



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

### 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





## 精選點心

# DELUXE DIM SUM

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### 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  
製作需時20分鐘 Please allow 20 minutes for preparation

每位 per person  
\$88

### 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





## 餐前小食

# APPETISERS

脆藕片・琥珀合桃 Lotus Root Crisp, Caramelised Walnut	\$108
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
遠年陳皮柑桔牛脰 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





## 明爐燒烤及滷味

# BARBECUED & MARINATED MEAT

### 當歸燒大鱈

Eel, Chinese Angelica, Grilled

例 regular

\$238

### 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

\$428

半隻 half

\$888

一隻 whole

\$1,688

### 潮蓮燒鵝

Goose, Roasted

例 regular

\$308

半隻 half

\$468

一隻 whole

\$888

### 秘製鹽香雞 (粉嶺平原雞)

Chef's Chicken Baked in Rock Salt  
(Fanling Ping Yuen Chicken)

半隻 half

\$358

一隻 whole

\$688





## 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 \$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 Mushroom, Chinese Cabbage, Chicken Consommé, Double-Boiled	每位 per person \$308
茶壺松茸竹筴清湯 Chicken Consommé, Matsutake, Bamboo Pith, Served in Glass Teapot	每位 per person \$188
菜膽天白菇竹筴清燉松茸 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





## 鮑魚海味

# ABALONE & DRIED SEAFOOD

蠔皇花菇原隻扣中東鮑魚 (28頭) Whole Middle East 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





## 海鮮

## SEAFOOD

龍皇披金甲 Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried	例 regular \$598
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	\$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







## 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 \$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
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
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





## 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

\$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





## 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M9和牛炒飯

Fried Rice Sizzler, M9 Wagyu Beef, Foie Gras, Served in a Clay Pot

\$308

### 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

### 古早醬油乾炒牛河

Flat Noodles, Sliced Beef, Ancient Soy Sauce, Stir-Fried

\$298

### 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





## 甜品

# DESSERT

### 原盅燉官燕

可選椰汁、杏汁、薑汁、紅棗、冰花或花旗蔘

Imperial Bird's Nest, Double-Boiled

Choose from Coconut Milk, Almond Milk, Ginger, Red Dates, Honeyed Egg White or American Ginseng

每位 per person  
\$398

### 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  
\$52

### 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

### 流沙紫薯酥

Purple Potato Puff, Fermented Red Bean Curd, Sesame, Deep-Fried

三件 three pieces  
\$58

### 擂沙湯丸

Glutinous Rice Dumpling, Peanut Coated

四件 four pieces  
\$52

### 麻香蛋散

Honeyed Egg Pastry Twist, Sesame Crunch

三件 three pieces  
\$48

### 蟠桃大壽包

Ming Court Birthday Bun, Lotus Seed Paste, Egg Yolk

每件 per piece  
\$45

