扒菠菜苗

Baby Spinach, Elm Fungus, Yellow Fungus, Braised

蝦醬薑米蔥花蟹肉炒飯

Fried Rice, Crab Meat, Dried Shrimp Paste, Ginger, Spring Onion

蛋白杏仁茶

Almond Cream Sweetened Soup, Egg White

 明閣精選美饌
Ming Court signatures

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小食

APPETISERS

冷盤 COLD

明 脆藕片·琥珀合桃
Lotus Root Crisp, Caramelised Walnut \$108

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

熱盤 HOT

香煎黑椒牛舌粒
Cubed Ox Tongue, Black Pepper, Pan-Seared \$158

鹵水豬仔腳
Pig's Trotter, Loh-Sui Sauce \$168

五香燒腩肉
Pork Loin, Five Spice, Barbecued \$168

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

山西老陳醋香鱈魚粒
Cubed Cod Fillet, Shanxi Aged Vinegar, Fried \$158

當歸燒大鱧
Eel, Chinese Angelica, Grilled \$198

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明爐燒烤及滷味

BARBECUED & MARINATED MEAT

- | | | | |
|----------|--|--------------------|---------------------------------|
| 明 | 至尊蜜汁叉燒
Supreme Pork Loin, Honey, Barbecued | 例 regular
\$298 | |
| | 富貴鹽香雞
Chef's Chicken Baked in Rock Salt | | 半隻 half \$288
一隻 whole \$568 |
| 明 | 潮蓮燒鵝
Goose, Roasted | 例 regular
\$288 | 半隻 half \$428
一隻 whole \$788 |
| 明 | 原隻脆皮炒齡鴿
Crispy-Skin Baby Pigeon, Roasted
Freshly Squeezed Lemon Juice, Spiced Salt | \$168 | |

湯羹

SOUP

- | | | |
|----------|--|------------------------|
| 明 | 清燉海中寶 (18頭南非鮑魚、海參、花膠及瑤柱)
South African Abalone (eighteen-head),
Sea Cucumber, Fish Maw, Conpoy Clear Soup, 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 |

- 明** 明閣精選美饌
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鮑魚海味

ABALONE & DRIED SEAFOOD

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

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

海鮮

SEAFOOD



龍皇披金甲

Cod Fish Fillet, Minced Shrimp, Spiced Shrimp, Fried

\$508



酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried

\$188



明閣精選美饌

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家禽

POULTRY

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
蝦籽柚皮扒鴨 Duck, Pomelo Flesh, Dried Shrimp Roe, Braised	半隻 half \$298	一隻 whole \$588
松茸花雕蒸滑雞 Chicken, Matsutake Mushroom, Shao Xing Rice Wine, Steamed	半隻 half \$288	一隻 whole \$528

豬、牛

PORK & BEEF

 蘋果醋香黑毛豬 Iberico Pork Loin, Apple Cider Vinegar, Air-Dried Apple Crisp, Fried	\$328
 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
 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
蒜片M9和牛粒 Cubed M9 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried	\$588

 明閣精選美饌
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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
- 金耳榆耳扒菠菜苗
Baby Spinach, Elm Fungus, Yellow Fungus, Braised \$248
- 梅菜芯蒸茄子
Eggplant, Pickled Chinese Cabbage Pith, Steamed \$228

素菜

VEGETARIAN

- 明** 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
- 明** 杏汁焗素菜包
Wild Mushroom, Chinese Cabbage, Almond Sauce, Baked 每位 per person \$88
- 鳳梨膳良素咕嚕肉
Sweet and Sour Pork OmniPork, Pineapple, Stir-Fried \$238

- 明** 明閣精選美饌
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粉、麵、飯

NOODLES & RICE

- 明** 欖角鹹檸M9和牛蛋白炒飯
Fried Rice, M9 Wagyu Beef, Salted Lemon,
Black Olive, Egg White \$328
- 鮑魚粒瑶柱蛋白炒飯
Fried Rice, Cubed Abalone, Conpoy, Egg White \$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
- 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

明 明閣精選美饌
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甜品

DESSERT

楊枝甘露

Mango, Pomelo, Coconut, Sago Cream

每位 per person

\$55

遠年陳皮紅豆沙

Red Bean Cream Sweetened Soup,
Aged Dried Tangerine Peel

每位 per person

\$55

蛋白杏仁茶

Almond Cream Sweetened Soup, Egg White

每位 per person

\$55

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