



## 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.





# 米芝蓮盛宴 MICHELIN DEGUSTATION MENU

每位 per person

HK\$1,338

每位包括一杯 Taittinger, Prélude Grands Cru 香檳  
Including One Glass of Taittinger, Prélude Grands Cru, Champagne Per Person

## 明閣兩小碟

魚子醬花雕醉藍天使蝦・至尊蜜汁叉燒

Ming Court Appetiser Duo

Drunken New Caledonia Blue Prawn, Caviar, Chinese Huadiao Wine, Simmered  
Supreme Pork Loin, Honey, Barbecued

## 鮮螺頭火腩菜膽燉花膠

Fish Maw, Sea Conch, Yunnan Ham, Chinese Cabbage, Pork Loin,  
Clear Soup, Double-Boiled

## 酥炸釀鮮蟹蓋

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

## 珊瑚龍蝦球

Lobster, Crab Meat, Crab Roe, Spring Onion, Egg White, Stir-Fried

## 蒜片M9和牛粒

Cubed M9 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried

## 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

## 薑汁桃膠燉北海道鮮奶・椰汁蘆薈官燕糕

Hokkaido Milk, Egg White, Ginger, Natural Resin, Double-Boiled  
Imperial Bird's Nest, Aloe Vera, Coconut Milk Pudding, Chilled

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

