



## 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 · 剝椒星斑菜苗餃

#### 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醬露筍炒鮮帶子蝦球

Prawn, Sliced Sea Whelk, Asparagus, XO Sauce, Sautéed

### 蔥花鵝肝叉燒粒蛋炒飯

Fried Rice, Foie Gras, Cubed Barbecued Pork, Egg, Spring Onion

### 蛋白杏仁茶

Almond Cream Sweetened Soup, Egg White

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





# 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

至尊蜜汁叉燒 · 拍青瓜花雕凍鮑魚 (12頭) · 薑蔥粉皮帶子

### Ming Court Appetiser Trio

Supreme Pork Loin, Honey, Barbecued

Abalone in Chinese Huadiao Wine (Twelve-Head), Pickled Cucumber, Chilled  
Sliced Scallop, Green Bean Glass Noodle, Spring Onion and Ginger Sauce, Chilled

## 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

## 豆漿銀杏杞子鮮百合浸時蔬

Garden Green, Fresh Lily Bulb, Ginkgo, Wolfberry, Soy Milk Consommé, Simmered

## 欖角鹹檸M9和牛蛋白炒飯

Fried Rice, M9 Wagyu Beef, Salted Lemon, Black Olive, Egg White

## 燕晶凝 · 椰汁抹茶馬豆糕

### Crystal Extravagance

Coconut Milk, Matcha, Split Pea Pudding

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## 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

#### 鮑魚花膠竹筍海味灌湯餃

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

#### 剝椒星斑菜苗餃

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

#### 梅菜膳良素叉燒包

Vegetarian Omnipork Bun, Pickled Chinese Cabbage, Steamed

三件 three pieces  
\$68

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## 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 Barbecued Pork Bun, Steamed	三件 three pieces \$68
明閣流沙包 Egg Yolk Custard Bun, Steamed	三件 three pieces \$62
生煎野菌包 Assorted Mushroom Bun, Pan-Fried	三件 three pieces \$62
即焗原隻鮑魚雞粒酥 Whole Abalone, Diced Chicken, Savoury Butter Tart, Baked 製作需時20分鐘 Please allow 20 minutes for preparation	每件 per piece \$78
黑毛豬鹹水角 Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork, Preserved Radish, Deep-Fried	三件 three pieces \$62
上素羊肚菌春卷 Morel Mushroom, Vegetarian Spring Roll, Deep-Fried	三件 three pieces \$62
家鄉煎鹹薄罈 Glutinous Pancake, Air-Dried Cured Meat, Pan-Fried	三件 three pieces \$58
流沙楊梅 Lava Hawthorn Ball, Strawberry Jam, Rice Crisp Coated, Deep-Fried	三件 three pieces \$62

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