



明閣

明閣連續十一年榮獲米芝蓮星級食府殊榮，廚師團隊以卓越廚藝和最優質而新鮮的食材，為賓客呈獻精湛的廣東美饌。

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，營造高雅舒適的感觀。

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。明閣更設有創新的互動電子酒牌 (Wine Buff)，讓賓客盡情享受獨一無二的美酒佳餚配搭體驗。

MING COURT

Offering authentic Cantonese cuisine, Ming Court has been recognised by the Michelin Guide Hong Kong and Macau for eleven consecutive years. The culinary team has created a menu that showcases 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 combining modern luxury with contemporary Chinese art.

Housing the world's finest wines, Ming Cellar carries over 400 wine labels from over 20 countries and 100 regions. Complemented by the interactive wine-pairing application "Wine Buff", Ming Court delivers an authentic and memorable Chinese dining experience to every guest.





賀年套餐 - 喜 CHINESE NEW YEAR SET MENU - JOY

兩位用 for two persons

HK\$1,988

鴻運祥龍

化皮乳豬件 · 沙丹芝麻蝦

Suckling Pig, Roasted

Sesame Tossed Prawn, Mayonnaise Sauce, Deep-Fried

金玉滿堂

芝士葡汁焗釀響螺

Stuffed Sea Whelk, Pork, Onion, Parmesan Cheese, Portuguese Sauce, Baked

金燕福來

花膠蟹肉燴燕窩

Bird's Nest, Crab Meat, Fish Maw, Superior Rich Broth, Braised

一團和氣

雞樅菌XO醬爆黑豚肉

Iberico Pork Loin, Termite Mushroom, XO Sauce, Stir-Fried

竹報平安

靈芝菇雲腿竹筍扒時蔬

Yunnan Ham, Lingzhi Mushroom, Bamboo Pith, Garden Green, Braised

珍珠滿盆

生炒臘味糯米飯

Glutinous Rice, Air-Dried Cured Meat, Spring Onion, Wok-Fried

開運團圓

遠年陳皮紅豆沙湯圓

Glutinous Dumpling, Red Bean Cream, Aged Dried Tangerine Peel

步步高陞

香芋水晶糕 · 菊花杞子糕

Berries Jelly, Taro Pudding

Chrysanthemum, Wolfberry Curd

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





賀年套餐 - 慶 CHINESE NEW YEAR SET MENU - CELEBRATION

四位用 for four persons

HK\$5,288

四海昇平

龍帶玉梨香 · 松茸金菇蟲草花

Scallop, Minced Shrimp, Yunnan Ham, Pear, Deep-Fried
Cordyceps Flower, Enoki Mushroom, Matsutake Mushroom, Chilled

如意吉祥

菜膽花膠燉螺頭

Fish Maw, Sea Whelk, Chinese Cabbage, Double-Boiled

金錢滿載

北菇鵝掌扣南非湯鮑

South African Abalone, Shiitake Mushroom, Goose Web, Braised

嘻哈大笑

豉汁崧子龍蝦球

Lobster, Pine Nut, Black Bean Sauce, Sautéed

和氣生財

遠年陳皮和牛面頰

Wagyu Beef Cheek, Aged Dried Tangerine Peel, Braised

金雞報喜

明閣炸子雞

Crispy-Skin Chicken, Roasted

五穀豐收

羊肚菌五目飯

Rice Quintet, Morel Mushroom, Enoki Mushroom, Reishi Mushroom, Ginkgo, Carrot

開運團圓

遠年陳皮紅豆沙湯圓

Glutinous Dumpling, Red Bean Cream, Aged Dried Tangerine Peel

甜甜蜜蜜

燕晶凝 · 菊花杞子糕

Crystal Extravagance
Chrysanthemum, Wolfberry Curd

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賀年菜式 CHINESE NEW YEAR DELIGHTS

豐衣足食

賀年一品煲 (原隻鮑魚、花膠、海參、花菇、蠔豉、瑤柱及生菜)

Whole Abalone, Fish Maw, Sea Cucumber, Shiitake Mushroom,
Dried Oyster, Conpoy, Lettuce, Braised in Clay Pot

例 regular
\$1,088

年年大利

水雲蓮藕蠔豉豬脷湯

Pork Spare Rib Soup, Lotus Root, Okinawa Mozuku Seaweed,
Dried Oyster, Pork Tongue

四位用 for four persons
\$388

包羅萬有

豬脷燒味拼盤

Pork Tongue, Barbecued Meat Platter

四位用 for four persons
\$508

金玉滿堂

芝士葡汁焗釀響螺

Stuffed Sea Whelk, Pork, Onion, Parmesan Cheese,
Portuguese Sauce, Baked

每位 per person
\$188

龍馬精神

乾燒鱔肚炒蝦球

Fish Maw, Shrimp, Stir-Fried

例 regular
\$508

鵬程萬里

蒜香脆皮雞

Crispy Chicken, Garlic, Roasted

一隻 whole
\$588

金銀滿屋

蠔豉潤腸生菜包

Japanese Dried Oyster, Air-Dried Cured Chinese Pork Sausage,
Carrot, Lettuce

\$388

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賀年菜式 CHINESE NEW YEAR DELIGHTS

年年有餘

雞樅菌茄子炆星斑球

Spotted Garoupa, Termite Mushroom, Eggplant, Braised

例 regular

\$588

竹報平安

蟲草花靈芝菇竹筍扒豆苗

Cordyceps Flower, Lingzhi Mushroom, Bamboo Pith, Pea Sprout, Braised

例 regular

\$308

家肥屋潤

紅燒圓蹄

Roast Pork Knuckle, Braised

例 regular

\$428

大利好市

水雲豬脷蠔豉煲

Pork Tongue, Dried Oyster, Okinawa Mozuku Seaweed, Braised in Clay Pot

例 regular

\$428

萬事如意

菜遠榆耳炒乳鴿甫

Deboned Pigeon, Elm Fungus, Garden Green, Stir-Fried

例 regular

\$338

珍珠滿盆

生炒臘味糯米飯

Glutinous Rice, Air-Dried Cured Meat, Spring Onion, Wok-Fried

例 regular

\$298

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