



餐前小食 APPETISERS

如意三弄

啡菇如意卷 · 話梅帶子凍 · 百花釀金鱗

2019年度香港國際美食大獎銅獎名菜

Wishful Appetiser Trio

Portobello, Bean Curd Wrap

Scallop, Preserved Plum Jelly, Chilled

Fish Skin Crisp, Shrimp Paste, Deep-Fried

Bronze, Hong Kong International Culinary Classic 2019

每位 per person

\$168



脆藕片 · 琥珀合桃

Lotus Root Crisp, Caramelised Walnut

\$108



金箔銀稔千層豆腐

Layered Silk Tofu, Gold Leaf, Chinese Olive Rich Sauce, Chilled

每位 per person

\$108

芹香馬蹄海蜇頭

Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled

\$158



話梅車厘茄

Cherry Tomato, Preserved Plum, Marinated

\$108

手撕麻香雪雁伴五香核桃耳

Shredded Snow Goose, Chinese Celery, Sesame, Sichuan Peppercorn, Star Anise, Wild Black Jelly Fungus, Chilled

\$198



松茸金菇蟲草花

Cordyceps Flower, Enoki, Matsutake, 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



明閣精選美饌

Ming Court signatures



素菜

Vegetarian

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 allergies or dietary restrictions or if you prefer 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.





餐前小食 APPETISERS

	七味金磚豆腐 Seven Spice-Crusted Tofu, Deep-Fried	\$98
	酥炸法國田雞 French Frog's Leg, Deep-Fried	\$238
	椒鹽龍脷仔 Sole Fillet, Spiced Salt, Deep-Fried	\$188
	香煎藍天使蝦墨魚餅 New Caledonia Blue Prawn and Cuttlefish Patty, Water Chestnut, Chinese Celery, Pan-Seared	\$168
	鹵水豬仔腳 Pig's Trotter, Loh-Sui Sauce	\$168
	五香燒腩肉 Pork Loin, Five Spice, Barbecued	\$168
	香煎黑椒牛舌粒 Cubed Ox Tongue, Black Pepper, Pan-Seared	\$158





明爐燒烤及滷味 BARBECUED & MARINATED MEAT

明閣八小碟

至尊蜜汁叉燒 · 滷水豬仔腳 · 黑椒牛舌粒 · 芹香馬蹄海蜆頭
松茸金菇蟲草花 · 麻香核桃耳 · 五香燒腩肉 · XO醬涼拌青瓜

Ming Court Eight Delights

Supreme Pork Loin, Honey, Barbecued

Pig's Trotter, Loh-Sui Sauce

Cubed Ox Tongue, Black Pepper, Pan-Seared

Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled

Cordyceps Flower, Enoki, Matsutake, Chilled

Wild Black Jelly Fungus, Sesame, Sichuan Peppercorn, Chilled

Pork Loin, Five Spice, Barbecued

Cucumber, Homemade XO Sauce, Chilled

四位用 for four persons

\$538

燒味三重奏

Barbecued Meat Trio

每位 per person

\$138

燒味雙拼

Barbecued Meat Duo

例 regular

\$438

即燒化皮乳豬

Suckling Pig, Roasted

製作需時30分鐘 Please allow 30 minutes for preparation

例 regular

\$398

半隻 half

\$698

一隻 whole

\$1,288



至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

例 regular

\$298

當歸燒大鱔

Eel, Chinese Angelica, Grilled

例 regular

\$218



當歸燒鵝

Goose, Chinese Angelica, Roasted

例 regular

\$288

半隻 half

\$428

一隻 whole

\$788

潮蓮燒鵝

Goose, Roasted

例 regular

\$288

半隻 half

\$428

一隻 whole

\$788



生浸豉油雞

Chef's Soy Sauce Chicken

製作需時45分鐘 Please allow 45 minutes for preparation

半隻 half

\$298

一隻 whole

\$588

京式片皮鴨

Peking Duck

二食可按閣下喜好烹調，請向明閣團隊查詢

Please ask your server to prepare the second course as you wish

半隻 half

\$508

一隻 whole

\$888



脆皮妙齡鵠

Crispy-Skin Baby Pigeon, Roasted

Freshly Squeezed Lemon Juice, Spiced Salt

一隻 whole

\$168





湯羹 SOUP

天天老火湯 Chef's Daily Soup of the Day	例 regular \$328	每位 per person \$108
 花膠螺頭蜜瓜爵士湯 Fish Maw, Whelk, Honeydew Melon, Pork Loin, Double-Boiled	例 regular \$728	每位 per person \$188
 濃湯花膠雞絲羹 2011年度香港旅遊發展局美食之最大賞金獎名菜 Eight Treasure Soup Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith, Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2011		每位 per person \$208
 清燉海中寶 (18頭南非鮑魚、海參、花膠及瑤柱) South African Abalone (Eighteen-Head), Sea Cucumber, Fish Maw, Conpoy, Clear Soup, Double-Boiled		每位 per person \$388
菜膽天白菇燉花膠 Superior Fish Maw, Shiitake, Chinese Cabbage, Chicken Consommé, Double-Boiled		每位 per person \$308
日月魚無花果燉鷓鴣 Partridge, Asian Moon Dried Scallop, Dried Fig, Pork Loin, Double-Boiled		每位 per person \$238
 茶壺松茸竹筍清湯 Chicken Consommé, Matsutake, Bamboo Pith, Served in Glass Teapot		每位 per person \$188
 菜膽竹筍清燉松茸 Matsutake, Bamboo Pith, Chinese Cabbage, Double-Boiled		每位 per person \$188
菊花豆腐魚丸湯 Homemade Fish Curd, Chrysanthemum Shaped Tofu, Chicken Consommé		每位 per person \$188
彩棠蟹肉豆腐羹 Crab Meat, Crab Roe, Egg Yolk, Tofu Soup, Braised		每位 per person \$138
紅燒蟹肉燕窩 Bird's Nest, Crab Meat, Superior Rich Broth, Braised		每位 per person \$288
紅燒蟹黃蟹肉官燕 Imperial Bird's Nest, Crab Meat, Crab Roe, Braised		每位 per person \$568





鮑魚海味

ABALONE & DRIED SEAFOOD

蠔皇原隻扣吉品鮑魚 (20頭) Whole Yoshihama Dried Abalone (Twenty-Head), Braised	每隻 per piece \$3,388
蠔皇花菇原隻扣中東鮑魚 (28頭) Whole Middle Eastern 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
蝦籽扒原條婆參 (3頭) Whole Sea Cucumber (Three-Head), Dried Shrimp Roe, Garden Green, Braised	半條 half \$588 一條 whole \$1,088
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





生猛海鮮 LIVE SEAFOOD

即日生猛海鮮

Catch of the Day

請向明閣團隊查詢是日供應海鮮，各種海鮮可按閣下喜好烹調

Please ask your server for today's catch, prepared as you wish

清蒸、油泡或古法蒸

Choose of Steamed, Stir-Fried or Steamed with Shredded Pork and Shiitake

紅東星斑 Leopard Coral Garoupa

紅瓜子 Tomato Hind

海老虎斑 Brown Marbled Garoupa

蘇鼠斑 Coral Garoupa

時價 Market Price

生猛龍蝦

蒜蓉蒸、上湯焗、芝士牛油焗、避風塘炒或XO山珍野菌醬炒

Lobster

Choose from Steamed with Garlic, Baked in Superior Broth,

Baked in Cheese and Butter, Stir-Fried in Garlic and Chilli or Stir-Fried in XO Mushroom Sauce

時價 Market Price

膏蟹、肉蟹

清蒸、薑蔥焗或花雕蛋白蒸

Crab

Choose from Steamed, Baked with Spring Onion and Ginger or

Steamed with Egg White and Chinese Huadiao Rice Wine

須提前預訂 Please order in advance

時價 Market Price

游水生中蝦

白灼、椒鹽、豉油皇煎或上湯焗

Prawn

Choose from Poached, Stir-Fried in Spiced Salt, Fried in Soy Sauce or

Baked in Superior Broth

時價 Market Price

太白醉翁蝦 (兩位起)

Drunken Prawn, Shao Xing Rice Wine,

Simmered - Table-Side Service

(Minimum Two Persons)

每位 per person

\$208





海鮮 SEAFOOD

龍皇三弄

花雕粉絲蒸虎蝦 · 蔥爆虎蝦球 · 鮮蝦濃湯脆米

2014年度香港旅遊發展局美食之最大賞銀獎名菜

Prawn Ensemble

Tiger Prawn, Vermicelli, Chinese Huadiao Rice Wine, Steamed

Tiger Prawn, Leek, Spring Onion, Fried

Shrimp Consommé, Shiitake, Rice Crisp

Silver, Hong Kong Tourism Board Best Of The Best Culinary Awards 2014

每位 per person

\$188



龍皇披金甲

2009年度香港旅遊發展局美食之最大賞銀獎名菜

Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried

Silver, Hong Kong Tourism Board Best Of The Best Culinary Awards 2009

每位 per person

\$118

例 regular

\$598



鮮胡椒東星斑球

Leopard Coral Garoupa Fillet, Fresh Peppercorn, Bell Pepper, Basil,
Dried Shallot, Black Pepper, Sautéed

一條 whole

\$1,188

玉環清蒸東星斑柳

Leopard Coral Garoupa Fillet, Winter Melon, Steamed

每位 per person

\$268

鮮腐竹火腩星斑球煲

Leopard Coral Garoupa Fillet, Pork Loin, Bean Curd Sticks,
Shiitake Mushroom, Ginger, Spring Onion, Braised in a Clay Pot

\$568



酥炸釀鮮蟹蓋

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

每位 per person

\$218



珊瑚蛋白龍蝦球

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

宮爆腰果藍天使蝦球

New Caledonia Blue Prawn, Cashew Nut, Asparagus,
Dried Chilli, Shallot, Stir-Fried

\$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	明閣炸子雞 Crispy-Skin Chicken, Roasted	半隻 half \$288	一隻 whole \$528
	原籠荷葉雲腿蒸雞 Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf	半隻 half \$288	一隻 whole \$528
	鹹檸遠年陳皮雞 Chicken Pieces, 15-Year Aged Dried Tangerine Peel, Salted Lemon, Spring Onion, Shallot, Braised in a Clay Pot		\$308
	蝦子柚皮扒鴨 Duck, Pomelo Flesh, Dried Shrimp Roe, Braised in a Clay Pot	半隻 half \$298	一隻 whole \$588
	荔茸香酥鴨 Duck Fillet, Taro Purée, Deep-Fried 製作需時30分鐘 Please allow 30 minutes for preparation	半隻 half \$298	一隻 whole \$588
	乾隆炒鴿崧 Minced Pigeon Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap		\$238
	鳳梨咕嚕肉 Sweet and Sour Pork, Pineapple, Stir-Fried		\$268
	香酥蝦醬小排骨 Pork Spare Rib, Dried Shrimp Paste, Egg, Fried		\$268
明	西班牙黑毛豬東坡肉 Iberico Pork Belly, Homemade Supreme Sauce, Braised		每位 per person \$138
	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
明	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



綠野鮮蹤

2015年度香港旅遊發展局美食之最大賞至高榮譽金獎名菜

Pomelo Flesh, Shanxi Aged Vinegar, Fried

Assorted Mushrooms, Butternut Squash, Bell Pepper, Basil, Pine Nut, Stir-Fried

Gold With Distinction, Hong Kong Tourism Board Best Of The Best Culinary Awards 2015

每位 per person

\$188



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

蝦籽鮮菌素千層

Bean Curd Sheet, Dried Shrimp Roe, White King Oyster Mushroom,

Shiitake, Sautéed

\$248

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,

Fish Consommé, Simmered

\$268



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

啫啫蝦乾蝦膏芥蘭煲

Chinese Kale, Dried Shrimp, Dried Shrimp Paste, Braised in a Clay Pot

\$268





粉、麵、飯 NOODLES & RICE



窩燒滋補竹絲雞炒飯

2011年度香港旅遊發展局美食之最大賞金獎名菜

Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented,
Crispy Conpoy, Wolfberry, Pine Nut, Served in a Clay Pot

Gold, Hong Kong Tourism Board Best Of The Best Culinary Awards 2011

\$298



窩燒蔥香鵝肝M9和牛炒飯

2014年度香港旅遊發展局美食之最大賞至高榮譽金獎名菜

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

Gold With Distinction, Hong Kong Tourism Board Best Of The Best Culinary Awards 2014

\$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

欖角鹹檸M9和牛蛋炒飯

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

\$328



芥香欖菜豚肉炒飯

Fried Rice, Barbecued Iberico Pork, Pickled Olive, Chinese Kale,
Served in a Clay Pot

\$298

蝦醬薑米蔥花蟹肉炒飯

Fried Rice, Crab Meat, Dried Shrimp Paste, Ginger, Spring Onion,
Served in a Clay Pot

\$268

豉椒蝦球兩面黃

Crispy Egg Noodle, Prawn, Chilli, Red and Green Pepper, Fried

\$368

海鮮揚州窩麵

Egg Noodle, Shrimp, Scallop, Garoupa, Garden Green, Chicken Consommé

\$318

芙蓉蟹皇蟹肉燴伊麵

E-Fu Noodle, 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, Served in a Clay Pot

\$248

麻香龍蝦湯稻庭麵

Inaniwa Udon Noodle, Lobster, Sichuan Peppercorn,
Lobster Broth, Braised

每位 per person
\$168

鮮魚湯海鮮脆米

Rice Crisps, Shrimp, Scallop, Garoupa, Conpoy, Asparagus, Fish Consommé

每位 per person
\$128

