明閣

明閣自2009年起榮獲米芝蓮星級食府殊榮，廚師團隊以卓越廚藝和最優質而新鮮的食材，為賓客呈獻精湛的廣東美饌。

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，營造高雅舒適的感觀。

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，讓賓客盡情享受獨一無二的美酒佳餚配搭體驗。

MING COURT

Offering authentic Cantonese cuisine, Ming Court has been recognised by the Michelin Guide Hong Kong and Macau since 2009. The culinary team has created a menu that showcases 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 combining modern luxury with contemporary Chinese art.

Complemented by Ming Cellar which carries over 400 finest wine labels from over 20 countries and 100 regions, Ming Court brings every guest an authentic and memorable Chinese dining experience.

午市商務套餐 - 日
BUSINESS SET LUNCH MENU - SUN

每位 per person
HK$468

每位包括一杯汽水或橙汁
每位可另加 HK$60 配以一杯侍酒師推薦紅酒
Including One Glass of Soft Drink or Chilled Orange Juice Per Person
Additional HK$60 Per Person for One Glass of Sommelier Selected Red Wine

點心拼盤
筍尖藍天使蝦餃・黑毛豬鹹水角・剁椒星斑菜苗餃
Dim Sum Trio
New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed
Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork, Preserved Radish, Deep-Fried
Garoupa Dumpling, Scallop, Chopped Chilli, Garden Green, Steamed

天天老火湯
Chef's Daily Soup of the Day

XO醬露筍炒鮮帶子螺片
Scallop, Sliced Sea Whelk, Asparagus, XO Sauce, Sautéed

蔥花叉燒粒蛋炒飯
Fried Rice, Cubed Barbecued Pork, Egg, Spring Onion

蛋白桃膠杏仁茶
Almond Cream Sweetened Soup, Natural Resin, Egg White

午市商務套餐 - 月
BUSINESS SET LUNCH MENU - MOON

每位 per person

HK$538

每位包括一杯汽水或橙汁
每位可另加 HK$60 配以一杯侍酒師推薦紅酒
Including One Glass of Soft Drink or Chilled Orange Juice Per Person
Additional HK$60 Per Person for One Glass of Sommelier Selected Red Wine

明閣三小碟
拍青瓜花雕凍鮑魚・五香燒腩肉・至尊蜜汁叉燒
Ming Court Appetiser Trio
Abalone in Chinese Huadiao Wine, Pickled Cucumber, Chilled
Pork Loin, Five Spice, Barbecued
Supreme Pork Loin, Honey, Barbecued

濃湯花膠雞絲羹
Eight Treasure Soup
Abalone, Fish Maw, Chicken, Shiitake Mushroom, Bamboo Pith,
Black Tree Fungus, Dried Tangerine Peel, Ginger

鮮胡椒羅勒炒斑球
Giant Garoupa Fillet, Fresh Peppercorn, Bell Pepper, Basil, Dried Shallot, Black Pepper, Sautéed

米王銀杏杞子鮮腐竹浸菜苗
Baby Spinach, Gingko, Wolfberry, Fresh Bean Curd Sheet, Rice Consommé, Simmered

欖角鹹檸M9和牛炒飯
Fried Rice, M9 Wagyu Beef, Salted Lemon, Black Olive

燕晶凝・椰汁抹茶馬豆糕
Crystal Extravagance
Coconut Milk, Matcha, Split Pea Pudding

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 Mushroom, Beetroot Wrap, Steamed

三件 three pieces
$98

極品海龍皇
筍尖藍天使蝦餃・帶子賽螃蟹餃・剁椒星斑菜苗餃
Deluxe Dumpling Trio
New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed
Scallop Dumpling, Crab Meat, Egg White, Wolfberry, Steamed
Garoupa Dumpling, Scallop, Chopped Chilli, Garden Green, Steamed

三件 three pieces
$78

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
$138

筍尖藍天使蝦餃
New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces
$88

帶子賽螃蟹餃
Scallop Dumpling, Crab Meat, Egg White, Wolfberry, Steamed

三件 three pieces
$78

剁椒星斑菜苗餃
Garoupa Dumpling, Scallop, Chopped Chilli, Garden Green, Steamed

三件 three pieces
$78

瑤柱鮮蝦燒賣
Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed

四件 four pieces
$78

上湯牛肉球
Beef Dumpling, Chicken and Pork Broth, Aged Dried Tangerine Peel, Simmered

三件 three pieces
$72

鮑魚淮山雞扎
Abalone, Fish Maw, Chicken Fillet, Chinese Yam, Cabbage Wrap, Steamed

兩件 two pieces
$88

柚皮排骨
Pomelo Flesh, Pork Spare Rib, Steamed

$62

上素蒸粉果
Vegetarian Dumpling, Steamed

三件 three pieces
$62

膳良素小籠包
Vegetarian Shanghainese Omnipork Dumpling, Steamed

三件 three pieces
$62

梅菜膳良素叉燒包
Vegetarian Omnipork Pork Bun, Pickled Chinese Cabbage, Steamed

三件 three pieces
$68

精選點心
DELUXE DIM SUM

XO醬炒腸粉
Rice Pasta Roll, Homemade XO Sauce, Sautéed $88

紅米藍天使蝦脆米腸
Brown Rice Pasta Roll, Rice Crisp, New Caledonia Blue Prawn, Steamed $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

蜜汁叉燒包
三件 three pieces
Barbecued Pork Bun, Steamed $68

明閣流沙包
三件 three pieces
Egg Yolk Custard Bun, Steamed $62

生煎野菌包
三件 three pieces
Assorted Mushroom Bun, Pan-Fried $62

即焗原隻鮑魚雞粒酥
Whole Abalone, Diced Chicken, Crisp Puff Pastry, Baked
每件 per piece
製作需時20分鐘 Please allow 20 minutes for preparation $68

黑毛豬鹹水角
Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork,
三件 three pieces
Preserved Radish, Deep-Fried $62

上素羊肚菌春卷
三件 three pieces
Morel Mushroom, Vegetarian Spring Roll, Deep-Fried $62

家鄉煎鹹薄罉
三件 three pieces
Glutinous Pancake, Air-Dried Cured Meat, Pan-Fried $58

流沙楊梅
三件 three pieces
Lava Hawthorn Ball, Strawberry Jam, Rice Crisp Coated, Deep-Fried $62