

■ 中國茗茶 CHINESE TEA

普洱、壽眉、香片、烏龍、水仙、鐵觀音、龍井、菊花
pu er, white peony, jasmine, oolong, shui xian, tie guan yin,
dragon well, chrysanthemum

每位 per person
\$16

■ 特選中國茗茶 PREMIUM CHINESE TEA

遠年普洱 aged pu er

普洱茶滋味濃烈，色澤烏潤，醇厚回甘，具有獨特的陳香。能幫助消化、消解肥膩、暖胃、生津、止渴、醒酒解毒等多種功效。遠年普洱經過多年珍藏，年代久遠，茶湯滋味愈見醇和。
distinctive strong flavour, smooth texture and deep rich colour; assists digestion

每位 per person
\$40

洞庭碧螺春 bi lou chun

江蘇是貢茶的產地，所謂「貢茶」即專供皇室飲用的茶，碧螺春產自江蘇省吳縣太湖的洞庭山，又名洞庭碧螺春。外形卷曲如毛螺，花香果味得天生，素為茶中之萃。
delicate fresh aroma with a light yellow hue; high level of antioxidants for good health

\$40

信陽毛尖 xin yang mao tsim

信陽毛尖因其條索細秀、圓直有峰尖而得名「毛尖」，又因產地在河南信陽故名「信陽毛尖」。素來以「細、圓、光、直、多白毫、香高、味濃、色綠」的獨特風格，從1959年起已被列為我國十大名茶之一。

subtle flavour, clean but rich texture, green in colour; quenches the thirst

\$40

頂級龍井 premium dragon well

茶湯碧綠，獨具清香，滋味甘醇，葉帶光澤，「色翠、香鬱、味醇、形美四絕」的美譽。
a world-renowned chinese tea with a fresh pungent flavour and full-bodied texture

\$40

■ 特級中國茗茶 DELUXE CHINESE TEA

水金龜鐵觀音 shui jin gui tie guan yin

品質優異，茶湯呈橙黃琥珀色，亮澤通透，口感順滑，氣味馥郁香甜，餘韻悠長。
renowned smoothness, rich amber colour and natural flavours
create a long-lasting aftertaste

每位 per person

\$60

四川峨眉毛峰 sichuan e mei mao feng

外形條索細緊，色澤嫩綠，茶湯微黃青翠，葉底均整，整葉全芽，嫩綠明亮；
其抗氧化成份有助緊緻肌膚。
the most popular sichuan green tea with a unique flavour and refreshing taste;
composition of antioxidants firm the skin

\$60

四川蒙頂甘露 silver needles tea

蒙頂甘露茶葉形狀纖細，身披銀毫，葉身嫩綠而茶芽粗壯，色澤嫩綠油潤；
湯色黃碧，清澈明亮；沏二遍時，越發鮮醇，令人齒頰留香。
signature sichuan green tea; hairy leaves and tiny tea buds deliver an uplifting flavour

\$60

鐵羅漢鐵觀音 tie luo han tie guan yin

嫩芽製成岩茶泡開後有蘭桂之香，具岩骨之韻，樹欉較高，生長茂盛，葉長而大葉色細嫩光亮。
grown in the mountains, this tea offers the benefits of nature and has a full floral aftertaste

\$60

■ 點心 DIM SUM

瑤柱濃雞湯餃 steamed dumpling filled with diced conpoy in chicken stock	每位 per person \$45
笋尖鮮蝦餃 steamed shrimp dumplings with bamboo shoots	四件 4pcs \$38
蟹籽燒賣 steamed pork dumplings with fresh shrimp and crab roe	四件 4pcs \$38
鮮肉小籠包 steamed pork dumplings in shanghai style	四件 4pcs \$35
菲黃鮮蝦腸粉 steamed rice pasta rolls with fresh shrimps and chives	\$45
蜜汁叉燒腸粉 steamed rice pasta rolls with barbecued pork in honey sauce	\$45
香滑牛肉腸粉 steamed rice pasta rolls with minced beef	\$45
XO醬炒腸粉 sautéed rice pasta rolls in xo sauce	\$45
蒜香炸春卷 deep-fried spring rolls with garlic	四件 4pcs \$38
蠔皇叉燒包 steamed barbecued pork buns	三件 3pcs \$35
明閣流沙包 steamed custard buns with egg yolk	三件 3pcs \$35
生煎野菌包 pan-fried buns with assorted mushrooms	三件 3pcs \$35
迷你珍珠雞 steamed glutinous rice dumplings with chicken wrapped in lotus leaf	三件 3pcs \$35
XO醬鳳爪排骨 steamed spareribs and chicken feet in xo sauce	\$38

■ 餐前小食 APPETISER

五香燒腩肉 roasted crispy pork loin with five spices	\$78
蒜泥白肉 chilled sliced pork roll with cucumber and minced garlic sauce	\$78
涼拌窩筍鮑魚絲 chilled shredded abalone with bamboo piths	\$108
煙燻鴨胸肉 smoked duck breast	\$78
XO醬海蜇頭 chilled jellyfish with xo sauce	\$78
金瓜芥末雲耳 chilled black fungus and pumpkin in wasabi sauce	\$78
椒鹽豆腐粒 deep-fried diced bean curd in spicy salt	\$78
夫妻肺片 marinated beef shank and ox cheek in chilli sauce	\$78
鹵水鵝掌翼 marinated goose webs and wings in loh-sui sauce	\$78
鮑汁鮮雜菌 assorted mushrooms with abalone sauce	\$78

■ 明閣精選美饌 MING COURT SIGNATURE DISHES

魚翅肆式膏 (恕不適用於任何折扣優惠)

shark fin flight (discounts do not apply)

每位 per person

\$398

濃雞湯大鮑翅

braised supreme shark fin in chicken stock

紅燒大鮑翅

braised supreme shark fin served in brown sauce

鮮蟹肉桂花翅

stir-fried shark fin with crab meat, scrambled egg and bean sprouts

魚翅百花球

steamed shrimp ball wrapped in shark fin with egg white sauce

「2005年度香港旅遊發展局美食之最大賞至高榮譽金獎」名菜

“gold with distinction award in 2005 best of the best culinary awards”

脆芝士龍蝦伴醋香鮑魚天使麵

(附甜品：金絲香芋榛子伴鴛鴦凍糕)

deep-fried lobster with cheese and simmered abalone with vinegar,
accompanied with angel hair

(served with dessert: deep-fried mashed taro with hazelnut and twin-chilled pudding)

每位 per person

\$318

「2003年度香港旅遊發展局美食之最大賞金獎」名菜

“gold award in 2003 best of the best culinary awards”

蝦籽鮮菌麒麟斑

stir-fried sliced groupa with assorted mushrooms and dried shrimp roe

\$398

翅晶凝

shark fin crystal extravagance

四件 4pcs

\$68

全港首創魚翅甜品

hong kong's first and most famous shark fin dessert

蒜子上湯浸時蔬	例 regular
simmered seasonal vegetables with supreme soup and garlic	\$98
麵醬唐生菜	
sautéed chinese lettuce with preserved bean sauce	\$88
濃湯魚滑釀豆腐煲	
braised bean curd stuffed with minced fish, served in a casserole	\$118
豉蒜肉崧蒸南瓜	
steamed pumpkin and minced pork with black bean and garlic	\$98
濃雞湯莧菜煲	
braised amaranth with chicken stock, served in a casserole	\$98
翡翠靈芝菇燒豆腐	
braised bean curd with ling chi mushrooms and vegetables	\$108
沙薑蔥焗斑腩煲	
braised sliced garoupa with ginger and spring onion, served in a casserole	\$168
燒汁乾燒雜菌	
stir-fried assorted mushrooms with barbecue sauce	\$108
麒麟蒸龍脷球	
steamed fillets of sole with bean curd and assorted mushrooms	\$138
老少平安	
steamed bean curd with diced mushrooms, green onion and minced fish	\$108

■ **明正午市套餐 MING ZHENG LUNCH MENU** \$398 每位 per person

涼拌窩筍鮑魚絲

chilled shredded abalone with bamboo piths

紅燒竹筍雞絲翅

braised shark fin soup with shredded chicken and bamboo piths

翡翠炒斑球

stir-fried sliced garoupa with vegetables

鮑片北菇鵝掌伴炒飯

fried rice with abalone, goose web and black mushroom

楊枝甘露

chilled sago cream with chinese pomelo and mango

包括一杯汽水、本地啤酒或鮮果汁

includes a glass of soft drink, local beer or freshly squeezed juice

■ **明恩午市套餐 MING EN LUNCH MENU** \$738 四位用 for four people

四式點心拼盤

four kinds dim sum combination

天天老火湯

chef tsang's daily soup

油泡明蝦球

sautéed prawns with vegetables

朗豪炸子雞

deep-fried crispy chicken

豉蒜肉崧蒸南瓜

steamed pumpkin and minced pork with black bean and garlic

梅菜叉燒炒糯米飯

stir-fried glutinous rice with barbecued pork and preserved vegetables

合時甜品

dessert of the day

包括每人一杯汽水、本地啤酒或鮮果汁

includes a glass of soft drink, local beer or freshly squeezed juice per person

另加一服務費 all prices are subject to a 10% service charge

■ 明和午市套餐 MING HE LUNCH MENU \$2,188 八位用 for eight people

四式點心拼盤

four kinds dim sum combination

川貝海底椰燉豬展

double-boiled pork shank soup with young coconut and chinese herbs

銀湖翡翠鮮蝦丸

deep-fried shrimp balls with vegetables

豉汁崧子龍脷球

stir-fried fillets of sole with pine nuts in black bean sauce

一品蒜香雞

marinated crispy chicken with garlic

鮑魚雞粒燴飯

braised rice with diced abalone and chicken

合時甜品

dessert of the day

包括每人一杯汽水、本地啤酒或鮮果汁

includes a glass of soft drink, local beer or freshly squeezed juice per person

■ 明瑞午市套餐 MING RUI LUNCH MENU \$3,688 十二位用 for 12 people

四式點心拼盤

four kinds dim sum combination

乳豬叉燒海蜆頭

suckling pig combination

花膠瑤柱雞絲翅

braised shark fin with fish maw, conpoy and shredded chicken

甜桃花姿蝦仁

stir-fried sliced cuttlefish and shrimp with sweetened walnut

油泡龍躉球

stir-fried sliced giant garoupa with chives

明皇手撕雞

shredded chicken with ginger sauce

明閣鮑魚炒飯

ming court special fried rice with diced abalone and egg white

楊枝甘露

chilled sago cream with chinese pomelo and mango

生果拼盤

seasonal fruit platter

包括每人一杯汽水、本地啤酒或鮮果汁

includes a glass of soft drink, local beer or freshly squeezed juice per person

■ 合時煲仔飯 RICE IN A CASSEROLE

(所有煲仔飯供兩位用，製作需時30分鐘)

(all casserole dishes serve two people, cooking time takes approximately 30 minutes)

鮑魚雞粒煲仔飯

rice casserole with diced chicken and abalone

\$188

XO醬排骨煲仔飯

rice casserole with spareribs in xo sauce

\$148

鹹魚蓉雞粒煲仔飯

rice casserole with diced chicken and minced salty fish

\$148

土魷馬蹄肉餅煲仔飯

rice casserole with minced pork, squid and water chestnuts

\$148

欖菜龍脷柳煲仔飯

rice casserole with fillets of sole and preserved vegetables

\$148

■ 粉麵介紹 NOODLE RECOMMENDATIONS

欖菜石斑薑蛋炒飯 fried rice with diced garoupa, egg, ginger and preserved vegetables	\$198
梅菜叉燒炒糯米飯 fried glutinous rice with barbecued pork and preserved vegetables	\$118
明閣鮑魚粒炒飯 ming court special fried rice with diced abalone and egg white	\$168
滑蛋牛肉炒河 stir-fried rice noodles with beef and egg	\$118
炸菜肉絲湯麵 noodles in soup with shredded pork and preserved vegetables	\$118
豉椒味菜雞絲炒麵 crispy noodles with shredded chicken and preserved vegetables, black bean and pepper	\$118
濃湯魚滑米線 vermicelli in soup with fish dumplings	\$118
香茜牛崧窩米 vermicelli with minced beef and chinese parsley	\$118
金粟青絲白雪粥 congee with sweet corn, sea moss and shredded white turnip	\$98