

Breakfast Menu 早餐菜單

(Available daily from 07:00am to 11:00am 每天早上 7 時至 11 時供應)

For orders, please dial '0' 點菜請按'0'字

- BF1 - AMERICAN BREAKFAST (D, G, N, P) \$168**
Two scrambled free-range farm eggs, with hash brown potatoes, and pork sausage (chicken sausage available on request), grilled tomatoes and bacon
Freshly sliced seasonal fruit and a bakery basket
Daily sweet muffins, White & Brown Bread
(With butter, jam and marmalade)
Chilled orange juice
Coffee or Tea
美式早餐
炒蛋兩隻(選用走地雞蛋)、伴脆香薯餅、豬肉腸(另可選擇雞肉腸)、烤番茄及煙肉
時令鮮果及麵包籃
精選甜鬆餅、白麵包及全麥多士(配牛油、果醬及蜜糖)
鮮榨橙汁
香濃咖啡或茶
- BF2 - EGGS BENEDICT (D, G, N, P) \$168**
Two poached free-range farm eggs on toasted English muffin with ham, Hollandaise sauce, grilled tomatoes and hash brown potatoes
Freshly sliced seasonal fruit and a bakery basket
Daily sweet muffins, White & Brown Bread (With butter, jam and marmalade)
Chilled orange juice
Coffee or Tea
英式班尼迪蛋兩隻(選用走地雞蛋)
伴英式鬆餅、火腿、蛋黃醬、烤番茄及脆香薯餅
時令鮮果及麵包籃
精選甜鬆餅、白麵包及全麥多士(配牛油、果醬及蜜糖)
鮮榨橙汁
香濃咖啡或茶
- BF3 - BLUEBERRY PANCAKES (D, G, V) \$138**
With organic maple syrup and fresh berries
Freshly sliced seasonal fruit and a bakery basket
Daily sweet muffins, White & Brown Bread (With butter, jam and marmalade)
Chilled orange juice
Coffee or Tea
藍莓熱香餅
配有機楓糖漿及新鮮雜莓
時令鮮果及麵包籃
精選甜鬆餅、白麵包及全麥多士(配牛油、果醬及蜜糖)
鮮榨橙汁
香濃咖啡或茶

All Day Menu 全日菜單

(Available daily from 11:00am to 10:00pm 每天上午 11 時至晚上 10 時供應)

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SOUP & SALAD 湯及沙律

- AD1 - Cream of mushroom soup (D, V) \$78**
With cèpes, morel, shiitake mushrooms,
button mushrooms and truffle essence
野菌忌廉湯
牛肝菌、羊肚菌、香菇、蘑菇及松露油
- AD2 - French onion soup with garlic rubbed bruschetta (G) \$88**
法式洋蔥湯伴香蒜意式烤麵包
*Beef stock 牛肉湯底
- AD3 - Classic Caesar salad (D, P)**
凱撒沙律
With garlic rubbed bruschetta 伴香蒜意式烤麵包 (G) \$128
With grilled organic chicken breast 伴炭燒有機雞胸肉 (G) \$138
With smoked salmon 伴煙三文魚 (G, S) \$148
- AD4 - Healthy salad (G, N, VE) \$128**
**Arugula, spinach, avocado, cherry tomato, button mushroom,
toasted quinoa, macadamia, with lemon olive oil**
健康沙律
配芝麻菜、菠菜、牛油果、車釐茄、白菌、烤藜麥、夏威夷果仁、檸檬橄欖油
- AD5 - Cobb salad (D, P) \$148**
Chopped romaine hearts, bacon, tomatoes, roasted organic chicken breast,
quail eggs, avocado, chives, Gorgonzola blue cheese, olives and ranch dressing
卡布沙律
碎羅馬生菜、煙肉、番茄、烤有機雞胸肉、鵪鶉蛋、牛油果、
韭菜、意大利米蘭藍芝士、橄欖、牧場沙律醬
- AD6 - Za'atar couscous salad with chickpeas (G, VE) \$118**
Red peppers, shallots, mint, sumac, raisins, parsley,
lemon and extra virgin olive oil
北非小米鷹嘴豆沙律
紅椒、紅蔥、薄荷葉、黃檯香料、提子乾、歐芹、檸檬及初榨橄欖油

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SNACK & SANDWICH 小食及三文治

AD7 - Breaded chicken tulips with chilli mayonnaise (6 pieces) (G) \$78
炸雞槌配香辣蛋黃醬(6隻)

AD8 - Impossible™ plant-based ground meat sliders (D, G, V) \$138
Tomatoes, lettuce, vegan spicy mayonnaise, served with French fries
Impossible™植物素肉漢堡
番茄、生菜、全素辣蛋黃醬、伴炸薯條

AD9 - Club sandwich (D, G, P) \$138
Organic chicken breast, ham, aged cheddar cheese, crispy bacon, fried
free-range farm egg in bloomer bread and your choice of French fries or green salad
公司三文治
有機雞胸肉、火腿、車打芝士、脆煙肉、煎走地雞蛋配歐式麵包
伴炸薯條或田園青沙律

AD10 - The Place burger* (D, G, P) \$158
Grilled Wagyu beef patty, tomatoes, onions, Colby Jack cheese, bacon, lettuce,
The Place sauce in a brioche bun and your choice of French fries or green salad
燒和牛肉漢堡*
香燒和牛肉、番茄、洋蔥、傑克芝士、煙肉、生菜, 配自家製醬汁及牛油麵包
伴炸薯條或田園青沙律

*We recommend your beef burger 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。

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ASIA & MAINS 亞洲風味及主菜

AD11 - Kung pao chicken (N) \$138

Chicken, dried red chilli, Sichuan peppers, honey beans, cashew and steamed rice

宮保雞丁

雞肉、辣椒乾、四川胡椒、蜜豆及腰果伴白飯

AD12 - Kung pao tofu (VE, N) \$138

Tofu, dried red chilli, Sichuan peppers, honey beans, cashew and steamed rice

宮保豆腐

豆腐、乾辣椒、四川胡椒、蜜豆及腰果伴白飯

AD13 - Nasi goreng (G, N, S) \$148

Fried rice with prawns, egg, chilli, chicken wings, chicken and beef satay

印尼炒飯 蝦、雞蛋、辣椒、雞翅、雞肉及牛肉沙嗲

AD14 - Fish and chips (G, S) \$168

Beer battered black cod served with tartar sauce and French fries

英式炸魚薯條 炸黑鱈魚配他他醬,伴炸薯條

AD15 - Grilled Atlantic salmon (200g) (S) \$198**

炭燒大西洋三文魚扒** (200克)

AD16 - Grilled New Zealand lamb chops (250g) \$238**

炭燒紐西蘭羊架** (250克)

AD17 - Grilled US ribeye (300g) \$258**

炭燒美國肉眼扒** (300 克)

AD18 - Grilled lemon herb spring chicken ** \$188

炭燒檸檬香草春雞**

** Each served with sautéed garden vegetables, mushrooms and Caesar salad

Plus your choice of: baked potato, French fries or mashed potato (D, G)

Choice of sauces: black peppercorn, mushroom, herb butter or béarnaise sauce

以上均配: 炒雜菜、野菌及凱撒沙律

另自選: 原隻美式焗薯、炸薯條或薯蓉

自選醬汁: 黑椒、野菌、香草牛油或法式蛋黃香草汁

AD19 - Create your favourite pasta (G) \$138

Pasta: Spaghetti, penne, rigatoni, gluten-free spaghetti (VE)

Sauce: Bolognese, carbonara (P), primavera (V), pesto (V)

自創意大利粉

意粉選擇: 意大利粉、長通粉、田園通粉、不含麩質意大利粉

醬汁選擇: 肉醬汁、煙肉蛋黃汁、雜菜番茄汁、香草醬

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DESSERT 甜品

AD20 - Flourless Belgian chocolate cake (D, N) With caramelised mango, berries compote and Tia Maria sauce 比利時幼滑朱古力蛋糕 伴焦糖芒果及甜煮雜莓,配咖啡甜酒汁	\$68
AD21 - Italian tiramisu (D, G, N) With fresh chocolate dipped strawberries 意大利芝士餅 伴朱古力草莓	\$68
AD22 - Warm apple crumble (D, G, N) With Tahitian vanilla bean sauce 熱蘋果奶酥 伴大溪地香草醬	\$68
AD23 - Selection of sliced fresh seasonal fruits (VE) 時令鮮果拼盤	\$68

Price includes 10% service charge and delivery fee.
所有價目已包括加一服務費及派送服務收費



米芝蓮明閣美饌

MICHELIN-STARRED MING COURT SPECIALS

每天 11:00 – 22:00 供應

Available at 11:00 – 22:00 daily

M1 辣子雞絲

Shredded Chicken, Green Bean Noodle, Cucumber, Chilli,
Spring Onion, Sesame, Peppercorn, Chilled

\$88

M2 拍青瓜清酒凍鮑魚 (12 頭)

Abalone in Chinese Huadiao Rice Wine (Twelve-Head),
Pickled Cucumber, Chilled

四隻 four pieces
\$229

M3 至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

例 regular
\$208



M4 秘製鹽香雞 (粉嶺平原雞)

Chef's Chicken Baked in Rock Salt
(Fanling Ping Yuen Chicken)

例 regular
\$198



M5 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
\$188

M6 菜膽天白菇燉花膠

Superior Fish Maw, Shiitake, Chinese Cabbage,
Chicken Consommé, Double-Boiled

每位 per person
\$218

M7 花菇扣南非湯鮑魚 (4 頭)

South African Abalone (Four-Head), Shiitake, Braised

每位 per person
\$278



明閣精選美饌

Ming Court signatures

素菜

Vegetarian

如閣下有任何食物敏感或欲選用素菜上湯，請與我們聯絡

Please inform us if you have any food allergies, dietary restrictions or
if you prefer a vegetarian-based stock in your dish

Price includes 10% service charge and delivery fee.
所有價目已包括加一服務費及派送服務收費



米芝蓮明閣美饌

MICHELIN-STARRED MING COURT SPECIALS

每天 11:00 – 22:00 供應

Available at 11:00 – 22:00 daily

- M8 藍天使蝦黑椒粉絲煲
New Caledonia Blue Prawn, Vermicelli,
Black Pepper, Braised in a Clay Pot \$288
- M9 原籠荷葉雲腿蒸雞(粉嶺平原雞)
Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf
(Fanling Ping Yuen Chicken) 半隻 half \$248
-  M10 西班牙黑毛豬東坡肉
Iberico Pork Belly, Homemade Supreme Sauce, Braised 每位 per person \$98
-  M11 遠年陳皮和牛面頰
Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel,
Braised in a Clay Pot \$338
-  M12 豆漿銀杏杞子鮮百合浸時蔬
Garden Green, Fresh Lily Bulb, Gingko, Wolfberry,
Soy Milk Consommé, Simmered \$168
- M13 濃湯鮮竹花膠絲浸時蔬
Garden Green, Fish Maw, Fresh Bean Curd Sheet,
Chicken Consommé, Simmered \$188
-  M14 窩燒滋補竹絲雞炒飯
Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented,
Crispy Conpoy, Wolfberry, Pine Nut, Served in a Clay Pot \$218
-  M15 窩燒蔥香鵝肝 M9 和牛炒飯
Fried Rice Sizzler, M9 Wagyu Beef, Foie Gras, Served in a Clay Pot \$218
- M16 蝦醬帶子鮮蝦叉燒絲炒米粉
Rice Vermicelli, Scallop, Shrimp, Shredded Barbecued Pork,
Dried Shrimp Paste, Sautéed \$178



明閣精選美饌

Ming Court signatures



素菜

Vegetarian

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Please inform us if you have any food allergies, dietary restrictions or
if you prefer a vegetarian-based stock in your dish

BEVERAGE 飲品

(Available daily from 7:00am to 10:00pm 每天上午 7 時至晚上 10 時供應)

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B1 - Double Espresso, Café latte, Americano, Cappuccino or Flat white (D)	\$30
(Also available decaffeinated) 雙份特濃咖啡、鮮奶咖啡、美式咖啡、泡沫咖啡或白咖啡 (另可選擇無咖啡因咖啡)	
B2 - Hot chocolate (D)	\$30
Your choice of whole milk, skimmed milk, soy bean milk or almond milk (N) 熱朱古力 可選擇全脂牛奶、低脂牛奶、豆奶或杏仁奶	
B3 - Assortment of healthy teas	\$30
精選健康養生茶	
Fruit of the forest Caffeine-free; eases blood pressure and boosts the immune system 有機水果茶 — 不含咖啡因，有助降低血壓及提升免疫力	
Boricha Caffeine-free; inhibits colonization of harmful bacteria; prevents tooth decay and cardiovascular disease 韓式大麥茶 — 不含咖啡因，可減慢有害菌繁殖、預防蛀牙及心腦血管疾病	
Jamaican Ginger High in antioxidants; aids digestion; boosts the immune system and eye health 牙買加生姜茶 — 含豐富的抗氧化物，可幫助消化、增強免疫力及保持眼睛健康	
Genmaicha Zest Prevents bloating and soothes the digestive tract 玄米茶 — 防止胃脹和舒緩腸道不適	
Maojian High in antioxidants; supports the nervous and immune system 毛尖茶 — 含豐富的抗氧化物，能增強免疫力及神經系統	
B4 - Freshly squeezed fruit juice	\$30
Orange, Apple, Carrot, Watermelon, grapefruit 自選鮮榨果汁 橙、蘋果、甘筍、西瓜、西柚	
B5 - Soft drinks	Each 每罐 \$15
Coke, Coke Zero, Sprite, Ginger Ale, Tonic, Soda 可口可樂、零度可樂、雪碧、薑味汽水、湯力水、梳打水	Bucket of four 四罐 \$45
B6 - Beers	\$25
Carlsberg, Tsing Tao, Corona 啤酒 嘉士伯、青島、科羅娜	

WINE 餐酒

(Available daily from 11:00am to 10:00pm 每天上午 11 時至晚上 10 時供應)

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		Index 味道	Glass 每杯	Bottle 每瓶
CHAMPAGNE & SPARKLING 香檳及有汽葡萄酒				
W1	Giall'Oro, Valdobbiadene Prosecco Superior, Extra Dry, Italy	F/E	\$80	\$400
W2	Taittinger Brut, France	S/E	\$125	\$625
WHITE 白酒				
W3	Sileni, Estate Selection, The Straits Sauvignon Blanc Marlborough, New Zealand	F/S	\$75	\$300
W4	Bollini, Pinot Grigio, Trentino, Italy	F/E	\$80	\$320
W5	Soumah, Chardonnay d'Soumah, Yarra Valley, Australia	S/E	\$100	\$400
W6	Domaine Valentin Zusslin, Riesling, Orschwihr, Alsace, France (Biodynamic)	S/E	\$105	\$420
RED 紅酒				
W7	Kaesler, Stonehorse, Shiraz, Barossa, Australia	F/B	\$80	\$320
W8	Kilikanoon, Killerman's Run, Clare Valley, Cabernet Sauvignon, Australia	S/B	\$85	\$340
W9	Don Manuel Villafane, Reserva, Mendoza, Malbec, Argentina	F/E	\$90	\$360
W10	Gladstone Urlar, Pinot Noir, New Zealand (Organic)	F/E	\$95	\$380

Index 味道: B - Bold 濃郁 / E - Elegant 優雅 / F - Fruity 果香 / S - Savoury 圓潤