



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.





珍品明閣

MING COURT GOURMET TASTING MENU

每位 per person

HK\$988

每位包括一杯侍酒師推薦香檳

Including One Glass of Sommelier Selected Champagne Per Person

明閣三小碟

芹香馬蹄海蜆頭 · 金箔銀稔千層豆腐 · 至尊蜜汁叉燒

Ming Court Appetiser Trio

Jelly Fish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled
Layered Silk Tofu, Gold Leaf, Chinese Olive Rich Sauce, Chilled
Supreme Pork Loin, Honey, Barbecued

茶壺松茸竹筴清湯

Chicken Consommé, Matsutake Mushroom, Bamboo Pith, Served in Glass Teapot

原隻南非湯鮑扣海參 (4頭)

Whole South African Abalone (Four-Head), Sea Cucumber, Braised

陽江豆豉焗黑鱈魚

Black Cod, Black Bean, Leek, Crispy Garlic, Baked

脆皮乳豬炒飯

Fried Rice, Suckling Pig, Spring Onion

甜夢仙境

燕晶凝 · 豆腐芝麻凍布甸 · 菊花杞子糕 · 椰汁抹茶馬豆糕

Sweet Wonderland

Crystal Extravagance
Black Sesame Bean Curd Pudding
Chrysanthemum, Wolfberry Curd
Coconut Milk, Matcha, Split Pea Pudding

佳釀配搭 Wine Pairing

每位 per person

HK\$288

White Wine - Paul Blanck Auxerrois Vieilles Vignes, Alsace, France, 2016

Red Wine - Maison Louis Jadot Bourgogne Pinot Noir, France, 2016

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 food allergies, dietary restrictions or
if you prefer a 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





米芝蓮盛宴

MICHELIN DEGUSTATION MENU

每位 per person

HK\$1,188

每位包括一杯侍酒師推薦香檳

Including One Glass of Sommelier Selected Champagne Per Person

明閣精選拼盤

薑蔥粉皮帶子·即燒化皮乳豬

Ming Court Appetiser Duo

Scallop, Green Bean Glass Noodle, Spring Onion and Ginger Sauce, Chilled
Suckling Pig, Roasted

清燉海中寶 (18頭南非鮑魚、海參、花膠及瑤柱)

South African Abalone (Eighteen-Head), Sea Cucumber, Fish Maw,
Conpoy, Clear Soup, Double-Boiled

酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried

香蔥油爆本地龍蝦球

Fresh Local Lobster, Spring Onion, Sautéed

遠年陳皮和牛面頰

Wagyu Beef Cheek, Aged Dried Tangerine Peel, Braised

金耳榆耳扒菠菜苗

Baby Spinach, Elm Fungus, Yellow Fungus, Braised

日本松茸鴨肉清湯伴松茸竹筍鴨肉煎粉果

Duck Consommé, Matsutake Mushroom
Duck Meat, Matsutake Mushroom and Bamboo Pith Dumpling, Fried

甜夢仙境

燕晶凝·豆腐芝麻凍布甸·菊花杞子糕·椰汁抹茶馬豆糕

Sweet Wonderland

Crystal Extravagance

Black Sesame Bean Curd Pudding

Chrysanthemum, Wolfberry Curd

Coconut Milk, Matcha, Split Pea Pudding

佳釀配搭 Wine Pairing

每位 per person

HK\$288

White Wine - Paul Blanck Auxerrois Vieilles Vignes, Alsace, France, 2016

Red Wine - Duckhorn Decoy, Sonoma County, Merlot, United States, 2015

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