



明閣外賣自取菜單
GOURMET GRAB-AND-GO MENU

每天 11:00 - 14:00 及 18:00 - 22:00 供應
Available at 11:00 - 14:00, 18:00 - 22:00 daily

賓客須於取餐時間最少一小時或之前致電+852 3552 3028 下單。
Orders shall be placed at least one hour before the pickup time
by calling the order hotline: +852 3552 3028.

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

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

\$98

極品海龍皇

筍尖藍天使蝦餃 · 帶子賽螃蟹餃 · 剝椒星斑菜苗餃

Deluxe Dumpling Trio

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed
Scallop Dumpling, Crab Meat, Egg White, Wolfberry, Steamed
Garoupa Dumpling, Scallop, Chopped Chilli, Garden Green, Steamed

三件 three pieces

\$78

筍尖藍天使蝦餃

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces

\$88

瑤柱鮮蝦燒賣

Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed

四件 four pieces

\$78

帶子賽螃蟹餃

Scallop Dumpling, Crab Meat, Egg White, Wolfberry, Steamed

三件 three pieces

\$72

剝椒星斑菜苗餃

Garoupa Dumpling, Scallop, Chopped Chili, Garden Green, Steamed

三件 three pieces

\$72

上素蒸粉果

Vegetarian Dumpling, Steamed

三件 three pieces

\$62

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

\$62

生煎野菌包

Assorted Mushroom Bun, Pan-Fried

三件 three pieces

\$62





精選點心

DELUXE DIM SUM

| | |
|---|-------------------------|
| XO 醬炒腸粉 Rice Pasta Roll, Homemade XO Sauce, Sautéed | \$88 |
| 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 |
| 黑毛豬鹹水角 Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork, Deep-Fried | 三件 three pieces \$62 |
| 上素羊肚菌春卷 Morel Mushroom, Vegetarian Spring Roll, Deep-Fried | 三件 three pieces \$62 |





餐前小食

APPETISERS

冷盤 COLD

脆藕片·琥珀合桃

Lotus Root Crisp, Caramelised Walnut

\$108

芥末雲耳伴油雞縱菌鹵水鴨舌

Chinese Black Fungus, Wasabi, Chilled

Duck Tongue, Termite Mushroom, Loh-Sui Sauce, Chilled

\$138

熱盤 HOT

香煎黑椒牛舌粒

Cubed Ox Tongue, Black Pepper, Pan-Seared

\$158

鹵水豬仔腳

Pig's Trotter, Loh-Sui Sauce

\$168

五香燒腩肉

Pork Loin, Five Spice, Barbecued

\$168

乾煸四季豆

Green Bean, Preserved Vegetable, Stir-Fried

\$98

七味金磚豆腐

Seven Spice-Crusted Tofu, Deep-Fried

\$98

山西老陳醋香鱈魚粒

Cubed Cod Fillet, Shanxi Aged Vinegar, Fried

\$158

當歸燒大鱧

Eel, Chinese Angelica, Grilled

\$198





明爐燒烤及滷味

BARBECUED & MARINATED MEAT

至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

例 regular

\$298

富貴鹽香雞

Chef's Chicken Baked in Rock Salt

半隻 half

\$288

一隻 whole

\$568

潮蓮燒鵝

Goose, Roasted

例 regular

\$288

半隻 half

\$428

一隻 whole

\$788

原隻脆皮妙齡鴿

Crispy-Skin Baby Pigeon, Roasted

Freshly Squeezed Lemon Juice, Spiced Salt

\$168

湯羹

SOUP

濃湯海中寶 (18 頭南非鮑魚、海參、花膠及瑤柱)

South African Abalone (eighteen-head), Sea Cucumber, Fish Maw, Conpoy, Double-Boiled

每位 per person

\$388

菜膽天白菇燉花膠

Superior Fish Maw, Shiitake Mushroom, Chinese Cabbage, Chicken Consommé, Double-Boiled

每位 per person

\$308

花膠雪耳燉老鴿

Whole Aged Pigeon, Fish Maw, Snow Fungus, Lily Bulb, Ginger, Double-Boiled

每位 per person

\$228





鮑魚海味

ABALONE & DRIED SEAFOOD

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|--|------------------|------------------------|
| 蠔皇原隻扣中東鮑魚 (18 頭) Whole Middle East Dried Abalone, Braised (Eighteen-Head) | | 每隻 per piece \$888 |
| 蠔皇原隻扣澳洲鮮鮑魚 (3 頭) Whole Australian Abalone, Braised (Three-Head) | | 每隻 per piece \$538 |
| 北菇鵝掌扣南非湯鮑魚 South African Abalone, Shiitake Mushroom, Goose Web, Braised | | 每位 per person \$298 |
| 蝦籽扒原條海參 Whole Sea Cucumber, Dried Shrimp Roe, Garden Green, Braised | 半隻 half \$468 | 一條 whole \$868 |
| 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 Cod Fish Fillet, Minced Shrimp, Spiced Shrimp, Fried | | \$508 |
| 酥炸釀鮮蟹蓋 Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried | | 每位 per person \$188 |





家禽

POULTRY

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|--|------------------|-------------------|
| 原籠荷葉雲腿蒸雞 Chicken Fillet, Shiitake Mushroom, Yunnan Ham, Steamed in Lotus Leaf | 半隻 half \$288 | 一隻 whole \$528 |
| 蝦籽柚皮扒鴨 Duck, Pomelo Flesh, Dried Shrimp Roe, Braised | 半隻 half \$298 | 一隻 whole \$588 |
| 松茸花雕蒸滑雞 Chicken, Matsutake Mushroom, Shao Xing Rice Wine, Steamed | 半隻 half \$288 | 一隻 whole \$528 |

豬、牛

PORK & BEEF

| | | |
|--|--|-------|
| 蘋果醋香黑毛豬 Iberico Pork Loin, Apple Cider Vinegar, Air-Dried Apple Crisp, Fried | | \$328 |
| 鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Stir-Fried | | \$268 |
| 香酥蝦醬骨 Pork Spare Rib, Dried Shrimp Paste, Egg, Fried | | \$308 |
| 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 |





蔬菜

VEGETABLES

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|---|-------|
| 蝦籽扒柚皮 Pomelo Flesh, Dried Shrimp Roe, Braised | \$268 |
| 蝦籽鮮菌素千層 Bean Curd Sheet, Dried Shrimp Roe, White King Oyster Mushroom, Shiitake Mushroom, Sautéed | \$248 |
| 金耳榆耳扒菠菜苗 Baby Spinach, Elm Fungus, Yellow Fungus, Braised | \$248 |
| 梅菜芯蒸茄子 Eggplant, Pickled Chinese Cabbage Pith, Steamed | \$228 |

素菜

VEGETARIAN

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|---|------------------------|
| 菜膽竹筴清燉松茸 Matsutake Mushroom, Bamboo Pith, Chinese Cabbage, Double-Boiled | 每位 per person \$188 |
| 金瓜鼎湖上素 Pumpkin, Bamboo Pith, Elm Fungus, Braised | 每位 per person \$168 |
| 杏汁焗素菜包 Wild Mushroom, Chinese Cabbage, Almond Sauce, Baked | 每位 per person \$88 |
| 花椒羅勒未來牛肉漢堡 Beyond Burger, Basil, Fresh Peppercorn, Onion, Bell Pepper, Wok-Fried | \$238 |
| 鳳梨膳良素咕嚕肉 Sweet and Sour Pork OmniPork, Pineapple, Stir-Fried | \$238 |
| 欖角鹹檸素香腸炒飯 Fried Rice, Beyond Sausage, Salted Lemon, Black Olive | \$238 |





粉、麵、飯

NOODLES & RICE

欖角鹹檸 M9 和牛炒飯

Fried Rice, M9 Wagyu Beef, Salted Lemon, Black Olive

\$328

鮑魚粒瑤柱蛋白炒飯

Fried Rice, Cubed Abalone, Conpoy, Egg White

\$298

鵝肝叉燒蔥花炒飯

Fried Rice, Foie Gras, Barbecued Pork, Spring Onion

\$288

蝦醬薑米蔥花蟹肉炒飯

Fried Rice, Crab Meat, Dried Shrimp Paste, Ginger, Spring Onion

\$268

芙蓉蟹皇蟹肉燴伊麵

E-Fu Noodle, Crab Meat, Crab Roe, Egg White, Braised

\$268

蝦籽叉燒牛肝菌撈粗麵

Broad Egg Noodle, Barbecued Pork, Porcini Mushroom, Dried Shrimp Roe

\$248

蝦醬帶子鮮蝦叉燒絲炒米粉

Rice Vermicelli, Scallop, Shrimp, Shredded Barbecued Pork,
Dried Shrimp Paste, Sautéed

\$248

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

