



明閣（灣仔）限定聯乘·匠藝饗宴

THE SYMPHONY OF CANTONESE MASTERY

曾超敬師傅

明閣（灣仔）廚藝總監
Chef Tsang Chiu King
Ming Court, Wanchai Culinary Director

葉振文師傅

集團餐飲團隊新成員
Chef Edmond Ip
New Culinary Talent of the Group

原價每位
original price per person

HK\$2,388

限時體驗優惠每位
limited time offer per person

HK\$1,988

明閣兩小碟

麻香鮑魚口水雞·避風塘香脆蝦米腸粉

Ming Court Appetiser Duo

Spicy chicken with abalone and sesame in chili oil

Deep-fried crispy rice rolls with dried shrimps in typhoon shelter style

古法清燉鳳吞燕

Double-boiled pigeon stuffed with bird's nest, crab meat and conpoy

威士忌老菜脯乾燒波士頓龍蝦

Pan-seared Boston lobster with pickled radish in whisky

麻婆豆腐乾燒關東遼參

Braised Kanto sea cucumber with mapo tofu and minced pork

酸湯立鱗金目鯛

Simmered crispy scales sea bream in sour broth with pickled cabbage

窩燒蔥香欖角風鱧脆米飯

Fried rice with eel, preserved black olives, spring onion and rice crisps in clay pot

明閣精選甜點

薑茶水中花·金網炸鮮奶·暖胃棗皇糕

Ming Court Sweet Delights Trio

Silken tofu flower in ginger soup

Deep-fried crispy milk curd

Steamed red dates pudding

以上菜單只限六位起。所有價目以港元計算。預訂主廚餐廳私人包廂需另加一服務費及茶芥。

此限定菜單及主廚餐廳私人包廂視乎供應情況而定。敬請至少三天前提早預訂。

此套餐不可與其他推廣、折扣、會員優惠、會員積分制度或優惠券同時使用。

Minimum six persons are required for this menu. All prices in HKD, for Chef's Table Private Dining Room reservations are subject to 10% service charge and tea charge.

The set menu and Chef's Table Private Dining Room is subject to availability, please reserve at least three days in advance.

This set menu cannot be used in conjunction with any other promotional offers, discounts, membership privileges, membership points system and gift vouchers.

