

明阁招牌菜 MING COURT SPECIALTY

Gold, with Distinction Hong Kong International Culinary Classic 2013

虾籽鲜菌麒麟东星斑 2003年度香港旅游发展局美食之最大赏金奖名菜 Sautéed sliced East spotted Grouper with mixed mushroom and dried shrimp roe Gold, Hong Kong Tourism Board Best Culinary Awards 2003	每例 per serving I,488
招牌三葱爆澳洲龙虾 2002年度香港旅游发展局美食之最大赏金奖名菜 Sautéed Australian lobster with spring onion, red onion and shallot Gold, Hong Kong Tourism Board Best Culinary Awards 2002	每例 per serving 2,388
龙皇三弄 2014年度香港旅游发展局美食之最大赏银奖名菜 Lobster ensemble Braised lobster in chicken broth, stir-fried lobster with shallot and steamed egg white topped with lobster and ham Silver, Hong Kong Tourism Board Best Culinary Awards 2014	每位 per person 438
龙皇披金甲 2009年度香港旅游发展局美食之最大赏银奖名菜 Deep-fried shrimp with cod fish and shallot Silver, Hong Kong Tourism Board Best Culinary Awards 2009	每位 per person 68
金银龙凤鲜虾球 2001年度香港旅游发展局美食之最大赏金奖名菜 Deep-fried prawn with taro Sautéed prawn with crab meat and crab roe Gold, Hong Kong Tourism Board Best Culinary Awards 2001	每例 per serving 368
罗勒珍果鹅肝澳洲和牛粒 2013年度香港国际美食大奖至高荣誉金奖名菜 Sautéed Wagyu beef and goose liver with cashew in basil sauce	每例 per serving 628





主厨推荐 CHEF'S RECOMMENDATION

雪地藏龙	每位 per person
Steamed lobster with egg white	268
金汤珍珠大明虾球	每位 per person
Braised prawn with egg white in chicken soup	【68
上汤煎酿鲜蟹钳	每位 per person
Braised fresh crab claw and shrimp paste in broth	268
焗酿鲜蟹盖	每位 per person
Baked crab meat and onion in crab shell	【68
芙蓉焗法国银鳕鱼	每位 per person
Baked cod with egg white in soy sauce	【68
锦绣鱼汤花胶海斑球	每例 per serving
Braised tiger grouper with fish maw and vegetable	528
松露和牛礼物盒	每位 per person
Pan-fried Wagyu beef stuffed with black truffle and mushroom	248
金瑶富贵盐香鸡 Salted crispy chicken with conpoy	半只 half





前菜 APPETIZER

清酒鲍鱼	每只 per piece
Chilled abalone simmered in Japanese sake	128
上海烟熏鳕鱼	毎例 per serving
Smoked shanghai-flavor cod	258
花雕太白醉香鸽	每只 per piece
Drunken pigeon in Chinese rice wine	9 8
老醋海蜇头	毎例 per serving
Marinated jelly fish in vinegar sauce	128
黑松露芝麻脆素鹅	每例 per serving
Crispy preserved bean curd sheet with black truffle and sesame	88
脆柱凉拌黑鸡枞菌	每例 per serving
Marinated jizong mushroom with crispy conpoy in vinegar sauce	98
苔香金蒜脆豆腐	每例 per serving
Crispy bean curd cube with garlic and seaweed	68
翠袖添香	每例 per serving
Marinated green bean with vinaigrette dressing	68
自制酱萝卜	每例 per serving
Marinated home-made radish in vinegar sauce	68
陈醋黄瓜卷	每例 per serving
Marinated cucumber roll in vinegar sauce	68





烧味 BARBECUED

即烧化皮乳猪件(需40分钟)—— 需提前预定 Roasted suckling pig (40 minutes advance)—— booking in advance	半只 half
烧味双拼 Barbecued meat combination Choose two from roasted goose, barbecued pork	每例 per serving 338
蜜味黑豚肉叉烧 Barbecued Korobuta pork	毎例 per serving 298
脆皮潮莲烧鹅 Roasted goose	毎例 per serving 288
头抽生浸豉油鸡(需50分钟) Chef's soy chicken (50 minutes advance)	半只 half
即烧北京片皮鸭(两吃,需60分钟)—— 需提前预定 Beijing style sliced duck (Two ways)(60 minutes advance) —— booking in advance	一只 whole 388





四季汤羹 SOUP

招牌海螺汤	每位 per persor
Double-boiled sea whelk soup	198
松茸山珍炖辽参 Double-boiled sea cucumber with matsutake and bamboo pith in chicken soup	每位 per person 328
松茸山珍炖花胶 Double-boiled fish maw with matsutake and bamboo pith in chicken soup	每位 per persor 368
高汤菜胆炖花胶	每位 per person
Superior fish maw soup with baby cabbage	368
浓汤花胶鸡丝羹	每位 per persor
Braised fish maw soup with shredded chicken and mushroom	168
红烧海皇燕窝羹	每位 per persor
Braised imperial bird's nest in supreme broth	258
高山松茸竹笙汤	每位 per persor
Double-boiled matsutake with light chicken soup	128
天天老火例汤-仅限午市	每位 per person
Soup of the day-Lunch only	78





燕窝 鲍鱼 海味 BIRD'S NEST & ABALONE

蚝皇原只极品溏心鲍鱼10头	每位 per person
Original only runny South African best abalone	I,088
蚝皇南非鲍8头	每位 per person
Braised South African abalone in oyster sauce	688
蚝皇原只大汤鲍3头	每位 per person
Braised abalone in oyster sauce	I,888
蚝皇扣厚身花胶件	每位 per person
Braised fish maw in oyster sauce	468
红袍扣厚身花胶件	每位 per person
Braised fish maw with crab in soy sauce	528
生拆蟹黄烩官燕	每位 per person
Braised imperial bird's nest with crab roe	688
鲜蟹肉烩官燕	每位 per person
Braised imperial bird's nest with fresh crab meat	588
金腿红烧官燕	每位 per person
Braised imperial bird's nest with ham	588
高汤炖官燕	每位 per person
Braised imperial bird's nest in supreme broth	588
蚝皇/金汤野米烩辽参 Braised sea cucumber in oyster sauce Braised sea cucumber with wild rice in pumpkin sauce	每位 per person 368
虾籽扒海参件	每位 per person
Braised sea cucumber with shrimp roe	【68





生猛海鲜 LIVE SEAFOOD

澳洲龙虾(上汤焗,姜葱炒,金蒜银丝蒸,花雕蛋白蒸,碧绿炒球)

时价 Market price

Australian lobster

(Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, steamed with egg white and Chinese rice wine, stir-fried with vegetable)

小青龙(上汤焗,姜葱炒,金蒜银丝蒸,胡椒炒)

时价 Market price

Baby lobster

(Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, stir-fried with black pepper)

时价 Market price

东星斑 (清蒸,鲜花椒蒸, XO酱炒球)

East spotted grouper

(Steamed with soy sauce, steamed with green peppercorn, stir-fried with XO sauce)

海老虎斑 (清蒸、鲜花椒蒸、云腿麒麟蒸)

时价 Market price

Tiger grouper

(Steamed with soy sauce, steamed with green peppercorn, steamed with ham)

时价 Market price

三门膏蟹(鸡油花雕蛋白蒸,姜葱炒,XO酱粉丝焗)

San Men crab

(Steamed with egg white and Chinese rice wine, wok-fried with ginger and spring onion, baked with vermicelli)

时价 Market price

帝皇蟹 —— 提前一天预定

(鸡油花雕蛋白蒸,清蒸,金蒜黄油脆皮煎)

King crab (Booking one day in advance)

(Steamed with egg white and Chinese rice wine, steamed with soy sauce, baked with garlic and butter)

时价 Market price

象拔蚌 —— 提前一天预定

(过桥、XO酱葱爆)

Geoduck (Booking one day in advance)

(Enriched lobster soup with Geoduck , wok-fried with shallot in XO sauce)





海鲜类 SEAFOOD

翠绿爆明虾球	每例 per serving
Sautéed prawn with vegetable	298
上汤鲜虾球拌湿竹	每例 per serving
Braised prawn with dried bean curd in supreme broth	358
海生虾炒蛋白	每例 per serving
Sautéed prawn with egg white	268
油鸡枞菌爆海斑球	每例 per serving
Braised grouper with Jizong mushroom	388
黑蒜支竹火腩炆海斑球	每例 per serving
Braised tiger grouper with pork and black garlic	388
鲜沙姜煎海斑球	每例 per serving
Sautéed tiger grouper with fresh ginger	388
上汤麒麟石斑球	每例 per serving
Braised tiger grouper with mushroom and asparagus in supreme broth	388
XO酱什菌爆元贝	每例 per serving
Braised scallop with mushroom in XO sauce	268





家禽肉类 POULTRY & MEAT

明阁脆皮鸡 Ming Court crispy chicken	半只 half
鲍汁花胶滑鸡煲	每例 per serving
Braised fish maw and chicken in abalone sauce	288
柠汁芝麻脆皮鸡	毎例 per serving
Crispy chicken and sesame with lemon sauce	208
露笋百合黑椒和牛粒	每例 per serving
Sautéed wagyu beef with lily and asparagus with black pepper	688
头抽鲜菇爆和牛	每例 per serving
Sautéed wagyu beef with fresh mushroom	428
牛肝菌焖和牛腩	每例 per serving
Braised wagyu beef with dry porcini	588
芥末香葱煎和牛	每例 per serving
Sautéed wagyu beef with shallot and mustard sauce	688
红酒火焰鲜菌黑豚肉	每例 per serving
Braised kurobuta pork with mushroom in red wine sauce	【88
凤梨咕噜肉	每例 per serving
Braised sweet and sour pork with pineapple	【68





时蔬豆腐 VEGETABLES & BEAN CURD

浓汤百花酿豆腐煲	每例 per serving
Braised bean curd with mixed shrimp in chicken broth	【68
虾籽海参炆豆腐煲	每例 per serving
Braised sea cucumber and shrimp roe with bean curd	268
鱼汤海味杂菜煲	毎例 per serving
Braised fish maw with shrimp and mixed vegetables in fish soup	【98
露笋炒什菌	毎例 per serving
Braised asparagus with mushroom	【38
马拉盏虾干黑豚肉碎芥菜煲	毎例 per serving
Braised vegetable mixed with dried shrimps and minced Kurobuta pork	【38
豆浆湿竹银杏浸菜苗	每例 per serving
Braised vegetable with ginkgo in soy bean milk	【08
西芹百合云耳炒甜豆	每例 per serving
Braised celery and lily with sweet bean and black fungus	【08
各式时令蔬菜(清炒,蒜蓉,姜汁) Seasonal vegetable (Ssutéed, sutéed with minced garlic, sautéed with ginger sauce)	毎例 per serving 78
各式时令蔬菜 (上汤,鱼汤浸,鸡汤浸) Seasonal vegetable (Braised in supreme broth, braised in fish soup, braised in chicken soup)	毎例 per serving 98

所有价格均为人民币标价且已包含服务费和相关政府税费

All prices are in RMB including service charge and government tax 如果您有任何特殊要求或对何种食品过敏请告诉我们的服务人员

If you have any special requests or any food allergies, please inform our staff upon ordering





主食 RICE & NOODLES

芹香海皇龙虾汤泡饭	每例 per serving
Boiled rice with celery in lobster soup	288
烧汁和牛崧鹅肝炒饭	毎例 per serving
Fried rice with minced wagyu beef and goose liver	228
滋补花雕竹丝鸡炒饭	毎例 per serving
Chicken fried rice with Chinese rice wine	【68
脆瑶海鲜蛋白炒饭	毎例 per serving
Fried rice with conpoy and seafood	268
瑶柱鲍鱼荷叶饭	每位 per person
Braised rice with abalone and conpoy	98
上汤云吞	每位 per person
Braised wonton in superior soup	88
虾籽海皇炆伊府面	毎例 per serving
Stewed E-Fu noodle with fish and shrimp roe	258
XO酱和牛炒河粉	毎例 per serving
Fried rice noodles with wagyu beef in XO sauce	218





四季甜品 DESSERT

原盅炖官燕 (椰汁,杏仁汁,红枣汁) Double boiled imperial bird's nest	每位 per person 588
(Served with coconut dressing , almond or red date juice)	
雪梨炖官燕	每位 per person
Double boiled imperial bird's nest with pear	368
四季长春露	每位 per person
Healthy sweet soup	68
杨枝甘露	每位 per person
Chilled mango sago cream	98
生磨杏仁茶撞蛋白	每位 per person
Boiled almond soup with egg white	68
喳喳杏仁糕	3件 3pics
Chilled almond jelly with sweet sugar	68
天鹅流沙酥-需20分钟	3件 3pics
Baked puff pastry with salted egg custard -20 minutes advance	68
现焗酥皮蛋挞-需20分钟	3件 3pics
Baked egg tart -20 minutes advance	58

