



明閣外賣自取及客房送餐菜單
GRAB-AND-GO & IN ROOM DINING 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



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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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

明 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

明 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

明 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

每天 11:30 – 20:30 供應

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天天老火湯

Chef's Daily Soup of the Day

每位 per person

\$108



花膠螺頭蜜瓜爵士湯

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

每位 per person

\$188



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



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

Available at 11:30 – 20:30 daily

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

Available at 11:30 – 20:30 daily

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

每天 11:30 – 20:30 供應

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-  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
-  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
-  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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