



明閣外賣自取菜單
GOURMET GRAB-AND-GO MENU

每天 11:30 - 20:30 供應
Available at 11:30 - 20:30 daily

賓客須於取餐時間最少一小時或之前致電+852 3552 3300 下單。
Orders shall be placed at least one hour before the pickup time
by calling the order hotline: +852 3552 3300.

取餐地址：九龍旺角上海街 555 號香港康得思酒店 6 樓
Pick-up location: Level 6, Cordis, Hong Kong, 555 Shanghai Street, Mongkok



外賣自取限定套餐 GRAB-AND-GO SPECIAL SET MENU

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四位用 for four persons

HK\$698net

包括自選主菜、天天老火湯、絲苗白飯及糖水各四客
Including Four Main Dishes of your Choice,
Four Chef's Daily Soup of the Day,
Four Steamed Rice and Four Desserts

遠年陳皮和牛面頰

Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised

至尊蜜汁叉燒 (例)

Supreme Pork Loin, Honey, Barbecued (Regular)

XO 醬炒菌露筍花枝明蝦球

Shrimp, Cuttlefish, Asparagus, Sautéed

遠年陳皮蒸和牛肉餅

Minced Wagyu Beef Patty, 15-Year Aged Dried Tangerine Peel, Steamed

荷葉雲腿蒸雞

Chicken Fillet, Shiitake Mushroom, Yunnan Ham, Steamed in Lotus Leaf

富貴鹽香雞 (例)

Chef's Chicken Baked in Rock Salt (Regular)

金不換南瓜鮮菌炒黑豚肉片

Iberico Pork, Thai Basil, Pumpkin, Shiitake, Wok-Fried

瑤柱花膠絲扒菠菜苗

Baby Spinach, Conpoy, Fish Maw, Braised

追加菜式 ADD ON

芹香馬蹄海蜆頭 JellyFish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled	\$108
至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued	\$228
五香燒腩肉 Pork Loin, Five Spice, Barbecued	\$118



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

所有折扣優惠不適用於以上菜單

All discount privileges are not applicable to the above menu



精選點心

DELUXE DIM SUM

每天 11:30 – 17:00 供應

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養生三色餃

牛肝菌榆耳菠菜餃 · 杞子鮮蝦蟹肉甘筍餃 · 帶子羊肚菌紅菜頭餃

Wellness Dumpling Trio

Porcini Dumpling, Elm Fungus, Spinach Wrap, Steamed
Shrimp Dumpling, Crab Meat, Wolfberry, Carrot Wrap, Steamed
Scallop Dumpling, Morel Mushroom, Beetroot Wrap, Steamed

三件 three pieces
\$88



鮑魚花膠竹筍海味灌湯餃

Superior Dumpling, Abalone, Fish Maw, Conpoy, Scallop, Shrimp,
Bamboo Pith, Yunnan Ham, Chicken Broth

每位 per person
\$138



筍尖藍天使蝦餃

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces
\$88

阿拉斯加蟹肉藍天使蝦菜苗餃

Alaskan King Crab, New Caledonia Blue Prawn Dumpling,
Spinach, Steamed

三件 three pieces
\$82

油雞縱菌乾貝藍天使蝦翠玉瓜餃

New Caledonia Blue Prawn Dumpling, Pork, Zucchini,
Termite Mushroom, Conpoy, Pine Nut, Steamed

三件 three pieces
\$82

瑤柱鮮蝦燒賣

Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed

四件 four pieces
\$82



上素蒸粉果

Vegetarian Dumpling, Morel, Assorted Mushrooms, Water Chestnut,
Carrot, Tribute Vegetable, Steamed

三件 three pieces
\$62



蜜汁叉燒包

Barbecued Pork Bun, Steamed

三件 three pieces
\$68

生煎梅菜野菌包

Assorted Mushrooms Bun, Local Preserved Mustard Cabbage, Pan-Fried

三件 three pieces
\$62

明閣流沙包

Egg Yolk Custard Bun, Steamed

三件 three pieces
\$62



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精選點心

DELUXE DIM SUM

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流沙紫薯酥 Purple Potato Puff, Fermented Red Bean Curd, Sesame, Deep-Fried	三件 three pieces \$58
黑毛豬鹹水角 Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork, Preserved Radish, Deep-Fried	三件 three pieces \$68
牛油果藍天使蝦春卷 New Caledonia Blue Prawn Spring Roll, Avocado, Cucumber, Deep-Fried	三件 three pieces \$68
韭黃藍天使蝦腸粉 Rice Pasta Roll, New Caledonia Blue Prawn, Yellow Chives, Steamed	\$98
蜜汁叉燒腸粉 Rice Pasta Roll, Barbecued Pork, Honey, Steamed	\$88
香茜牛肉腸粉 Rice Pasta Roll, Minced Beef, Parsley, Steamed	\$88
上湯牛肉球 Beef Dumpling, Chicken and Pork Broth, Aged Dried Tangerine Peel, Simmered	三件 three pieces \$72
遠年陳皮蒸排骨 Pork Spare Rib, 15-Year Aged Dried Tangerine Peel, Bean Curd Puff, Steamed	\$72
花膠鮑魚海參海味雞扎 Abalone, Fish Maw, Sea Cucumber, Chicken, Shiitake, Bean Curd Wrap, Steamed	二件 two pieces \$118



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餐前小食

APPETISERS

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-  脆藕片 · 琥珀合桃
Lotus Root Crisp, Caramelised Walnut \$108
-  松茸金菇蟲草花
Cordyceps Flower, Enoki, Matsutake, Chilled \$158
- 芹香馬蹄海蜇頭
Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled \$158
- 辣子雞絲
Shredded Chicken, Green Bean Noodle, Cucumber, Chilli,
Spring Onion, Sesame, Peppercorn, Chilled \$128
- 遠年陳皮柑桔牛腩
Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled \$168
- 芥末鴨舌伴醋香小木耳
Duck Tongue, Wasabi, Black Fungus, Chinese Black Vinegar, Chilled \$168
- 椒鹽鱈魚粒
Cod, Spiced Salt, Red Chili, Deep-Fried \$188
- 香煎藍天使蝦墨魚餅
New Caledonia Blue Prawn and Cuttlefish Patty, Water Chestnut,
Chinese Celery, Pan-Seared \$168
-  滷水豬仔腳
Pig's Trotter, Loh-Sui Sauce \$168



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明爐燒烤

BARBECUED

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當歸燒大鱈

Eel, Chinese Angelica, Grilled

例 regular
\$218

五香燒腩肉

Pork Loin, Five Spice, Barbecued

例 regular
\$168



至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

例 regular
\$298

燒味雙拼

Barbecued Meat Duo

例 regular
\$438

煙燻老樹茶香乳鴿

Baby Pigeon, Aged Pu'er Tea, Smoked

一隻 whole
\$168



脆皮妙齡鴿

Crispy-Skin Baby Pigeon, Roasted
Freshly Squeezed Lemon Juice, Spiced Salt

一隻 whole
\$168

即燒化皮乳豬

Suckling Pig, Roasted

製作需時30分鐘 Please allow 30 minutes for preparation

例 regular 半隻 half 一隻 whole
\$398 \$698 \$1,288

潮蓮燒鵝

Goose, Roasted

例 regular 半隻 half 一隻 whole
\$288 \$428 \$788



秘製鹽香雞 (粉嶺平原雞)

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

半隻 half 一隻 whole
\$358 \$688



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湯羹

SOUP

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天天老火湯

Chef's Daily Soup of the Day

每位 per person

\$108

明 花膠螺頭蜜瓜爵士湯

Fish Maw, Whelk, Honeydew Melon, Pork Loin, Double-Boiled

每位 per person

\$188

明 濃湯花膠雞絲羹

Eight Treasure Soup

Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith,
Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger

每位 per person

\$208

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, Chinese Cabbage,
Chicken Consommé, Double-Boiled

每位 per person

\$308

彩棠蟹肉豆腐羹

Crab Meat, Crab Roe, Egg Yolk, Tofu Soup, Braised

每位 per person

\$138



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鮑魚海味

ABALONE & DRIED SEAFOOD

每天 11:30 – 20:30 供應

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蠔皇花菇原隻扣中東鮑魚 (28頭) Whole Middle East Dried Abalone (Twenty-Eight-Head), Shiitake, Braised	每隻 per piece \$588
蠔皇原隻扣澳洲鮮鮑魚 (3頭) Whole Australian Abalone (Three-Head), Braised	每隻 per piece \$538
蔥燒野生岩米扣關東遼參 Kanto Sea Cucumber, Wild Rock Rice, Braised	每位 per person \$368
花菇鵝掌扣南非湯鮑魚 (4頭) South African Abalone (Four-Head), Shiitake, Goose Web, Braised	每位 per person \$428
關東遼參鵝掌扣南非湯鮑魚 (4頭) South African Abalone (Four-Head), Kanto Sea Cucumber, Goose Web, Braised	每位 per person \$628
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



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海鮮

SEAFOOD

每天 11:30 – 20:30 供應

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 龍皇披金甲	例 regular
Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried	\$598
 酥炸釀鮮蟹蓋	每位 per person
Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried	\$238
鮮腐竹火腩星斑腩煲	
Leopard Coral Garoupa, Pork Loin, Bean Curd Sticks, Shiitake Mushroom, Ginger, Spring Onion, Braised in a Clay Pot	\$568
珊瑚龍蝦球	
Loyster, Crab Meat, Crab Roe, Spring Onion, Egg White, Stir-Fried	\$628
 藍天使蝦黑椒粉絲煲	
New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot	\$408
自家製玉子豆腐美國珍寶蠔煲	
Whole American Jumbo Oyster, Homemade Egg Tofu, Salted Fish, Braised in a Clay Pot	\$368



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家禽及肉類

POULTRY & MEATS

每天 11:30 – 20:30 供應

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明 明閣炸子雞 (粉嶺平原雞) Crispy-Skin Chicken, Roasted (Fanling Ping Yuen Chicken)	半隻 half 一隻 whole \$358 \$688
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 一隻 whole \$358 \$688
遠年陳皮煎雞 (粉嶺平原雞) Chicken Pieces, 15-Year Aged Dried Tangerine Peel, Spring Onion, Shallot, Pan-Fried (Fanling Ping Yuen Chicken)	\$358
蝦子柚皮扒鴨 Duck, Pomelo Flesh, Dried Shrimp Roe, Braised in a Clay Pot	半隻 half 一隻 whole \$308 \$608
乾隆炒鴿崧 Minced Pigeon Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap	\$238
明 西班牙黑毛豬東坡肉 Iberico Pork Belly, Homemade Supreme Sauce, Braised	每位 per person \$138
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 遠年陳皮和牛面頰 Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot	\$488
豉蒜尖椒爆紐西蘭羊柳 New Zealand Lamb Fillet, Shishito Green Pepper, Garlic Black Bean, Spring Onion, Stir-Fried, Served in a Clay Pot	\$368



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蔬菜

VEGETABLES

每天 11:30 – 20:30 供應

Available at 11:30 – 20:30 daily

- | | |
|--|------------------------|
|  彩虹仙子
Whole Tomato, Morel, Matsutake, Lotus Seed,
Pumpkin, Chinese Yam, Steamed | 每位 per person
\$138 |
|  豆漿銀杏杞子鮮百合浸時蔬
Garden Green, Fresh Lily Bulb, Gingko, Wolfberry,
Soy Milk Consommé, Simmered | \$238 |
| 蝦籽扒柚皮
Pomelo Flesh, Dried Shrimp Roe, Braised | \$268 |
| 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,
15-Year Aged Dried Tangerine Peel, Fish Consommé, Simmered | \$288 |
|  金耳榆耳扒菠菜苗
Baby Spinach, Elm Fungus, Yellow Fungus, Braised | \$248 |
|  榆耳上素羊肚菌白靈菇豆腐煲
Tofu, Garden Green, Elm Fungus, Morel,
White King Oyster Mushroom, Braised in a Clay Pot | \$248 |
|  梅菜芯蒸茄子
Eggplant, Pickled Chinese Cabbage Pith, Steamed | \$228 |
| 啫啫蝦乾蝦膏芥蘭煲
Chinese Kale, Dried Shrimp, Dried Shrimp Paste, Braised in a Clay Pot | \$268 |



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粉、麵、飯

NOODLES & RICE

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- 明** 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 \$298
- 明** 窩燒蔥香鵝肝M9和牛炒飯
Fried Rice Sizzler, M9 Wagyu Beef, Foie Gras, Served in a Clay Pot \$308
- 窩燒鮑魚粒瑤柱燴飯
Fried Rice Sizzler, Abalone, Conpoy, Egg, Chinese Celery, Shiitake, Spring Onion, Braised in a Clay Pot \$298
- 明** 芥香欖菜豚肉炒飯
Fried Rice, Barbecued Iberico Pork, Pickled Olive, Chinese Kale \$298
- 豉椒帶子星斑球炒麵
Crispy Egg Noodle, Leopard Coral Garoupa, Scallop, Chilli, Red and Green Pepper, Onion, Black Bean Sauce, 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 \$328
- 蝦醬帶子鮮蝦叉燒絲炒米粉
Rice Vermicelli, Scallop, Shrimp, Shredded Barbecued Pork, Dried Shrimp Paste, Sautéed \$248



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