



明閣

明閣自2009年起榮獲米芝蓮星級食府殊榮，總廚李悅發及其廚師團隊致力搜羅頂級新鮮食材，以卓越廚藝為您呈獻其匠心之作以及精湛的廣東美饌。

主廳設計風格融合現代及中國傳統特色元素，一系列仿照明朝陶器的擺設，襯托四周當代著名中國藝術家的山水畫，優雅脫俗。明閣的宴會廳設計簡潔時尚，如香檳、珍珠母和月光般柔和的主廳色調，配搭桃木的別緻裝飾，營造高雅舒適的氣氛。

明酒窖珍藏四百多款來自二十多個國家、百多個著名產酒區的佳釀。專業的侍酒師團隊將帶領您享受獨一無二的美酒粵菜配搭體驗。

MING COURT

Offering authentic Cantonese cuisine, Ming Court has been recognised by the MICHELIN Guide Hong Kong and Macau since 2009. Executive Chef, Li Yuet Faat and his culinary team have brought to your table a menu that showcases his personal creations and classic Cantonese specialties, prepared with refined cooking methods and the freshest ingredients.

Gracefully chic and adorned in mother-of-pearl and moonlit tones, Ming Court's elegant dining room extends the hotel's artistic essences and offers an inviting space that combines modern luxury with contemporary Chinese art.

Complemented by Ming Cellar which carries over 400 of the finest wine labels from over 20 countries and 100 regions, Ming Court's Sommelier Team brings you a memorable Cantonese dining experience with wine pairings.





午市商務套餐 - 日 BUSINESS SET LUNCH MENU - SUN

每位 per person

HK\$488

每位包括一杯果汁，汽水或礦泉水

每位可另加 HK\$60 配以一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of Fruit Juice, Soft Drink or Mineral Water Per Person

Additional HK\$60 Per Person for One Glass of Sommelier Selected White Wine, Red Wine or Sparkling Wine

點心拼盤

筍尖藍天使蝦餃・銀湖天鵝酥・阿拉斯加蟹肉菜苗餃

Dim Sum Trio

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried

Alaskan King Crab, Spinach Dumpling, Steamed

天天老火湯

Chef's Daily Soup of the Day

黑皮雞枞菌炒蝦球帶子

Scallop, Prawn, Termite Mushroom, Sautéed

香蔥鵝肝叉燒炒飯

Fried Rice, Foie Gras, Barbecued Pork Loin, Chives

本地有機南瓜紫米露

Local Organic Pumpkin, Black Glutinous Rice, Sweetened Soup

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





午市商務套餐 - 月 BUSINESS SET LUNCH MENU - MOON

每位 per person

HK\$568

每位包括一杯果汁，汽水或礦泉水

每位可另加 HK\$60 配以一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of Fruit Juice, Soft Drink or Mineral Water Per Person

Additional HK\$60 Per Person for One Glass of Sommelier Selected White Wine, Red Wine or Sparkling Wine

明閣三小碟

金陵乳豬件 · 拍青瓜花雕凍鮑魚 (12頭) · 遠年陳皮柑桔牛腩

Ming Court Appetiser Trio

Suckling Pig, Roasted

Abalone in Chinese Huadiao Rice Wine (Twelve-Head), Pickled Cucumber, Chilled

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

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

頭抽古法蒸星斑柳

Leopard Coral Garoupa Fillet, Superior Soy Sauce, Steamed

海味魚湯浸時蔬

Dried Seafood, Garden Green, Fish Consommé, Simmered

香蔥鵝肝叉燒炒飯

Fried Rice, Foie Gras, Barbecued Pork Loin, Chives

清香柚子凍

Pomelo, Honey, Red Bean Pudding, Chilled

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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

 明閣精選美饌
Ming Court signatures

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