



## 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.





## 餐前小食 APPETISERS

-  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 \$98
-  松茸金菇蟲草花  
Cordyceps Flower, Enoki, Matsutake, Chilled \$158
- 芹香馬蹄海蜇頭  
Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled \$158
- 辣子雞絲  
Shredded Chicken, Green Bean Noodle, Cucumber, Chilli, Spring Onion, Sesame, Peppercorn, Chilled \$128
- 遠年陳皮柑桔牛腩  
Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled \$168
- 芥末鴨舌伴醋香小木耳  
Duck Tongue, Wasabi, Black Tree Fungus, Chinese Black Vinegar, 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

香酥金沙法國田雞腿

French Frog's Leg, Salted Egg Yolk, Deep-Fried

\$238

酥炸脆皮茄子

Eggplant, Salted Fish, Minced Pork, Long Bean,  
Spring Onion, Deep-Fried

\$138

椒鹽鱈魚粒

Cod, Spiced Salt, Red Chilli, 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

明閣八小碟

至尊蜜汁叉燒 · 鹵水豬仔腳 · 遠年陳皮柑桔牛腩 · 芹香馬蹄海蜆頭

芥末鴨舌 · 醋香小木耳 · 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

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

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

Duck Tongue, Wasabi, Chilled

Black Tree Fungus, Chinese Black Vinegar, Chilled

Pork Loin, Five Spice, Barbecued

Cucumber, Homemade XO Sauce, Chilled

四位用 for four persons

\$538



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## 明爐燒烤 BARBECUED

當歸燒大鱔 Eel, Chinese Angelica, Grilled	例 regular \$218		
五香燒腩肉 Pork Loin, Five Spice, Barbecued	例 regular \$168		
 至尊蜜汁叉燒 Supreme Pork Loin, Honey, Barbecued	例 regular \$298		
燒味三重奏 Barbecued Meat Trio			每位 per person \$138
燒味雙拼 Barbecued Meat Duo	例 regular \$438		
煙燻老樹茶香乳鴿 Baby Pigeon, Aged Pu'er Tea, Smoked			一隻 whole \$168
 脆皮妙齡鴿 Crispy-Skin Baby Pigeon, Roasted Freshly Squeezed Lemon Juice, Spiced Salt			一隻 whole \$168
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
潮蓮燒鵝 Goose, Roasted	例 regular \$288	半隻 half \$428	一隻 whole \$788
 秘製鹽香雞 (粉嶺平原雞) Chef's Chicken Baked in Rock Salt (Fanling Ping Yuen Chicken)		半隻 half \$358	一隻 whole \$688
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

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## 湯羹 SOUP

	天天老火湯 Chef's Daily Soup of the Day	例 regular \$328	每位 per person \$108
明	花膠螺頭蜜瓜爵士湯 Fish Maw, Sea Conch, Honeydew Melon, Pork Loin, Double-Boiled	例 regular \$728	每位 per person \$188
明	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		每位 per person \$208
明	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
明	茶壺松茸竹笙清湯 Chicken Consommé, Matsutake, Bamboo Pith, Served in Glass Teapot		每位 per person \$188
菜	菜膽竹笙清燉松茸 Matsutake, Bamboo Pith, Chinese Cabbage, Double-Boiled		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

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## 燕窩 BIRD'S NEST

紅燒竹笙釀官燕

Imperial Bird's Nest, Bamboo Pith, Braised

每位 per person

\$588

紅燒蟹皇蟹肉官燕

Imperial Bird's Nest, Crab Meat, Crab Roe, Braised

每位 per person

\$588

高湯雞蓉燴官燕

Imperial Bird's Nest, Shredded Chicken, Superior Rich Broth, Braised

每位 per person

\$588

松茸高湯燉官燕

Imperial Bird's Nest, Matsutake, Superior Rich Broth, Double-Boiled

每位 per person

\$628

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## 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
蔥燒野生岩米扣關東遼參 Kanto Sea Cucumber, Wild Rock Rice, Braised	每位 per person \$368
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
蝦籽扒海參 (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

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## 生猛海鮮 LIVE SEAFOOD

### 即日生猛海鮮

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

清蒸、油泡或古法蒸

### Catch of the Day

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

Choose from 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

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## 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

#### Prawn Ensemble

Tiger Prawn, Vermicelli, Chinese Huadiao Rice Wine, Steamed

Tiger Prawn, Leek, Spring Onion, Fried

Shrimp Consommé, Shiitake, Rice Crisp

每位 per person

\$188



### 龍皇披金甲

Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried

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



### 酥炸釀鮮蟹蓋

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

每位 per person

\$238

### 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, Ginger, Spring Onion, Braised in a Clay Pot

\$568

### 珊瑚龍蝦球

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

### 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



### 明閣精選美饌

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## 家禽及肉類 POULTRY & MEATS

明	明閣炸子雞 (粉嶺平原雞) Crispy-Skin Chicken, Roasted (Fanling Ping Yuen Chicken)	半隻 half \$358	一隻 whole \$688
	原籠荷葉雲腿蒸雞 (粉嶺平原雞) Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf (Fanling Ping Yuen Chicken)	半隻 half \$358	一隻 whole \$688
	遠年陳皮煎雞 (粉嶺平原雞) Chicken Pieces, 15-Year Aged Dried Tangerine Peel, Spring Onion, Shallot, Pan-Fried (Fanling Ping Yuen Chicken)		\$358
	蝦籽柚皮扒鴨 Duck, Pomelo Flesh, Dried Shrimp Roe, Braised in a Clay Pot	半隻 half \$308	一隻 whole \$608
	乾隆炒鴿崙 Minced Pigeon Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap		\$238
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

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## 蔬菜 VEGETABLES

-   綠野鮮蹤  
Pomelo Flesh, Shanxi Aged Vinegar, Fried  
Assorted Mushrooms, Butternut Squash, Bell Pepper, Basil, Pine Nut, Stir-Fried  
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
- 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,  
15-Year Aged Dried Tangerine Peel, Fish Consommé, Simmered \$288
-  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

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## 粉、麵、飯 NOODLES & RICE

-  窩燒滋補竹絲雞炒飯  
Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented,  
Crispy Conpoy, Wolfberry, Pine Nut, Served in a Clay Pot \$298
-  窩燒蔥香鵝肝M9和牛炒飯  
Fried Rice Sizzler, M9 Wagyu Beef, Foie Gras, Served in a Clay Pot \$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
-  芥香欖菜豚肉炒飯  
Fried Rice, Barbecued Iberico Pork, Pickled Olive, Cubed Chinese Kale \$298
- 豉椒帶子星斑球炒麵  
Crispy Egg Noodle, Leopard Coral Garoupa, Scallop,  
Chilli, Red and Green Pepper, Onion, Black Bean Sauce, Fried \$368
- 海鮮揚州窩麵  
Egg Noodle, Shrimp, Scallop, Garoupa, Garden Green, Chicken Consommé \$368
- 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 \$248
- 麻香龍蝦湯稻庭麵  
Inaniwa Udon Noodle, Lobster, Sichuan Peppercorn,  
Lobster Broth, Braised \$168

每位 per person

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