



精選點心

DELUXE DIM SUM



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, Beetroot Wrap, Steamed

三件 three pieces
\$88



鮑魚花膠竹笙海味灌湯餃

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

阿拉斯加蟹肉菜苗餃

Alaskan King Crab Dumpling, Spinach, Steamed

三件 three pieces
\$82

油雞縱菌元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



明閣精選美饌
Ming Court signatures



素菜
Vegetarian

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精選點心

DELUXE DIM SUM

-  即焗原隻鮑魚雞粒酥・陳年普洱茶
Whole Abalone, Chicken, Savoury Butter Tart, Baked
Aged Pu'er Tea
每位 per person
\$88
製作需時20分鐘 Please allow 20 minutes for preparation
- 香酥蜂巢芋角
Taro Dumpling, Pork, Shrimp, Shiitake, Preserved Radish, Egg, Deep-Fried
三件 three pieces
\$72
-  銀湖天鵝酥
Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried
三件 three pieces
\$72
- 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, Cultuce, Deep-Fried
三件 three pieces
\$68
- XO醬炒腸粉
Rice Pasta Roll, Homemade XO Sauce, Sautéed
\$98
-  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
-  花膠鮑魚海參海味雞扎
Abalone, Fish Maw, Sea Cucumber, Chicken, Shiitake,
Bean Curd Wrap, Steamed
兩件 two pieces
\$118

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Ming Court signatures

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餐前小食 APPETISERS

-  脆藕片・琥珀合桃
Lotus Root Crisp, Caramelised Walnut \$108
-   金箔松露千層豆腐
Layered Silk Tofu, Gold Leaf, Black Truffle, Chilled 每位 per person \$98
-  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 Tree Fungus, Chinese Black Vinegar, Chilled \$168
- 拍青瓜花雕凍鮑魚 (12頭)
Abalone in Chinese Huadiao Rice Wine (Twelve-Head), Pickled Cucumber, Chilled 四隻 four pieces \$328

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餐前小食 APPETISERS



七味金磚豆腐

Seven Spice-Crusted Tofu, Deep-Fried

\$98

香酥金沙法國田雞腿

French Frog's Leg, Salted Egg Yolk, Deep-Fried

\$238

椒鹽鱈魚粒

Cod, Spiced Salt, Red Chilli, 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

鹵水豬仔腳

Pig's Trotter, Loh-Sui Sauce

\$168



明閣八小碟

至尊蜜汁叉燒 · 鹵水豬仔腳 · 遠年陳皮柑桔牛腩 · 芹香馬蹄海蜇頭

芥末鴨舌 · 醋香小木耳 · 五香燒腩肉 · XO醬涼拌青瓜

Ming Court Eight Delights

Supreme Pork Loin, Honey, Barbecued

Pig's Trotter, Loh-Sui Sauce

Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled

Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled

Duck Tongue, Wasabi, Chilled

Black Tree Fungus, Chinese Black Vinegar, Chilled

Pork Loin, Five Spice, Barbecued

Cucumber, Homemade XO Sauce, Chilled

四位用 for four persons

\$558



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Ming Court signatures



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明爐燒烤 BARBECUED

明	當歸燒大鱈	例 regular		
	Eel, Chinese Angelica, Grilled	\$238		
	五香燒腩肉	例 regular		
	Pork Loin, Five Spice, Barbecued	\$168		
明	至尊蜜汁叉燒	例 regular		
	Supreme Pork Loin, Honey, Barbecued	\$298		
	燒味三重奏			每位 per person
	Barbecued Meat Trio			\$148
明	脆皮妙齡鴿			一隻 whole
	Crispy-Skin Baby Pigeon, Roasted			\$168
	即燒化皮乳豬			
	Suckling Pig, Roasted	例 regular	半隻 half	一隻 whole
	製作需時30分鐘 Please allow 30 minutes for preparation	\$428	\$888	\$1,688
	潮蓮燒鵝	例 regular	半隻 half	一隻 whole
	Goose, Roasted	\$308	\$468	\$888
明	秘製鹽香雞 (粉嶺平原雞)		半隻 half	一隻 whole
	Chef's Chicken Baked in Rock Salt (Fanling Ping Yuen Chicken)		\$358	\$688
	京式片皮鴨			
	Peking Duck			
	二食可按閣下喜好烹調，請向明閣團隊查詢	半隻 half	一隻 whole	
	Please ask your server to prepare the second course as you wish	\$538	\$938	

明 明閣精選美饌
Ming Court signatures

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湯羹 SOUP

- | | |
|--|------------------------|
| 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, Sea Conch, Honeydew Melon, Pork Loin, Double-Boiled | 每位 per person
\$208 |
|  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
\$228 |
|  清燉海中寶 (18頭南非鮑魚、遼參、花膠及瑤柱)
South African Abalone (Eighteen-Head), Kanto Sea Cucumber,
Fish Maw, Conpoy, Clear Soup, Double-Boiled | 每位 per person
\$388 |
| 姬松茸螺頭燉遼參
Kanto Sea Cucumber, Sea Whelk,
Blaze Mushroom, Double-Boiled | 每位 per person
\$328 |
| 菜膽天白菇燉花膠
Superior Fish Maw, Shiitake, Chinese Cabbage,
Chicken Consommé, Double-Boiled | 每位 per person
\$308 |
|  茶壺松茸竹筍清湯
Chicken Consommé, Matsutake, Bamboo Pith, Served in Glass Teapot | 每位 per person
\$188 |
|  菜膽天白菇竹筍清燉松茸
Matsutake, Shiitake, Bamboo Pith, Chinese Cabbage, Double-Boiled | 每位 per person
\$198 |
| 彩棠蟹肉豆腐羹
Crab Meat, Crab Roe, Egg Yolk, Tofu Soup, Braised | 每位 per person
\$158 |

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燕窩 BIRD'S NEST

紅燒竹笙釀官燕

Imperial Bird's Nest, Bamboo Pith, Braised

每位 per person
\$588

紅燒蟹皇蟹肉官燕

Imperial Bird's Nest, Crab Meat, Crab Roe, Braised

每位 per person
\$588

高湯雞蓉燴官燕

Imperial Bird's Nest, Shredded Chicken, Superior Rich Broth, Braised

每位 per person
\$588

松茸高湯燉官燕

Imperial Bird's Nest, Matsutake, Superior Rich Broth, Double-Boiled

每位 per person
\$628

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鮑魚海味

ABALONE & DRIED SEAFOOD

蠔皇原隻扣吉品鮑魚 (20頭) Whole Yoshihama Dried Abalone (Twenty-Head), Braised	每隻 per piece \$3,388
蠔皇花菇原隻扣中東鮑魚 (28頭) Whole Middle Eastern 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
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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生猛海鮮 LIVE SEAFOOD

即日生猛海鮮

請向明閣團隊查詢是日供應海鮮，各種海鮮可按閣下喜好烹調

清蒸、油泡或古法蒸

Catch of the Day

Please ask your server for today's catch, prepared as you wish

Choose from Steamed, Stir-Fried or Steamed with Shredded Pork and Shiitake

紅東星斑	Leopard Coral Garoupa
紅瓜子	Tomato Hind
海老虎斑	Brown Marbled Garoupa
蘇鼠斑	Coral Garoupa

時價 Market Price

生猛龍蝦

蒜蓉蒸、上湯焗、芝士牛油焗、避風塘炒或XO山珍野菌醬炒

Lobster

Choose from Steamed with Garlic, Baked in Superior Broth,

Baked in Cheese and Butter, Stir-Fried in Garlic and Chilli or Stir-Fried in XO Mushroom Sauce

時價 Market Price

膏蟹、肉蟹

清蒸、薑蔥焗或花雕蛋白蒸

Crab

Choose from Steamed, Baked with Spring Onion and Ginger or

Steamed with Egg White and Chinese Huadiao Rice Wine

須提前預訂 Please order in advance

時價 Market Price

游水生中蝦

白灼、椒鹽、豉油皇煎或上湯焗

Prawn

Choose from Poached, Stir-Fried in Spiced Salt, Fried in Soy Sauce or

Baked in Superior Broth

時價 Market Price

太白醉翁蝦 (兩位起)

Drunken Prawn, Shao Xing Rice Wine,

Simmered - Table-Side Service

(Minimum Two Persons)

每位 per person

\$208

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海鮮 SEAFOOD

龍皇三弄

花雕粉絲蒸虎蝦 · 蔥爆虎蝦球 · 鮮蝦濃湯脆米

Prawn Ensemble

Tiger Prawn, Vermicelli, Chinese Huadiao Rice Wine, Steamed

Tiger Prawn, Leek, Spring Onion, Fried

Shrimp Consommé, Shiitake, Rice Crisp

每位 per person

\$188



龍皇披金甲

Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried

每位 per person

\$118

例 regular

\$598



鮮胡椒東星斑球

Leopard Coral Garoupa Fillet, Fresh Peppercorn, Bell Pepper, Basil, Dried Shallot, Black Pepper, Sautéed

一條 whole

\$1,188



酥炸釀鮮蟹蓋

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

每位 per person

\$268

玉環清蒸東星斑柳

Leopard Coral Garoupa Fillet, Winter Melon, Steamed

每位 per person

\$268

鮮腐竹火腩星斑腩煲

Leopard Coral Garoupa Fillet, Pork Loin, Bean Curd Sticks, Shiitake, Ginger, Spring Onion, Braised in a Clay Pot

\$388



珊瑚龍蝦球

Lobster, 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



明閣精選美饌

Ming Court signatures

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家禽及肉類 POULTRY & MEATS

明	明閣炸子雞 (粉嶺平原雞) Crispy-Skin Chicken, Roasted (Fanling Ping Yuen Chicken)	半隻 half \$358	一隻 whole \$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 \$358	一隻 whole \$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
	乾隆炒鴿崙 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
	士多啤梨貴妃肉 Sliced Pork Butt, Strawberry Sauce, Deep-Fried		\$328
	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

 	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, Ginkgo, 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

-  富燒滋補竹絲雞炒飯
Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented,
Crispy Conpoy, Wolfberry, Pine Nut, Served in a Clay Pot \$298
-  富燒蔥香鵝肝M9和牛炒飯
Fried Rice Sizzler, M9 Wagyu Beef, Foie Gras, Served in a Clay Pot \$308
- 富燒鮑魚粒瑤柱燴飯
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, Cubed Chinese Kale \$298
- 古早醬油乾炒牛河
Flat Noodles, Sliced Beef, Ancient Soy Sauce, Stir-Fried \$298
- 豉椒帶子星斑球炒麵
Crispy Egg Noodles, Leopard Coral Garoupa, Scallop,
Chilli, Red and Green Pepper, Onion, Black Bean Sauce, Fried \$368
- 芙蓉蟹皇蟹肉燴伊麵
E-Fu Noodles, 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
- 海鮮揚州窩麵
Egg Noodles, Shrimp, Scallop, Garoupa,
Garden Green, Chicken Consommé \$368

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