



## 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.





# 米芝蓮盛宴 MICHELIN DEGUSTATION MENU

每位 per person

## HK\$1,288

每位包括一杯侍酒師推薦香檳

Including One Glass of Sommelier Selected Champagne Per Person

### 明閣精選拼盤

金菇蟲草花 · 至尊蜜汁叉燒

Ming Court Appetiser Duo

Cordyceps Flower, Enoki Mushroom, Chilled

Supreme Pork Loin, Honey, Barbecued

濃湯海中寶 (18頭南非鮑魚、海參、花膠及瑤柱)

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

### 酥炸釀鮮蟹蓋

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

### 雲腿粒蛋白蝦球

Prawn, Yunnan Ham, Silky Egg White, Steamed

### 蒜片M9和牛粒

Cubed M9 Wagyu Beef, Garlic, Stir-Fried

### 上湯竹筴浸時蔬

Garden Green, Bamboo Pith, Chicken Broth, Simmered

### 薑蔥撈牛肝菌麵

Porcini Noodle, Ginger, Spring Onion

### 甜夢仙境

燕晶凝 · 豆腐芝麻凍布甸 · 菊花杞子糕 · 香芋水晶糕

Sweet Wonderland

Crystal Extravagance

Black Sesame Bean Curd Pudding

Chrysanthemum, Wolfberry Curd

Berries Jelly, Taro Pudding

### 佳釀配搭 Wine Pairing

每位 per person

## HK\$288

White Wine - Paul Blanck Auxerrois Vieilles Vignes, Alsace, France, 2016

Red Wine - Duckhorn Decoy, Sonoma County, Merlot, United States, 2015

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





## 節日盛宴 FESTIVE DEGUSTATION MENU

四位用 for four persons      八位用 for eight persons

HK\$4,688      HK\$8,388

醬燒琵琶乳豬併芹香海蜇頭  
Suckling Pig, Barbecued Sauce, Roasted  
Jellyfish, Chinese Celery, Sesame Oil, Chilled

花膠絲海參燴燕窩  
Bird's Nest, Shredded Fish Maw, Sea Cucumber, Braised

酥炸釀鮮蟹蓋  
Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried

醬皇炒大蝦球  
Prawn, Homemade Supreme Soy Sauce, Stir-Fried

鎮江醋香黑毛豬  
Iberico Pork Loin, Shanxi Aged Vinegar, Fried

花菇扣南非湯鮑魚  
South African Abalone, Shiitake Mushroom, Braised

明閣炸子雞  
Crispy-Skin Chicken, Roasted

金耳榆耳扒菠菜苗  
Baby Spinach, Elm Fungus, Yellow Fungus, Braised

欖角鹹檸M9和牛炒飯  
Fried Rice, M9 Wagyu Beef, Salted Lemon, Black Olive

陳皮紅豆沙湯圓  
Glutinous Rice Dumpling, Sweetened Red Bean Soup, Aged Dried Tangerine Peel

燕晶凝伴麻香蛋散  
Crystal Extravagance, Honey Egg Pastry Twist, Sesame Crunch

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