



# 米芝蓮盛宴

## MICHELIN DEGUSTATION MENU

每位 per person

HK\$1,338

每位包括一杯Taittinger, Prélude Grands Cru香檳  
Including One Glass of Taittinger, Prélude Grands Cru, Champagne Per Person

每位可另加HK\$60配以一杯侍酒師推薦白酒或紅酒  
Additional HK\$60 Per Person for One Glass of Sommelier Selected White Wine or Red Wine

### 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

### 姬松茸螺頭燉遼參

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

### 酥炸釀鮮蟹蓋

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

### 燈影玉玲瓏

Lobster, Steamed Japanese Egg, Saffron, Stir-Fried

### 蒜片M9和牛粒

Cubed M9 Wagyu Beef, Garlic, Stir-Fried

### 珊瑚蟹肉扒時蔬

Garden Green, Coral Crab Meat, Braised

### 芥香欖菜豚肉炒飯

Fried Rice, Barbecued Iberico Pork, Pickled Olive, Cubed Chinese Kale

### 薑汁桃膠燉鮮奶·椰汁蘆薈官燕糕

Hokkaido Milk, Egg White, Ginger, Natural Resin, Double-Boiled  
Imperial Bird's Nest, Aloe Vera, Coconut Milk Pudding, Chilled

如閣下有任何食物敏感或欲選用素菜上湯，請與我們的服務員聯絡  
Please inform your server if you have any food allergies, dietary restrictions or  
if you prefer a vegetarian-based stock in your dish

所有價目需另加一服務費  
All prices are subject to 10% service charge

