



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.





珍品明閣

MING COURT GOURMET TASTING MENU

每位 per person

HK\$988

每位包括一杯Taittinger Reserve, Brut香檳
Including One Glass of Taittinger Reserve, Brut Champagne Per Person

明閣三小碟

拍青瓜花雕凍鮑魚 (12頭) · 至尊蜜汁叉燒 · 當歸燒大鱈

Ming Court Appetiser Trio

Abalone in Chinese Huadiao Rice Wine (Twelve-Head), Pickled Cucumber, Chilled
Supreme Pork Loin, Honey, Barbecued
Eel, Chinese Angelica, Grilled

彩棠蟹肉豆腐羹

Crab Meat, Crab Roe, Egg Yolk, Tofu Soup, Braised

原隻南非湯鮑扣海參 (4頭)

Whole South African Abalone (Four-Head), Sea Cucumber, Braised

玉環清蒸東星斑柳

Leopard Coral Garoupa Fillet, Winter Melon, Steamed

鹹檸M9和牛蛋炒飯

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

甜夢仙境

燕晶凝 · 黑白芝麻凍布甸 · 杞子桂花糕 · 椰汁抹茶馬豆糕

Sweet Wonderland

Crystal Extravagance
Black and White Sesame Pudding
Osmanthus, Wolfberry Curd
Coconut Milk, Matcha, Split Pea Pudding

佳釀配搭 Wine Pairing

每位 per person

HK\$288

White Wine - Paul Blanck Auxerrois Vieilles Vignes, Alsace, France, 2018

Red Wine - Coldstream Hills Pinot Noir, Yarra Valley, Australia, 2018

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





米芝蓮盛宴 MICHELIN DEGUSTATION MENU

每位 per person
HK\$1,288

每位包括一杯Taittinger Reserve, Brut香檳
Including One Glass of Taittinger Reserve, Brut Champagne Per Person

明閣精選拼盤

川汁龍蝦球伴芹香金菇 · 即燒化皮乳豬

Ming Court Appetiser Duo

Lobster, Sichuan Chilli Sauce, Chinese Celery, Enoki, Chilled
Suckling Pig, Roasted

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

酥炸釀鮮蟹蓋

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

XO山珍野菌醬爆本地龍蝦球

Fresh Local Lobster, Spring Onion, XO Mushroom Sauce, Sautéed

遠年陳皮和牛面頰

Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised

魚湯淮山雲耳浸時蔬

Garden Green, Chinese Yam, Chinese Black Fungus,
Fish Consommé, Simmered

芥香欖菜豚肉炒飯

Fried Rice, Barbecued Iberico Pork, Pickled Olive, Cubed Chinese Kale

甜夢仙境

燕晶凝 · 黑白芝麻凍布甸 · 杞子桂花糕 · 椰汁抹茶馬豆糕

Sweet Wonderland

Crystal Extravagance

Black and White Sesame Pudding

Osmanthus, Wolfberry Curd

Coconut Milk, Matcha, Split Pea Pudding

佳釀配搭 Wine Pairing

每位 per person

HK\$288

White Wine - Paul Blanck Auxerrois Vieilles Vignes, Alsace, France, 2018

Red Wine - Piandaccoli, Chianti Riserva Cosmos Italy, 2014

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