# 晚市商務套餐 - 日 BUSINESS SET DINNER MENU - SUN

每位 per person

HK\$1,088

## 明閣兩小碟

魚子醬花雕醉藍天使蝦 至尊蜜汁叉燒

#### Ming Court Appetiser Duo

Drunken New Caledonia Blue Prawn, Caviar, Chinese Huadiao Wine, Simmered Supreme Pork Loin, Honey, Barbecued

# 油雞縱菌炒蝦球帶子

Marinated Termite Mushroom, Scallop, Shrimp, Sautéed

### 花膠螺頭蜜瓜爵士湯

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

#### 燈影玉玲瓏

Lobster, Steamed Japanese Egg, Saffron, Stir-Fried

## 豉蒜尖椒斑球

Spotted Garoupa Fillet, Shishito Green Pepper, Garlic Black Bean Sauce, Stir-Fried

### 原籠荷香雲腿蒸雞

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

### 蝦醬薑米蔥花蟹肉炒飯

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

# 清香柚子凍

Pomelo, Honey, Red Bean Pudding, Chilled

## 套餐包含三小時隨意添飲餐酒、本地啤酒、橙汁及汽水

Menu includes 3 hours unlimited of house wine, local beer, chilled orange juice and soft drinks

# 晚市商務套餐 - 月 BUSINESS SET DINNER MENU - MOON

每位 per person

HK\$1,388

### 明閣兩小碟

魚子醬花雕醉藍天使蝦 至尊蜜汁叉燒

#### Ming Court Appetiser Duo

Drunken New Caledonia Blue Prawn, Caviar, Chinese Huadiao Wine, Simmered Supreme Pork Loin, Honey, Barbecued

### 酥炸釀鮮蟹蓋

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

#### 姬松茸螺頭燉遼參

Kanto Sea Cucumber, Sea Whelk, Blaze Mushroom, Double-Boiled

### 珊瑚龍蝦球

Lobster, Crab Meat, Crab Roe, Spring Onion, Egg White, Stir-Fried

### 原籠荷香棗皇蒸星斑柳

Leopard Coral Garoupa Fillet, Shiitake, Red Dates, Steamed in Lotus Leaf

### 遠年陳皮和牛面頰

Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot

### 芥香欖菜豚肉炒飯 / 窩燒鮑魚粒瑤柱燴飯

Fried Rice, Barbecued Iberico Pork, Pickled Olive, Cubed Chinese Kale /
Fried Rice Sizzler, Abalone, Conpoy, Egg, Chinese Celery,
Shiitake, Spring Onion, Braised in a Clay Pot

#### 椰汁蘆薈官燕糕

Imperial Bird's Nest, Aloe Vera, Coconut Milk Pudding, Chilled

# 套餐包含三小時隨意添飲餐酒、本地啤酒、橙汁及汽水

Menu includes 3 hours unlimited of house wine, local beer, chilled orange juice and soft drinks