



明閣

MING COURT

明閣外賣自取菜單 GOURMET GRAB-AND-GO MENU

每天 11:30 - 14:00 & 18:00 - 20:30 供應
Available at 11:30 - 14:00 & 18:00 - 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

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Available at 11:30 – 14:00 daily

- 明** 鮑汁花膠鮑魚海味雞扎
Abalone, Fish Maw, Chicken, Shiitake, Supreme Abalone Sauce
Bean Curd Wrap, Steamed 兩件 two pieces
\$148
- 明** 筍尖藍天使蝦餃
New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed 四件 four pieces
\$98
- 瑤柱鮮蝦燒賣
Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed 四件 four pieces
\$88
- 上** 素蒸粉果
Vegetarian Dumpling, Morel, Assorted Mushrooms,
Water Chestnut, Carrot, Tribute Vegetable, Steamed 三件 three pieces
\$68
- 蜜汁叉燒包
Barbecued Pork Bun, Steamed 三件 three pieces
\$68
- 明閣流沙包
Egg Yolk Custard Bun, Steamed 三件 three pieces
\$68
- 黑毛豬鹹水角
Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork,
Preserved Radish, Deep-Fried 三件 three pieces
\$68
- XO 醬炒腸粉
Rice Pasta Roll, Homemade XO Sauce, Crispy Conpoy, 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
- 上湯牛肉球
Beef Dumpling, Chicken and Pork Broth,
Aged Dried Tangerine Peel, Simmered 三件 three pieces
\$78
- 遠年陳皮蒸柚皮排骨
Pork Rib, Pomelo Flesh, 15-Year Aged Dried Tangerine Peel, Steamed \$78

明 明閣精選美饌
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上 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





餐前小食 APPETISERS

-  脆藕片·琥珀合桃
Lotus Root Crisp, Caramelised Walnut \$108
- 芹香馬蹄海蜇頭
Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled \$158
-  話梅車厘茄
Cherry Tomato, Preserved Plum, Marinated \$108
- 遠年陳皮柑桔牛脷
Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled \$168
- 香煎藍天使蝦墨魚餅
New Caledonia Blue Prawn and Cuttlefish Patty,
Water Chestnut, Chinese Celery, Pan-Seared \$178
- 山西老陳醋香鱈魚粒
Cubed Cod Fillet, Shanxi Aged Vinegar, Fried \$208

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明爐燒烤 BARBECUED

明 當歸燒大鱈 Eel, Chinese Angelica, Grilled	例 regular \$288
五香燒腩肉 Pork Loin, Five Spice, Barbecued	例 regular \$188
明 至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued	例 regular \$338
脆皮妙齡鴿 Crispy-Skin Baby Pigeon, Roasted Freshly Squeezed Lemon Juice, Spiced Salt	一隻 whole \$188
即燒化皮乳豬 Suckling Pig, Roasted 製作需時 30 分鐘 Please allow 30 minutes for preparation	半隻 half \$988
潮蓮燒鵝 Goose, Roasted	半隻 half \$538
秘製鹽香雞 Chef's Chicken Baked in Rock Salt	半隻 half \$398

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湯羹 / 燕窩 SOUP / BIRD'S NEST

天天老火湯 Chef's Daily Soup of the Day	每位 per person \$118
花膠螺頭蜜瓜爵士湯 Fish Maw, Sea Whelk, Honeydew Melon, Pork Loin, Double-Boiled	每位 per person \$258
 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 \$258
 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 \$398
姬松茸螺頭燉遼參 Kanto Sea Cucumber, Sea Whelk, Blaze Mushroom, Double-Boiled	每位 per person \$358
 菜膽天白菇竹筍清燉松茸 Matsutake, Shiitake, Bamboo Pith, Chinese Cabbage, Double-Boiled	每位 per person \$198
蟹肉粟米羹 Crab Meat, Egg Yolk, Sweet Corn Soup, Braised	每位 per person \$168
翠塘龍蝦海皇羹 Fresh Local Lobster, Chinese Chives, Egg White, Superior Rich Broth, Braised	每位 per person \$188
紅燒竹筍釀官燕 Imperial Bird's Nest, Bamboo Pith, Braised	每位 per person \$638
紅燒蟹皇蟹肉官燕 Imperial Bird's Nest, Crab Meat, Crab Roe, Braised	每位 per person \$638

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鮑魚海味

ABALONE & DRIED SEAFOOD

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 \$568
鮑汁花膠扣鵝掌 Fish Maw, Goose Web, Kale, Abalone Sauce, Braised	每位 per person \$428

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海鮮 SEAFOOD

龍皇披金甲 Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried	例 regular \$438
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	\$438
藍天使蝦黑椒粉絲煲 New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot	\$408
玉子豆腐珍寶蠔煲 Whole Jumbo Oyster, Egg Tofu, Salted Fish, Braised in a Clay Pot	\$368

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家禽及肉類 POULTRY & MEATS

 明閣炸子雞 Crispy-Skin Chicken, Roasted	半隻 half \$398
原籠荷葉雲腿蒸雞 Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf	半隻 half \$398
澳洲翡翠鮮鮑魚炆花菇本地滑雞煲 Australia Jade Abalone, Local Chicken, Shiitake, Braised in a Clay Pot	\$488
西班牙黑毛豬東坡肉 Iberico Pork Belly, Homemade Supreme Sauce, Braised	每位 per person \$158
中式本地牛柳 Thick-Sliced Local Beef, Chinese Sweet and Sour Sauce, Pan-Seared	\$388
 遠年陳皮和牛面頰 Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot	\$488
豉蒜涼瓜生炒本地牛頸脊 Local Beef Chuck Flap, Bitter Melon, Garlic Black Bean Sauce, Stir-Fried	\$358

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蔬菜 VEGETABLES

- 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 Broth, Simmered \$328
- 金耳榆耳扒菠菜苗
Baby Spinach, Elm Fungus, Yellow Fungus, Braised \$258
-  榆耳上素羊肚菌白靈菇豆腐
Tofu, Garden Green, Elm Fungus, Morel,
White King Oyster Mushroom, Braised \$288
-   石澳梅菜芯蒸茄子
Eggplant, Local Shek O Pickled Chinese Cabbage Pith, Steamed \$238

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粉、麵、飯

NOODLES & RICE

- 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 \$308
- 明** 窩燒蔥香鵝肝 A5 和牛炒飯
Fried Rice Sizzler, A5 Wagyu Beef, Foie Gras, Served in a Clay Pot \$338
- 窩燒鮑魚粒瑤柱燴飯
Fried Rice Sizzler, Abalone, Conpoy, Egg, Chinese Celery,
Shiitake, Spring Onion, Braised \$328
- 芥香欖菜豚肉炒飯
Fried Rice, Barbecued Iberico Pork, Pickled Olive, Cubed Chinese Kale \$298
- 缸底釀造醬油乾炒本地牛河
Flat Noodles, Sliced Local Beef,
Aged Artisan Naturally Brewed Soy Sauce, Stir-Fried \$298
- 豉椒帶子蝦球伴乾煎兩面黃
Crispy Egg Noodles, Pan-Seared, Scallop
Prawn, Black Bean Sauce, Stir-Fried \$368
- 芙蓉蟹皇蟹肉燴伊麵
E-Fu Noodles, Crab Meat, Crab Roe, Egg White, Braised \$368
- 蝦醬帶子鮮蝦叉燒絲炒米粉
Rice Vermicelli, Scallop, Prawn, Shredded Barbecued Pork,
Dried Shrimp Paste, Sautéed \$288
- 薑蔥叉燒撈蝦籽粗麵
Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork,
Ginger, Spring Onion, Mixed \$268

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