



## 全日套餐 — 宣德 SET MENU – XUAN DE

每位 per person

HK\$988

Including one glass of sommelier selected wine

明閣三小碟

醋香紫海蜇、極品蜜汁叉燒、XO醬蟲草花火鴨絲

**Ming Court Appetizer Trio**

Chilled jellyfish in black vinegar sauce

Supreme barbecued pork loin in honey sauce

Chilled bean curd sheets and shredded duck with cordyceps flowers in homemade XO sauce

鮮杏汁竹笙菜膽燉螺頭

Double-boiled superior soup with bamboo piths, sea whelk, Chinese cabbage and almond juice

金鑲玉映

Braised Boston lobster claw stuffed with minced shrimp in salted egg yolk sauce, topped with caviar

蠔皇6頭南非鮑魚鵝掌天白菇

Braised whole South African abalone (40g) with goose web and shiitake mushroom in supreme oyster sauce

龍蝦湯靈芝菇浸時蔬

Simmered seasonal vegetables with ling-zhi mushrooms in lobster broth

脆米海鮮蛋白炒飯

Fried rice with assorted seafood, egg white and rice crisps

香芋鮮奶燉蛋白

Steamed egg white with taro and milk

美點雙輝

Petit fours

如閣下對任何食物有過敏反應，請與服務員聯絡  
Please inform your server of any food-related allergies

所有價目以港元計算另加壹服務費  
All prices in HKD and subject to 10% service charge





## 全日套餐 — 永樂 SET MENU – YONG LE

每位 per person

HK\$1,288

Including one glass of sommelier selected wine

明閣三小碟

芹香海蜇頭、脆皮乳豬件、XO醬蟲草花火鴨絲鮮腐竹

**Ming Court Appetizer Trio**

Chilled jellyfish with celery

Roasted suckling pig

Chilled bean curd sheets and shredded duck with cordyceps flowers in homemade XO sauce

花膠遼參海中寶

Double-boiled superior soup with fish maw, kanto sea cucumber, sea whelk and matsutake mushrooms

芝士焗釀鮮蟹蓋

Baked crab shell with crab meat and cheese

蠔皇南非珍寶大鮑魚半隻伴松本茸

Braised giant dried South African abalone (half, 55g) with honshimeji mushroom in supreme oyster sauce

冬林素竹

Braised winter melon stuffed with assorted mushrooms and vegetables,  
accompanied by bamboo piths stuffed with OmniPork

窩燒海味飯

Fried rice with dried seafood and abalone sauce in casserole

楊枝甘露

Chilled mango cream with sago and pomelo

美點雙輝

Petit fours

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## 全日套餐 — 萬曆 SET MENU – WAN LI

每位 per person

### HK\$1,888

Including two glasses of sommelier's selection wine

明閣燒味三拼

酒香海蜇醉鮑魚、脆皮乳豬件、極品蜜汁叉燒

**Ming Court Barbecued Trio**

Drunken abalone with jellyfish in Hua Diao wine sauce

Roasted suckling pig

Supreme barbecued pork loin in honey sauce

紅燒一品官燕

Braised supreme bird's nest with shredded Yunnan ham in superior broth

珊瑚芙蓉燴花膠

Braised supreme fish maw with crab roe, crab meat and egg white

蔥香頭抽芥末鹿兒島和牛粒

Sautéed Kagoshima Wagyu beef with spring onion in wasabi soy sauce

粒粒桂花蚌濃湯時蔬

Simmered seasonal vegetables with Canadian clams in chicken consommé

乾燒遼參 • 鮑汁脆米甜豆仁

Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce

黑糖桃膠薑汁奶凍

Chilled 3.6 milk pudding with peach resin and brown sugar in ginger sauce

美點雙輝

Petit fours

Pairing with two glasses of sommelier's choice

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## 素食套餐 VEGETARIAN MENU

每位 per person

HK\$588

麻辣蟲草花鮮腐竹、拍蒜醋香小黃瓜黑木耳  
Chilled bean curd sheets with cordyceps flowers in spicy Sichuan sauce  
Chilled cucumber and black fungus in black vinegar sauce

素湯燉菜膽竹筍天白菇  
Double-boiled superior soup with bamboo pith, shiitake mushroom and Chinese cabbage

鮮露筍炒彩椒雙耳  
Stir-fried asparagus with elm fungus, golden tremell and bell pepper

鮮杏汁杞子百合浸時蔬  
Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice

冬林素竹  
Braised winter melon stuffed with assorted mushrooms and vegetables,  
accompanied by bamboo piths stuffed with OmniPork

崧子脆米什菌素炒飯  
Fried rice with assorted vegetables, pine nuts and rice crisps

楊枝甘露  
Chilled mango cream with sago and pomelo

美點雙輝  
Petit fours

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## 獲獎菜 AWARD WINNING DISHES

### 濃湯花膠雞絲羹

香港旅遊發展局美食之最大賞金名菜

Chicken consommé with fish maw, shredded chicken, shiitake mushrooms and black fungus

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards

每位 per person

\$228

### 龍皇披金甲

香港旅遊發展局美食之最大賞銀名菜

Fried sliced giant garoupa with minced shrimp

Silver, Hong Kong Tourism Board Best of the Best Culinary Awards

例 Regular

\$418

每位 per person

\$118

### 蝦籽鮮菌麒麟東星斑

香港旅遊發展局美食之最大賞金名菜

Sautéed leopard coral garoupa fillet with bean curd sheets, wild mushrooms and dried shrimp roe

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards

每條 per piece

\$1,388

### 羅勒珍果鵝肝鹿兒島和牛粒

香港國際美食大至高榮譽金名菜

Sautéed Kagoshima Wagyu beef with foie gras, Thai basil and cashew nuts

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards

例 Regular

\$1,088

### 葱香鵝肝和牛窩燒飯

香港旅遊發展局美食之最大賞至高榮譽金名菜

Fried rice sizzler with Wagyu beef, foie gras and spring onion

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards

例 Regular

\$308

### 窩燒滋補竹絲雞炒飯

香港旅遊發展局美食之最大賞金名菜

Fried rice sizzler with silk chicken, conpoy, wolfberries and pine nuts scented with Shao Xing rice wine

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards

例 Regular

\$258

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## 精選美饌 SIGNATURE DISHES

魚子醬蟹肉大良炒鮮奶 Light fried crab meat with milk and egg white, topped with caviar	每位 per person \$188
焗釀鮮蟹蓋 (芝士焗 或 酥炸) Stuffed crab shell with crab meat (choice of baked with cheese or deep-fried with breadcrumbs)	每位 per person \$188
茶壺松茸竹筴清湯 Double-boiled superior soup with matsutake mushrooms and bamboo piths, served in tea pot	每位 per person \$168
鴨汁燴鴨肉雲吞 Braised duck ravioli in duck consommé on egg white	每位 per person \$108
蝦籽扒柚皮 Braised pomelo peel with dried shrimp roe in supreme abalone sauce	每位 per person \$88
金鑲玉映 Braised Boston lobster claw stuffed with minced shrimp in salted egg yolk sauce, topped with caviar	每位 per person \$288
無錫焗開邊波士頓龍蝦 Sautéed Boston lobster with minced pork and egg in sweet and spicy sauce	每位 per person \$288
避風塘脆香波士頓龍蝦扒 Deep-fried Boston lobster with crispy garlic	每位 per person \$288
龍蝦汁燴魚肚百花龍蝦鉗 Braised Boston lobster claw stuffed with minced shrimp and fish maw in lobster sauce	每位 per person \$288
鮮花柳蒸龍躉斑柳 Steamed garoupa fillet with fresh peppercorn in supreme soy sauce	每位 per person \$168
海生蝦炒蛋白 Scrambled egg white with shrimps and perilla leaf crisp	例 Regular \$338
巧手醋香黑豚肉 Fried Iberico pork loin with caramelized black vinegar sauce	例 Regular \$288
松露金瓜煎雞件 Pan-seared chicken with pumpkin in black truffle paste	例 Regular \$288
明閣「招牌」炸子雞 Crispy chicken	半隻 Half \$288 1隻 Whole \$528

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## 餐前小食 APPETIZER

酒香海蜇醉鮑魚

Drunken abalone with jellyfish in Hua Diao wine sauce

每位 per person

**\$88**

蒜香椒鹽百花釀龍蝦鉗

Deep-fried lobster claw stuffed with minced shrimp in spicy salt and pepper

每位 per person

**\$168**

花雕貴妃醉鵝肝

Drunken foie gras in Hua Diao wine sauce

例 Regular

**\$298**

海蜇三重奏 (芹香海蜇頭、醋香紫海蜇、XO 醬海蜇絲)

Jellyfish trio

(Celery, black vinegar sauce, homemade XO sauce)

例 Regular

**\$198**

XO醬蟲草花火鴨絲鮮腐竹

Chilled bean curd sheets and shredded duck with cordyceps flowers  
in homemade XO sauce

例 Regular

**\$128**

拍蒜醋香小黃瓜黑木耳

Chilled cucumber and black fungus in black vinegar sauce

例 Regular

**\$68**

蒜香鱖魚粒

Fried codfish cubes with crispy garlic

例 Regular

**\$198**

黑椒鹽燒牛脷粒

Fried ox tongue cubes with black pepper

例 Regular

**\$168**

椒鹽老豆腐粒

Deep-fried bean curd with spicy salt and pepper

例 Regular

**\$88**

咸蛋黃小瓜

Marinated zucchini with salted egg yolk

例 Regular

**\$88**

脆香三疊 (琥珀甜桃仁、蒜鹽黑椒腰果、鹽香脆藕片)

Crispy trio

(Sweetened walnuts, fried cashew nuts with garlic salt and black pepper, fried lotus root chips with salt)

例 Regular

**\$98**

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## 明爐燒烤 BARBECUED MEAT

醬燒脆皮乳豬 Roasted suckling pig	例 Regular \$368	半隻 Half \$688	1隻 Whole \$1,288
乳豬拼盆 (可選燒鵝、叉燒、香妃雞或芹香海蜇頭) Roasted Suckling Pig Combinations (Choice of roasted goose, supreme barbecued pork loin in honey sauce, marinated chicken with salt or jellyfish with celery)		雙拼 Two types \$398	三拼 Three types \$468
馳名片皮鵝 (兩食) (敬請預訂) Roasted goose in two courses, Cantonese style (Choice of cooking method for the second course) 生菜片炒鵝松 / 老干媽尖椒炒鵝架 / 椒鹽鵝架 Stir-fried minced goose served with Chinese lettuce wrap Sautéed goose slices with chili pepper in spicy black bean sauce Deep-fried goose with spicy salt and pepper (Please kindly order in advance)		半隻 Half \$588	1隻 Whole \$1,188
潮蓮燒鵝 Roasted goose, Chao Zhou style	例 Regular \$288	半隻 Half \$428	1隻 Whole \$788
脆皮燒腩肉 Roasted pork belly with five spice			例 Regular \$238
極品蜜汁叉燒 Supreme barbecued pork loin in honey sauce			例 Regular \$238
頭抽生浸豉油雞 Marinated chicken in soy sauce		半隻 Half \$288	1隻 Whole \$528
瑤柱香妃雞 Marinated chicken with salt and conpoy		半隻 Half \$288	1隻 Whole \$528

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## 燕窩 BIRD'S NEST

清燉官燕 (可選高湯、紅燒或濃鷄湯)

Double-boiled supreme bird's nest

(Choice of double-boiled in superior soup, braised in superior broth or braised in chicken pottage)

每位 per person

**\$538**

紅燒海皇燕窩羹

Braised bird's nest with assorted seafood

每位 per person

**\$268**

紅燒蟹肉燕窩羹

Braised bird's nest with crab meat

每位 per person

**\$268**

紅燒竹筍雞絲燕窩羹

Braised bird's nest with bamboo piths and shredded chicken

每位 per person

**\$268**

冰花燉官燕 (可選椰汁、杏汁、紅棗汁或薑汁)

Double-boiled supreme bird's nest with rock sugar

(Choice of coconut milk, almond juice, red date syrup or ginger sauce)

每位 per person

**\$488**

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## 湯類 SOUP

### 花膠遼參海中寶

Double-boiled superior soup with fish maw, kanto sea cucumber, conpoy, sea whelk, bamboo piths and matsutake mushrooms

每位 per person

**\$468**

### 花膠松茸燉螺頭

Double-boiled superior soup with fish maw, sea whelk and matsutake mushrooms

每位 per person

**\$388**

### 花膠鮮杏汁燉螺頭

Double-boiled superior soup with fish maw, sea whelk and almond juice

每位 per person

**\$388**

### 羊肚菌紅棗燉鮮鮑瑤柱甫

Double-boiled superior soup with abalone, conpoy, red dates and morel mushrooms

每位 per person

**\$228**

### 菜膽燉四寶

Double-boiled superior soup with conpoy, sea whelk, matsutake mushrooms, bamboo piths and Chinese cabbage

每位 per person

**\$228**

### 斑片松茸榆耳濃雞湯

Chicken pottage with garoupa slices, matsutake mushrooms and elm fungus

每位 per person

**\$168**

### 翠塘蟹肉鮮蝦羹

Prawn broth with crabmeat, spinach and egg white

每位 per person

**\$168**

### 宮廷酸辣海鮮羹

Hot and sour soup with assorted seafood

每位 per person

**\$128**

### 龍皇帶子羹

Seafood soup with bean curd

每位 per person

**\$128**

### 天天老火湯

Soup of the day

每位 Per person

**\$78**

例 Regular

**\$298**

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## 鮑魚海味

## ABALONE AND DRIED SEAFOOD

蠔皇 30 頭皇冠吉品鮑魚 Braised whole dried Yoshihama abalone (40g) in supreme oyster sauce		每位 per person \$988
蠔皇原隻南非珍寶大鮑魚伴松本茸 Braised giant South African abalone with honshimeji mushroom in supreme oyster sauce	半隻 Half \$488	1隻 Whole \$988
蠔皇南非珍寶鮑甫鵝掌伴松本茸 Braised giant dried South African abalone slice with goose web and honshimeji mushroom in supreme oyster sauce		每位 per person \$368
蠔皇原隻4頭南非鮑魚伴松本茸 Braised whole South African abalone (50g) with honshimeji mushroom in supreme oyster sauce		每位 per person \$328
紅燒花膠伴天白菇 Braised supreme fish maw with shiitake mushroom	半隻 Half \$438	1隻 Whole \$838
珊瑚芙蓉燴花膠 Braised supreme fish maw with crab roe, crab meat and egg white		每位 per person \$588
乾燒遼參 • 鮑汁脆米甜豆仁 Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce		每位 per person \$368
鮑汁扣關東遼參伴天白菇 Braised Kanto sea cucumber with shiitake mushroom in supreme abalone sauce		每位 per person \$298
蝦籽脆皮海參素千層 Braised crispy sea cucumber with bean curd sheet and dried shrimp roe		每位 per person \$238
鮑汁扣鵝掌柚皮 Braised goose web with pomelo peel in supreme abalone sauce		每位 per person \$118
乾焗薑蔥花膠斑球煲 Braised fish maw and garoupa fillet with ginger and spring onion in casserole		例 Regular \$698
乾燒京蔥海參煲 Braised sea cucumber with leeks in casserole		例 Regular \$588

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## 游水海鮮 LIVE SEAFOOD

生猛澳洲龍蝦  
Australian lobster

時價 Market price

加拿大象拔蚌  
Canadian geoduck

時價 Market price

阿拉斯加長腳蟹  
Alaskan king crab

時價 Market price

老鼠斑  
High fin garoupa

時價 Market price

東星斑  
Leopard coral garoupa

每両 Per tael

**\$88**

沙巴龍躉石斑  
Sabah garoupa

每條 Per piece

**\$1,098** (約2斤 Around 2 catty)

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## 海鮮 SEAFOOD

魚子醬雪地明蝦球 Steamed egg white with prawn, caviar and Yunnan ham	每位 per person <b>\$188</b>
拍蒜薑粒蔥焗龍蝦滑雞煲 Baked Boston lobster and chicken with garlic, ginger and spring onion	例 Regular <b>\$638</b>
鮮露筍油泡大虎蝦片 Sautéed tiger prawn slices with asparagus	例 Regular <b>\$338</b>
黑白胡椒法國藍蝦 Sautéed French blue prawns with black pepper, white pepper and egg	例 Regular <b>\$338</b>
豉油皇乾煎法國藍蝦 Pan-fried French blue prawns in supreme soy sauce	例 Regular <b>\$338</b>
豉油皇蔥燒法國銀鱈魚 Pan-seared French codfish fillet with spring onion in supreme soy sauce	例 Regular <b>\$388</b>
宮爆汁法國銀鱈魚 Fried French codfish fillet, Kung Po style	例 Regular <b>\$368</b>
露筍榆耳炒鮮元貝 Sautéed scallops with elm fungus and asparagus	例 Regular <b>\$338</b>
豉汁彩椒百合炒桂花蚌 Sautéed Canadian clams with bell pepper and lily bulbs in black bean sauce	例 Regular <b>\$368</b>
砵酒什菌高燒生蠔 Braised oysters with assorted mushrooms in Port wine sauce	例 Regular <b>\$328</b>
薑蔥燒腩片生蠔煲 Braised oysters with roasted pork, ginger and spring onion in casserole	例 Regular <b>\$328</b>
油雞樅菌菜遠炒龍躉斑球 Sautéed garoupa fillet with marinated termite mushrooms and vegetables	例 Regular <b>\$488</b>
龍蝦汁紅燒斑腩煲 Braised garoupa with dried shrimp and bean curd sheets in lobster sauce	例 Regular <b>\$298</b>

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## 豬肉、牛肉 PORK AND BEEF

香煎鹿兒島和牛 (可選黑椒汁、紅酒汁、XO醬或中式汁) Grilled Kagoshima Wagyu beef (Choice of black pepper, red wine homemade XO or sweet and sour sauce)	例 Regular \$1,088
松露金瓜鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with pumpkin in black truffle paste	例 Regular \$1,088
蔥香頭抽芥末鹿兒島和牛粒 Sautéed Kagoshima Wagyu beef with spring onion in wasabi soy sauce	例 Regular \$1,088
油雞樅菌彩椒百合澳洲牛柳粒 Sautéed Australian beef with marinated termite mushrooms, bell pepper and lily bulbs	例 Regular \$388
黑椒雙蔥澳洲牛柳粒 Sautéed Australian Wagyu beef with spring onion in black pepper sauce	例 Regular \$388
馬友蒸黑豚五層肉 Steamed Iberico pork belly with salted fish	例 Regular \$298
紅酒火焰黑豚肉 Flamed-broiled Iberico pork with black peppercorn and wild mushrooms in red wine sauce	例 Regular \$288
農家小炒黑豚肉 Sautéed Iberico pork loin with chilli pepper and bell pepper	例 Regular \$258
鳳梨咕嚕黑豚肉 Sweet and sour Iberico pork loin with pineapple	例 Regular \$258
菊花蜜餞金華腿 (伴蝴蝶餅 4 件) Steamed Yunnan ham and lotus seeds with honeyed chrysanthemum (Served with four pieces of steamed Chinese bread)	例 Regular \$228

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## 家禽 POULTRY

燒雲腿琥珀百花脆皮雞 Crispy chicken stuffed with minced shrimp, accompanied with Yunnan ham and sweetened walnuts	半隻Half \$368	1隻Whole \$698
陳皮鮮沙薑煎雞件 Braised chicken with dried tangerine peel and aromatic ginger in casserole		例 Regular \$288
歌樂山辣子雞丁 Deep-fried diced chicken with chili pepper		例 Regular \$288
鮮花椒滑雞煲 Sautéed chicken with fresh peppercorn in casserole		例 Regular \$288
花雕蛋白蒸雞 Steamed chicken with egg white in Hua Diao wine sauce		例 Regular \$288
荔茸百花香酥鴨 (限量供應) Deep-fried crispy duck stuffed with mashed taro and minced shrimp (Limited daily supply)	半隻Half \$338	1隻Whole \$668

如閣下對任何食物有過敏反應，請與服務員聯絡  
Please inform your server of any food-related allergies

所有價目以港元計算另加壹服務費  
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## 時蔬素菜 VEGETABLES

### 冬林素竹

Braised winter melon stuffed with assorted mushrooms and vegetables, accompanied by bamboo piths stuffed with OmniPork

每位 per person

**\$108**

### 松茸杞子素肉釀竹笙

Braised bamboo piths stuffed with OmniPork, matsutake mushrooms and wolfberries

例 Regular

**\$208**

### 伴水芹香炒素肉釀羊肚菌

Stir-fried assorted vegetables and morel mushrooms stuffed with OmniPork

例 Regular

**\$208**

### 粒粒桂花蚌濃雞湯時蔬

Simmered seasonal vegetables with Canadian clams in chicken consommé

例 Regular

**\$368**

### 魚湯山珍素菜煲

Simmered assorted vegetables with wild mushrooms in fish broth

例 Regular

**\$238**

### 鮮杏汁杞子百合浸時蔬

Simmered seasonal vegetables with wolfberries and lily bulbs in almond juice

例 Regular

**\$238**

### 珊瑚素心燕

Braised winter melon, carrot and egg white in superior broth

例 Regular

**\$208**

### 蝦籽鮮菌素千層

Sautéed bean curd sheets with assorted mushrooms and dried shrimp roe

例 Regular

**\$208**

### 欖菜蓮藕生菜包

Sautéed assorted vegetables with preserved vegetables, served in Chinese lettuce wrap

例 Regular

**\$208**

### 各款時令蔬菜

Seasonal vegetables

(可選上湯、魚湯、濃雞湯、龍蝦湯、白灼、清炒、蒜茸炒、薑汁炒或油鹽水)

(Choice of simmered in superior soup, fish broth, chicken consommé, lobster broth, poached, stir-fried, stir-fried with garlic, stir-fried with ginger or simmered with salt)

例 Regular

**\$208**

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## 粉、麵、飯 NOODLES AND RICE

明閣鮑魚蛋白脆米炒飯 Ming Court fried rice with diced abalone, rice crisps and egg white	位 per person <b>\$288</b>
特式脆皮乳豬炒飯 Suckling pig fried rice	例 Regular <b>\$288</b>
窩燒海味飯 Fried rice with dried seafood and abalone sauce in casserole	例 Regular <b>\$258</b>
鮮蝦荷葉飯 Fried rice with prawns and chicken, wrapped in lotus leaf	例 Regular <b>\$238</b>
上湯海鮮窩麵 Egg noodles with assorted seafood in superior soup	例 Regular <b>\$288</b>
龍蝦湯蟹肉瑤柱乾燒伊麵 Braised e-fu noodles with crabmeat and conpoy in lobster broth	例 Regular <b>\$258</b>
鮮蟹肉瑤柱炆鴛鴦米 Braised vermicelli with crabmeat and conpoy	例 Regular <b>\$258</b>
香茜皮蛋斑片魚湯米線 Rice noodles with garoupa slices, preserved egg and coriander in fish broth	例 Regular <b>\$258</b>
松露黑豚肉炒河 Fried rice noodles with pork in black truffle sauce	例 Regular <b>\$238</b>
乾炒牛河 Fried rice noodles with beef	例 Regular <b>\$238</b>
兩面黃肉絲炒麵 Pan-fried egg noodles with shredded pork	例 Regular <b>\$238</b>

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