

■ 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，樹叢較高，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

魚翅灌湯餃 steamed dumpling filled with shark fin, diced mushrooms, conpoy, ham and bamboo piths in consommé	每位 per person \$58
筍尖鮮蝦餃 steamed shrimp dumplings with bamboo shoots	四件 4pcs \$38
乾貝燒賣 steamed pork dumplings with dried conpoy	四件 4pcs \$38
鮮肉小籠包 steamed pork dumplings in shanghai style	四件 4pcs \$35
韭黃鮮蝦腸粉 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 garlic spring rolls	四件 4pcs \$38
蠔皇叉燒包 steamed barbecued pork buns with oyster sauce	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
豉汁蒸鳳爪 steamed chicken feet in black bean sauce	\$35
XO醬蒸排骨 steamed spareribs in xo sauce	\$35

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

■ 餐前小食 APPETISER

五香燒腩肉 roasted crispy pork loin with five spices	\$78
鮑汁雪菜火鴨卷 roasted duck rolls with preserved vegetables in abalone sauce	\$78
四川麻辣雞 chicken mixed with sichuan sauce, served cold	\$78
煙燻鴨胸肉 smoked duck breast	\$78
凍鮑片海蜇頭 chilled sliced abalone and jellyfish	\$168
皮蛋肉崧豆腐 chilled bean curd with minced pork and thousand year egg	\$78
椒鹽豆腐粒 deep-fried diced bean curd in spicy salt	\$78
鹵水豬仔腳 marinated pig's knuckles in loh-sui sauce	\$78
太白醉香鴿 chilled drunken pigeon	\$98
柚子蜜脆蝦丸 deep-fried shrimp balls with grapefruit and honey	\$98

■ 明閣精選美饌 MING COURT SIGNATURE DISHES

魚翅肆式菁 (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 grouper with assorted mushrooms and dried shrimp roe

\$398

「2009年度香港旅遊發展局美食之最大賞銀獎」名菜

silver award in 2009 best of the best culinary awards

龍皇披金甲

stir-fried sliced giant grouper stuffed with shrimp paste

\$238

翅晶凝

shark fin crystal extravagance

四件 4pcs

\$78

全港首創魚翅甜品

hong kong's first and most famous shark fin dessert

■ 明閣特色小菜 MING COURT RECOMMENDED DISHES

啫啫芥蘭排骨煲 stir-fried spareribs and kale with shrimp paste, served in a casserole	例 regular \$148
雲耳蛋白浸翡翠苗 simmered vegetables with egg white and black fungus	\$118
砵酒焗雞煲 baked chicken with port wine sauce, served in a casserole	\$168
芝士蟹肉黑松露南瓜焗菠菜 baked spinach with crab meat and black truffles in cheese	\$168
紅燒生根火腩龍脷球 braised sole fillets with roasted pork loin and gluten balls	\$148
炸菜蒸梅肉片 steamed sliced pork with preserved vegetables	\$128
雲耳紅棗蒸龍躉腩 stir-fried giant garoupa with black fungus and red dates	\$178
XO醬乾焗龍躉球 braised sliced giant garoupa in xo sauce	\$218
杞子濃湯浸桂花蚌 simmered canadian clams with chinese wolfberries in superior soup	\$218
奶油摩利菌燴津膽 braised brassica with morel mushrooms in cream sauce	\$128

■ 明正午市套餐 MING ZHENG LUNCH MENU

\$398 每位 per person

海蜇伴雪菜火鴨卷

roasted duck roll with preserved vegetables and chilled jellyfish

黑松露南瓜鮮蝦燴翅

braised shark fin soup and prawns with pumpkin and black truffles

XO醬乾焗龍躉球

braised sliced giant garoupa in xo sauce

鮑片鵝掌燴伊麵

braised e-fu noodles with sliced abalone and goose web

芒果凍布甸

chilled mango pudding

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

點心拼盤

dim sum combination

天天老火湯

chef tsang's daily soup

雲耳紅棗蒸龍躉腩

stir-fried giant garoupa with black fungus and red dates

富貴鹽香雞

deep-fried crispy chicken in chef's special recipe

奶油摩利菌扒燴津膽

braised brassica with morel mushrooms in cream sauce

生炒糯米飯

fried glutinous rice with preserved sausage and meat

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

燒味拼盤

barbecued meat combination

川貝海底椰燉豬展

double-boiled young coconut with pork shank

甜桃蝦球帶子

sautéed prawns and scallops with sweetened walnuts

杞子濃湯浸桂花蚌

simmered canadian clams with chinese wolfberries in superior soup

一品蒜香雞

crispy chicken marinated with garlic

鹹魚蓉帶子粒炒飯

fried rice with diced scallops and minced salted fish

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

dim sum combination (four types)

明閣四小碟

ming court appetisers combination

瑤柱竹笙雞絲翅

braised shark fin soup with shredded chicken and bamboo piths

柚子蜜蝦丸伴摩利菌彩椒蝦球

deep-fried shrimp balls with grapefruit and honey and sautéed prawns with morel mushrooms

紅燒生根火腩龍脷球

braised sole fillet with roasted pork loin and gluten balls

生浸豉油雞

simmered chicken in soy sauce

明閣鮑魚粒炒飯

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

馬友鹹魚滑雞煲仔飯

rice casserole with chicken and salted fish

\$168

香芋潤腸雞粒煲仔飯

rice casserole with chinese sausage and taro

\$148

油鴨臘味煲仔飯

rice casserole with preserved meat and duck meat

\$148

天麻紅棗石斑煲仔飯

rice casserole with diced garoupa, red dates and chinese herbs

\$168

粉麵飯介紹 NOODLE AND RICE RECOMMENDATIONS

欖菜石斑薑蛋炒飯

(製作約需20分鐘)

fried rice with diced garoupa, egg, ginger and preserved vegetables \$198
(cooking time takes approximately 20 minutes)

生炒糯米飯

fried glutinous rice with preserved sausage and meat \$138

明閣鮑魚粒炒飯

ming court special fried rice with diced abalone and egg white \$168

鮑汁靈芝菇肉絲炒河

stir-fried rice noodles with shredded pork and \$118
ling chi mushrooms in abalone sauce

黑松露南瓜雜菌燴伊麵

braised e-fu noodles with pumpkin, assorted mushrooms and black truffles \$138

上湯素菜絲窩米

vermicelli in soup with assorted shredded vegetables \$118

濃湯魚滑米線

vermicelli in soup with fish dumplings \$118

鍋燒香芋鴛鴦鴨飯

braised duck meat, preserved diced sausage, taro and rice, \$168
served in a casserole

荔灣艇仔粥

congee with slice garoupa, minced beef, dried squid, \$148
preserved vegetables and peanuts