



明閣外賣自取菜單
GOURMET GRAB-AND-GO MENU

每天 11:30 - 14:00 & 18:00 - 21:00 供應
Available at 11:30 - 14:00 & 18:00 - 21:00 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 – 14:00 供應

Available at 11:30 – 14:00 daily

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

筍尖藍天使蝦餃

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces

\$88

鮮百合欖菜藍天使蝦帶子餃

New Caledonia Blue Prawn Dumpling, Scallop, Pork,
Fresh Lily Bulb, Pickled Olive, Pine Nut, Steamed

四件 four pieces

\$88

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

生煎梅菜野菌包

Assorted Mushrooms Bun, Local Preserved Mustard Cabbage, Pan-Fried

三件 three pieces

\$68

明閣流沙包

Egg Yolk Custard Bun, Steamed

三件 three pieces

\$68





精選點心

DELUXE DIM SUM

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Available at 11:30 – 14:00 daily

黑毛豬鹹水角

Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork,
Preserved Radish, Deep-Fried

三件 three pieces
\$68

賽螃蟹龍蝦春卷

Lobster Spring Roll, Crab Meat, Crab Roe, Egg White,
Carrot, Ginger, Deep-Fried

三件 three pieces
\$72

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
\$78

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
\$138





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
辣子雞絲 (粉嶺平原雞) Shredded Chicken, Green Bean Noodle, Cucumber, Chilli, Spring Onion, Sesame, Peppercorn, Chilled (Farling Ping Yuen Chicken)	\$138
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	兩隻 two pieces \$168
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
山西老陳醋香鱈魚粒 Cubed Cod Fillet, Shanxi Aged Vinegar, Fried	\$208





明爐燒烤及滷味

BARBECUED & MARINATED MEAT

當歸燒大鱈 Eel, Chinese Angelica, Grilled	例 regular \$258		
五香燒腩肉 Pork Loin, Five Spice, Barbecued	例 regular \$168		
至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued	例 regular \$298		
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 \$498	半隻 half \$988	一隻 whole \$1,888
潮蓮燒鵝 Goose, Roasted	例 regular \$328	半隻 half \$508	一隻 whole \$988
秘製鹽香雞 (粉嶺平原雞) Chef's Chicken Baked in Rock Salt (Fanling Ping Yuen Chicken)		半隻 half \$398	一隻 whole \$758





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, Whelk, Honeydew Melon, Pork Loin, Double-Boiled	每位 per person \$228
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 \$238
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 \$408
姬松茸螺頭燉遼參 Kanto Sea Cucumber, Sea Whelk, Blaze Mushroom, Double-Boiled	每位 per person \$328
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
龍皇粟米羹 Lobster, Egg Yolk, Sweet Corn Soup, Braised	每位 per person \$188
彩棠蟹肉豆腐羹 Crab Meat, Crab Roe, Egg Yolk, Tofu Soup, Braised	每位 per person \$158





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





海鮮

SEAFOOD

龍皇披金甲

Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried

每位 per person 例 regular
\$118 \$438

鮮胡椒東星斑球

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

一條 per person
\$1,288

酥炸釀鮮蟹蓋

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

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

\$418

珊瑚龍蝦球

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

\$668

藍天使蝦黑椒粉絲煲

New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot

\$408

玉子豆腐美國珍寶蠔煲

Whole American Jumbo Oyster, Egg Tofu, Salted Fish, Braised in a Clay Pot

\$368





家禽及肉類

POULTRY & MEATS

明閣炸子雞 (粉嶺平原雞) Crispy-Skin Chicken, Roasted (Fanling Ping Yuen Chicken)	半隻 half \$398	一隻 whole \$758
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 \$398	一隻 whole \$758
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
乾隆炒鴿崧 Minced Pigeon Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap		\$238
西班牙黑毛豬東坡肉 Iberico Pork Belly, Homemade Supreme Sauce, Braised		每位 per person \$138
三蔥香燒一字排煲 Pork Ribs, Spring Onion, Red Onion, Shallot, Braised in a Clay Pot		\$328
遠年陳皮和牛面頰 Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot		\$488





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, 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

\$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

石澳梅菜芯蒸茄子

Eggplant, Local Shek O Pickled Chinese Cabbage Pith, Steamed

\$228

啫啫南丫蝦乾蝦膏芥蘭煲

Chinese Kale, Local Lamma Island Dried Shrimp,
Dried Shrimp Paste, Braised in a Clay Pot

\$288





粉、麵、飯

NOODLES & RICE

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A5 和牛炒飯

Fried Rice Sizzler, A5 Wagyu Beef, Foie Gras, Served in a Clay Pot \$328

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, Served in a Clay Pot \$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 \$288

薑蔥叉燒撈蝦籽粗麵

Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork, Ginger, Spring Onion, Mixed \$268





甜品

DESSERT

椰汁抹茶馬豆糕 Coconut Milk, Matcha, Split Pea Pudding Chilled	四件 four pieces \$52
芭樂奇亞籽烏梅凍 Guava, Flaxseed, Plum Pudding, Chilled	四件 four pieces \$52
清香柚子凍 Pomelo, Honey, Red Bean Pudding, Chilled	每位 per person \$62
楊枝甘露 Mango, Pomelo, Coconut, Sago Cream	每位 per person \$58
遠年陳皮紅豆沙 Red Bean Cream Sweetened Soup, 15-Year Aged Dried Tangerine Peel	每位 per person \$58
蛋白杏仁茶 Almond Cream Sweetened Soup, Egg White	每位 per person \$58
新疆棗皇糕 Premium Xinjiang Red Dates Pudding, Coconut Milk, Steamed	四件 four pieces \$58
糯沙湯丸 Glutinous Rice Dumpling, Peanut Coated	四件 four pieces \$52
麻香蛋散 Honeyed Egg Pastry Twist, Sesame Crunch	三件 three pieces \$52
蟠桃大壽包 Ming Court Birthday Bun, Lotus Seed Paste, Egg Yolk	每件 per piece \$48

