



精選點心

DELUXE DIM SUM



養生三色餃

牛肝菌榆耳菠菜餃・杞子鮮蝦蟹肉甘筍餃・帶子羊肚菌紅菜頭餃

Wellness Dumpling Trio

Porcini Dumpling, Elm Fungus, Spinach Wrap, Steamed
Shrimp Dumpling, Crab Meat, Wolfberry, Carrot Wrap, Steamed
Scallop Dumpling, Morel, Beetroot Wrap, Steamed

三件 three pieces
\$88



鮑魚花膠竹笙海味灌湯餃

Superior Dumpling, Abalone, Fish Maw, Conpoy, Scallop, Shrimp,
Bamboo Pith, Yunnan Ham, Chicken Broth

每位 per person
\$158



筍尖藍天使蝦餃

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces
\$88

鮮百合欖菜藍天使蝦帶子餃

New Caledonia Blue Prawn Dumpling, Scallop, Pork,
Fresh Lily Bulb, Pickled Olive, Pine Nut, Steamed

四件 four pieces
\$88



瑤柱鮮蝦燒賣

Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed

四件 four pieces
\$88



上素蒸粉果

Vegetarian Dumpling, Morel, Assorted Mushrooms, Water Chestnut,
Carrot, Tribute Vegetable, Steamed

三件 three pieces
\$68

蜜汁叉燒包

Barbecued Pork Bun, Steamed

三件 three pieces
\$68



生煎梅菜野菌包

Assorted Mushrooms Bun, Local Preserved Mustard Cabbage, Pan-Fried

三件 three pieces
\$68

明閣流沙包

Egg Yolk Custard Bun, Steamed

三件 three pieces
\$68



明閣精選美饌

Ming Court signatures



素菜

Vegetarian

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精選點心 DELUXE DIM SUM

-  即焗原隻鮑魚雞粒酥・陳年普洱茶
Whole Abalone, Chicken, Savoury Butter Tart, Baked
Aged Pu'er Tea
每位 per person
\$88
製作需時20分鐘 Please allow 20 minutes for preparation
- 香酥蜂巢芋角
Taro Dumpling, Pork, Shrimp, Shiitake, Preserved Radish, Egg, Deep-Fried
三件 three pieces
\$72
-  銀湖天鵝酥
Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried
三件 three pieces
\$88
- 黑毛豬鹹水角
Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork,
Preserved Radish, Deep-Fried
三件 three pieces
\$68
- 賽螃蟹龍蝦春卷
Lobster Spring Roll, Crab Meat, Crab Roe, Egg White,
Carrot, Ginger, Deep-Fried
三件 three pieces
\$72
- XO醬炒腸粉
Rice Pasta Roll, Homemade XO Sauce, Sautéed
\$98
-  韭黃藍天使蝦腸粉
Rice Pasta Roll, New Caledonia Blue Prawn, Yellow Chives, Steamed
\$98
- 蜜汁叉燒腸粉
Rice Pasta Roll, Barbecued Pork, Honey, Steamed
\$88
- 香茜牛肉腸粉
Rice Pasta Roll, Minced Beef, Parsley, Steamed
\$88
- 上湯牛肉球
Beef Dumpling, Chicken and Pork Broth, Aged Dried Tangerine Peel, Simmered
三件 three pieces
\$78
-  花膠鮑魚海參海味雞扎
Abalone, Fish Maw, Sea Cucumber, Chicken, Shiitake,
Bean Curd Wrap, Steamed
兩件 two pieces
\$138

 明閣精選美饌
Ming Court signatures

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餐前小食 APPETISERS



脆藕片·琥珀合桃

Lotus Root Crisp, Caramelised Walnut

\$108



金箔松露千層豆腐

Layered Silk Tofu, Gold Leaf, Black Truffle, Chilled

每位 per person

\$98

芹香馬蹄海蜇頭

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

\$158

辣子雞絲 (粉嶺平原雞)

Shredded Chicken, Green Bean Noodle, Cucumber, Chilli, Spring Onion, Sesame, Peppercorn, Chilled (Fanling Ping Yuen Chicken)

\$138

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

兩隻 two pieces

\$168



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Ming Court signatures



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餐前小食 APPETISERS



七味金磚豆腐

Seven Spice-Crusted Tofu, Deep-Fried

\$98

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

椒鹽白飯魚

Noodfish, Spiced Salt, Red Chilli, Deep-Fried

\$198

山西老陳醋香鱈魚粒

Cubed Cod Fillet, Shanxi Aged Vinegar, Fried

\$208



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

\$598



明閣精選美饌

Ming Court signatures



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明爐燒烤 BARBECUED

明	當歸燒大鱈	例 regular		
	Eel, Chinese Angelica, Grilled	\$258		
	五香燒腩肉	例 regular		
	Pork Loin, Five Spice, Barbecued	\$168		
明	至尊蜜汁叉燒	例 regular		
	Supreme Pork Loin, Honey, Barbecued	\$298		
	燒味三重奏			
	至尊蜜汁叉燒 · 五香燒腩肉 · 芹香馬蹄海蜆頭			
	Barbecued Appetiser Trio			
	Supreme Pork Loin, Honey, Barbecued			
	Pork Loin, Five Spice, Barbecued			
	Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled			每位 per person \$148
明	脆皮妙齡鴿			
	Crispy-Skin Baby Pigeon, Roasted			一隻 whole \$168
	新鮮擠檸檬汁, 椒鹽			
	Freshly Squeezed Lemon Juice, Spiced Salt			
	即燒化皮乳豬			
	Suckling Pig, Roasted			
	製作需時30分鐘 Please allow 30 minutes for preparation			
		例 regular \$498	半隻 half \$988	一隻 whole \$1,888
	潮蓮燒鵝			
	Goose, Roasted	例 regular \$328	半隻 half \$508	一隻 whole \$988
明	秘製鹽香雞 (粉嶺平原雞)			
	Chef's Chicken Baked in Rock Salt (Fanling Ping Yuen Chicken)		半隻 half \$398	一隻 whole \$758
明	生浸豉油雞 (粉嶺平原雞)			
	Chef's Soy Sauce Chicken (Fanling Ping Yuen Chicken)		半隻 half \$398	一隻 whole \$758
	製作需時45分鐘 Please allow 45 minutes for preparation			
	京式片皮鴨			
	Peking Duck		半隻 half \$538	一隻 whole \$938
	二食可加配 Add-on second course:			
	乾隆炒鴨糍			
	Minced Duck Meat, Shiitake, Bamboo Shoot,			例 regular \$80
	Stir-Fried, Served with Lettuce Wrap			
	火鴨絲紋米			例 regular \$120
	Rice Vermicelli, Sliced Duck Meat, Pickled Chinese Cabbage, Braised			
明	明閣精選美饌			
	Ming Court signatures			
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湯羹 SOUP

- | | |
|--|------------------------|
| 天天老火湯
Chef's Daily Soup of the Day | 每位 per person
\$108 |
|  花膠螺頭蜜瓜爵士湯
Fish Maw, Sea Whelk, Honeydew Melon, Pork Loin, Double-Boiled | 每位 per person
\$228 |
|  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
\$238 |
|  原個椰皇松茸螺頭燉花膠
Superior Fish Maw, Matsutake, Sea Whelk,
Double-Boiled in Whole Baby Coconut | 每位 per person
\$428 |
|  清燉海中寶 (18頭南非鮑魚、遼參、花膠及瑤柱)
South African Abalone (Eighteen-Head), Kanto Sea Cucumber,
Fish Maw, Conpoy, Clear Soup, Double-Boiled | 每位 per person
\$408 |
| 姬松茸螺頭燉遼參
Kanto Sea Cucumber, Sea Whelk,
Blaze Mushroom, Double-Boiled | 每位 per person
\$328 |
|  茶壺松茸竹筍清湯
Chicken Consommé, Matsutake, Bamboo Pith, Served in Glass Teapot | 每位 per person
\$188 |
|  菜膽天白菇竹筍清燉松茸
Matsutake, Shiitake, Bamboo Pith, Chinese Cabbage, Double-Boiled | 每位 per person
\$198 |
| 龍皇粟米羹
Lobster, Egg Yolk, Sweet Corn Soup, Braised | 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
\$158 |

 明閣精選美饌
Ming Court signatures

 素菜
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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 \$888
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
關東遼參扣花膠 Kanto Sea Cucumber, Fish Maw, Braised	每位 per person \$568
鮑汁花膠扣鵝掌 Fish Maw, Goose Web, Kale, Abalone Sauce, Braised	每位 per person \$428

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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、避風塘炒或XO山珍野菌醬炒

Lobster

Choose from Steamed with Garlic, Baked in Superior Broth,

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

明	龍皇披金甲 Giant Garoupa Fillet, Minced Shrimp, Spiced Shrimp, Fried	每位 per person \$118	例 regular \$438
明	鮮胡椒東星斑球 Leopard Coral Garoupa Fillet, Fresh Peppercorn, Bell Pepper, Basil, Dried Shallot, Black Pepper, Sautéed		一條 whole \$1,288
明	酥炸釀鮮蟹蓋 Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried		每位 per person \$268
	玉環清蒸東星斑柳 Leopard Coral Garoupa Fillet, Winter Melon, Steamed		每位 per person \$268
	鮮腐竹火腩星斑腩煲 Leopard Coral Garoupa Fillet, Pork Loin, Bean Curd Sticks, Shiitake, Ginger, Spring Onion, Braised in a Clay Pot		\$418
	珊瑚龍蝦球 Lobster, Crab Meat, Crab Roe, Spring Onion, Egg White, Stir-Fried		\$668
	藍天使蝦黑椒粉絲煲 New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot		\$408
	玉子豆腐美國珍寶蠔煲 Whole American Jumbo Oyster, Egg Tofu, Salted Fish, Braised in a Clay Pot		\$368

明 明閣精選美饌
Ming Court signatures

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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 \$398	一隻 whole \$758
	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 \$398	一隻 whole \$758
	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
	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
	三蔥香燒一字排煲 Pork Ribs, Spring Onion, Red Onion, Shallot, Braised in a Clay Pot		\$328
	蝦籽關東遼參爆A5和牛粒 Cubed A5 Wagyu Beef, Kanto Sea Cucumber, String Bean, Dried Shrimp Roe, Stir-Fried		\$698
	蒜片A5和牛粒 Cubed A5 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

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Ming Court signatures

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蔬菜 VEGETABLES

明	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	\$288
明	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
明	石澳梅菜芯蒸茄子 Eggplant, Local Shek O Pickled Chinese Cabbage Pith, Steamed	\$228
明	啫啫南丫蝦乾蝦膏芥蘭煲 Chinese Kale, Local Lamma Island Dried Shrimp, Dried Shrimp Paste, Braised in a Clay Pot	\$288

明 明閣精選美饌
Ming Court signatures

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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A5和牛炒飯
Fried Rice Sizzler, A5 Wagyu Beef, Foie Gras, Served in a Clay Pot \$328
- 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
-  缸底釀造醬油乾炒本地牛河
Flat Noodles, Sliced Local Beef,
Aged Artisan Naturally Brewed Soy Sauce, Stir-Fried \$298
- 豉椒帶子星斑球炒麵
Crispy Egg Noodles, Leopard Coral Garoupa, Scallop,
Chilli, Red and Green Pepper, Onion, Black Bean Sauce, Fried \$368
- 芙蓉蟹皇蟹肉燴伊麵
E-Fu Noodles, 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 \$288
- 薑蔥叉燒撈蝦籽粗麵
Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork,
Ginger, Spring Onion, Mixed \$268
- 海鮮揚州窩麵
Egg Noodles, Shrimp, Scallop, Garoupa, Barbecued Pork,
Shiitake, Garden Green, Chicken Consommé \$368

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Ming Court signatures

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.

