



明閣

自2005年開業以來，明閣已屢獲國際、內地及本地美食評審單位及業界所肯定。行政總廚李悅發及其團隊致力搜羅頂級新鮮食材，同時亦積極推動粵饌傳承及多元融合。將獨特的廣東風味呈現至各地饕客，明閣團隊不時與本地老字號品牌聯手呈獻精緻美饌，更多次獲邀與香港旅遊發展局合作，透過巧手刀功及卓越廚藝匠心演繹經典粵饌。

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，營造高雅舒適的氣氛。

明酒窖珍藏三百多款來自十五個國家、百多個著名產酒區的佳釀。專業的侍酒師團隊將帶領您享受獨一無二的美酒粵菜配搭體驗。

MING COURT

Since its establishment in 2005, Ming Court has garnered a plethora of prestigious accolades, both internationally and locally. Under the leadership of Executive Chef Li Yuet Faat, the restaurant is committed to sourcing the finest and most exceptional ingredients while celebrating the rich cultural heritage and diversity that epitomise the essence of Cantonese cuisine. The culinary team at Ming Court frequently collaborates with celebrated local brands and the Hong Kong Tourism Board to showcase the unique and captivating flavours of Cantonese gastronomy to global audiences.

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 that combines modern luxury with contemporary Chinese art.

Complemented by Ming Cellar which carries over 300 of the finest wine labels from over 15 countries and 100 regions, Ming Court's Sommelier Team brings you a memorable Cantonese dining experience with wine pairings.





明閣時令點心

MING COURT DIM SUM SEASONAL

點心部主管謝新福師傅巧手製作

Handcrafted by Dim Sum Head Chef Tse Sun Fuk

玫瑰醉蝦餃

Drunken Shrimp Dumpling, Rosé Wine, Bamboo Shoot, Steamed

四件 four pieces

\$98

油雞樅菌龍蝦露筍果

Lobster Dumpling, Termite Mushroom, Asparagus, Celery, Butterfly Pea, Steamed

三件 three pieces

\$98

鮮蝦脆皮紅米腸

New Caledonia Blue Prawn, Deep-Fried, Brown Rice Pasta Roll, Steamed

\$98

櫻花蝦金腿蘿蔔絲炸酥餅(特別選用本地自種蘿蔔)

Sakura Shrimp, Jinhua ham, Sliced Turnip Pastry, Deep Fried
(Specially Made with Local Homegrown Turnip)

三件 three pieces

\$78

鮑汁花膠鮑魚海參花菇雞扎

Abalone, Fish Maw, Chicken, Shiitake, Sea Cucumber, Supreme Abalone Sauce

兩件 two pieces

\$158

遠年陳皮蒸柚皮排骨

Pork Rib, Pomelo Flesh, Aged Dried Tangerine Peel, Steamed

\$88

黑毛豬鹹水角

Glutinous Dumpling, Dried Shrimp, Minced Iberico Pork, Fried

三件 three pieces

\$88

胡椒香蔥牛肉酥

Minced Beef in a Crispy Puff, Spring Onion, Black Pepper, Baked

三件 three pieces

\$98

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我們亦有提供全素菜式，請與我們的服務員聯絡

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所有價目需另加一服務費

All prices are subject to 10% service charge





「豆韻飄香」 嚐味菜單 谷和 豉品廠 “Soy Symphony” Menu

 琥珀千葉豆腐	Tofu, Water Chestnut, Morel, Celtuce, Dried Euryale Seeds, Steamed	例 regular \$258
客家煎釀豆腐	Stuffed Tofu, Minced Pork, Salted Fish, Pan-seared	例 regular \$268
本地龍蝦麻婆豆腐	Local Lobster, Kung Wo Tofu, Minced Pork, Chilli, Braised	例 regular \$438
關東刺參馬友豆腐煲	Kanto Sea Cucumber, Minced Pork, Salted Fish, Tofu, Braised in a Clay Pot	例 regular \$698
蝦籽星斑麒麟豆腐	Leopard Coral Garoupa Fillet, Tofu, Dried Shrimp Roe, Steamed	一條 whole \$788 (約一斤 around 1 catty)
 羊肚菌花菇皇紅燒豆腐煲	Tofu, Morel, Premium Dried Mushroom, Braised in a Clay Pot	例 regular \$288
 公和淡豆漿豆腐卜銀杏杞子鮮百合浸時蔬	Garden Green, Fresh Lily Bulb, Gingko, Wolfberry, Kung Wo Soya Milk, Soya Puff, Simmered	例 regular \$238
燕窩豆腐奶凍	Bird Nest, Tofu Panna Cotta	每位 per person \$88

素菜 Vegetarian

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明閣經典珍饈盛宴

MING COURT DEGUSTATION MENU

每位 per person

HK\$988

酒糟桂花糖冬瓜
Amuse-Bouche

明閣兩小碟

12年陳意大利黑醋紅海蜆頭 · 松露鳳梨乳豬件

Ming Court Appetiser Duo

12 Years Aged Balsamic Vinegar, Jellyfish, Ginger, Sesame Oil, Chilled
Sliced Suckling Pig, Roasted, Pineapple, Black Truffle Paste

酥炸釀鮮蟹蓋

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

濃湯花膠雞絲羹

Eight Treasure Soup

Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith,
Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger

魚子醬蛋白龍蝦球

Local Lobster, Caviar, Egg White, Steamed

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

鮮菌和牛禮盒

Thin-Sliced A5 Wagyu Beef, Morel, Matsutake, Pan-Seared

雲腿星斑卷扒菜苗

Leopard Coral Garoupa Fillet, Yunnan Ham, Garden Green, Simmered

鮑汁海參絲蝦籽撈粗麵

Sea Cucumber, Dried Shrimp Roe Egg, Broad Noodles, Ginger, Spring Onion, Mixed

楊枝甘露 · 香芒糯米糍

Mango, Pomelo, Coconut, Sago Cream
Mango Glutinous Rice Dumpling

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

每位 per person

HK\$498

每位包括一杯果汁，汽水或礦泉水

每位可另加HK\$60配以一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of Fruit Juice, Soft Drink or Mineral Water Per Person

Additional HK\$60 Per Person for One Glass of Sommelier Selected White Wine, Red Wine or Sparkling Wine

點心拼盤

筍尖藍天使蝦餃 · 銀湖天鵝酥 · 上素春卷

Dim Sum Trio

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed
Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried
Vegetarian Spring Roll, Deep-Fried

天天老火湯

Chef's Soup of the Day

舞茸露筍炒斑球

Maitake Mushroom, Asparagus, Garoupa Fillet, Sautéed

金瑤鮮蝦帶子炒飯

Fried Rice, Conpoy, Prawn, Scallop, Green Onion, Egg, Sautéed

遠年陳皮紅豆沙

Red Bean Cream Sweetened Soup, Aged Dried Tangerine Peel

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

每位 per person

HK\$598

每位包括一杯果汁，汽水或礦泉水

每位可另加HK\$60 配以一杯侍酒師推薦白酒，紅酒或氣泡酒

Including One Glass of Fruit Juice, Soft Drink or Mineral Water Per Person

Additional HK\$60 Per Person for One Glass of Sommelier Selected White Wine, Red Wine or Sparkling Wine

明閣三小碟

至尊蜜汁叉燒 · 拍青瓜花雕凍鮑魚 (12頭) · 遠年陳皮柑桔牛脷

Ming Court Appetiser Trio

Supreme Pork Loin, Honey, Barbecued

Abalone in Chinese Huadiao Rice Wine (Twelve-Head), Pickled Cucumber, Chilled

Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled

濃湯花膠雞絲羹

Eight Treasure Soup

Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith,

Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger

天池濃湯耀龍皇

Tiger Prawn, Kimchi, Condensed Broth, Sautéed

雲腿竹筴扒菜苗

Yunnan Ham, Bamboo Pith, Garden Green, Simmered

金瑤鮮蝦帶子炒飯

Fried Rice, Conpoy, Prawn, Scallop, Green Onion, Egg, Sautéed

清香柚子凍

Pomelo, Honey, Red Bean Pudding, Chilled

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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, Beetroot Wrap, Steamed

三件 three pieces

\$98



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

\$168



筍尖藍天使蝦餃

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Steamed

四件 four pieces

\$98

瑤柱鮮蝦燒賣

Pork Dumpling, Whole Shrimp, Conpoy, Crab Roe, Steamed

四件 four pieces

\$88



上素蒸粉果

Vegetarian Dumpling, Morel, Assorted Mushrooms, Water Chestnut, Carrot, Tribute Vegetable, Steamed

三件 three pieces

\$78

蜜汁叉燒包

Barbecued Pork Bun, Steamed

三件 three pieces

\$78



生煎梅菜野菌包

Assorted Mushrooms Bun, Local Preserved Mustard Cabbage, Pan-Fried

三件 three pieces

\$78

明閣流沙包

Egg Yolk Custard Bun, Steamed

三件 three pieces

\$78



明閣精選美饌

Ming Court signatures



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精選點心

DELUXE DIM SUM

 明 即焗原隻鮑魚雞粒酥·蒼梧六堡茶	每位 per person
Whole Abalone, Chicken, Savoury Butter Tart, Baked	\$108
Guangxi Cangwu Liubao Tea	
製作需時 20 分鐘 Please allow 20 minutes for preparation	
香酥蜂巢芋角	三件 three pieces
Taro Dumpling, Pork, Shrimp, Shiitake, Preserved Radish, Egg, Deep-Fried	\$78
 銀湖天鵝酥	三件 three pieces
Roasted Goose in a Crispy Puff, Onion, Sesame, Deep-Fried	\$98
 上素春卷	三件 three pieces
Vegetarian Spring Roll, Deep-Fried	\$78
藍天使鮮蝦春卷	三件 three pieces
New Caledonia Blue Prawn Spring Roll, Deep-Fried	\$98
XO 醬炒腸粉	
Rice Pasta Roll, Homemade XO Sauce, Crispy Conpoy, Sautéed	\$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
上湯牛肉球	三件 three pieces
Beef Dumpling, Chicken and Pork Broth, Aged Dried Tangerine Peel, Simmered	\$88

 明閣精選美饌
Ming Court signatures

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餐前小食 APPETISERS



脆藕片·琥珀合桃

Lotus Root Crisp, Caramelised Walnut

\$108



金箔松露千層豆腐

Layered Silk Tofu, Gold Leaf, Black Truffle, Chilled

每位 per person

\$98

芹香馬蹄海蜇頭

Jellyfish, Chinese Celery, Water Chestnut, Sesame Oil, Chilled

\$178

遠年陳皮柑桔牛腩

Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled

\$168

拍青瓜花雕凍鮑魚 (12 頭)

Abalone in Chinese Huadiao Rice Wine (Twelve-Head),
Pickled Cucumber, Chilled

兩件 two pieces

\$168



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餐前小食 APPETISERS

-   **七味金磚豆腐**
Seven Spice-Crusted Tofu, Deep-Fried \$98
- 香煎藍天使蝦墨魚餅**
New Caledonia Blue Prawn and Cuttlefish Patty,
Water Chestnut, Chinese Celery, Pan-Seared \$188
- 山西老陳醋香鱈魚粒**
Cubed Cod Fillet, Shanxi Aged Vinegar, Fried \$208
-  **明閣八小碟** 四位用
至尊蜜汁叉燒·滷水豬仔腳·遠年陳皮柑桔牛腩·XO 醬撈海蜇頭 for four persons
醋香小木耳·五香燒腩肉·四喜烤麸·桂花山楂條 \$598
Ming Court Eight Delights
Supreme Pork Loin, Honey, Barbecued
Pig's Trotter, Loh-Sui Sauce, Chilled
Beef Shank, 15-Year Aged Dried Tangerine Peel, Kumquat, Chilled
Jellyfish, Homemade XO Sauce, Sesame Oil, Chilled
Black Tree Fungus, Chinese Black Vinegar, Chilled
Pork Loin, Five Spice, Barbecued
Hou Fu, Shiitake, Abalone Sauce, Chilled
Osmanthus Hawthorn Berry, Chilled

 **明閣精選美饌**
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明爐燒烤 BARBECUED



當歸燒大鱈

Eel, Chinese Angelica, Grilled

例 regular
\$308

五香燒腩肉

Pork Loin, Five Spice, Barbecued

例 regular
\$198



至尊蜜汁叉燒

Supreme Pork Loin, Honey, Barbecued

例 regular
\$358

燒味三重奏

至尊蜜汁叉燒·XO 醬撈海蜇頭·魚子醬金陵乳豬件

Barbecued Appetiser Trio

Supreme Pork Loin, Honey, Barbecued

Jellyfish, Homemade XO Sauce, Sesame Oil, Chilled

Sliced Suckling Pig, Roasted, Caviar

每位 per person
\$158

脆皮妙齡鵪

Crispy-Skin Baby Pigeon, Roasted

Freshly Squeezed Lemon Juice, Spiced Salt

一隻 whole
\$188

即燒化皮乳豬

Suckling Pig, Roasted

製作需時 30 分鐘 Please allow 30 minutes for preparation

例 regular 半隻 half 一隻 whole
\$458 \$988 \$1,888

潮蓮燒鵝

Goose, Roasted

例 regular 半隻 half 一隻 whole
\$388 \$558 \$1,058

秘製鹽香雞

Chef's Chicken Baked in Rock Salt

半隻 half 一隻 whole
\$398 \$758



生浸豉油雞

Chef's Soy Sauce Chicken

製作需時 45 分鐘 Please allow 45 minutes for preparation

半隻 half 一隻 whole
\$398 \$758

京式片皮鴨

Peking Duck

配料 Ingredients

柑桔陳皮醬 · 桂花冰梅醬 · 海鮮醬 · 哈密瓜 · 京蔥 · 青瓜 · 山楂

Kumquat Tangerine Sauce, Osmanthu Plum Sauce, Seafood Sweet Sauce,

Honeydew Melon, Leek, Cucumber, Hawthorn Fruit

半隻 half 一隻 whole
\$638 \$1,188

二食可加配 Add-on second course:

乾隆炒鴨糗

Minced Duck Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap

例 regular
\$138

白胡椒羅勒烤鴨肉捲

Roasted Duck Meat, White Pepper, Basil, Mandarin Pancake, Pan-Seared

例 regular
\$138



明閣精選美饌

Ming Court signatures

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湯羹 SOUP

天天老火湯 Chef's Soup of the Day	每位 per person \$118
花膠螺頭蜜瓜爵士湯 Fish Maw, Sea Whelk, Honeydew Melon, Pork Loin, Double-Boiled	每位 per person \$258
 濃湯花膠雞絲羹 Eight Treasure Soup Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith, Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger	每位 per person \$258
 椰皇松茸螺頭燉花膠 Superior Fish Maw, Matsutake, Sea Whelk, Monarch Coconut, Double-Boiled	每位 per person \$418
 清燉海中寶 (18 頭南非鮑魚、遼參、花膠及瑤柱) South African Abalone (Eighteen-Head), Kanto Sea Cucumber, Fish Maw, Conpoy, Clear Soup, Double-Boiled	每位 per person \$408
姬松茸螺頭燉遼參 Kanto Sea Cucumber, Sea Whelk, Blaze Mushroom, Double-Boiled	每位 per person \$368
茶壺松茸竹筴清湯 Chicken Broth, Matsutake, Bamboo Pith, Served in Glass Teapot	每位 per person \$158
 菜膽天白菇竹筴清燉松茸 Matsutake, Shiitake, Bamboo Pith, Chinese Cabbage, Double-Boiled	每位 per person \$198
蟹肉粟米羹 Crab Meat, Egg Yolk, Sweet Corn Soup, Braised	每位 per person \$178

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燕窩

BIRD'S NEST

紅燒竹笙釀官燕

Imperial Bird's Nest, Bamboo Pith, Braised

每位 per person

\$668

紅燒蟹皇蟹肉官燕

Imperial Bird's Nest, Crab Meat, Crab Roe, Braised

每位 per person

\$688

鮑魚海味

ABALONE & DRIED SEAFOOD

蠔皇原隻扣吉品鮑魚 (20 頭)

Whole Yoshihama Dried Abalone (Twenty-Head), Braised

每隻 per piece

\$3,388

蠔皇花菇原隻扣中東鮑魚 (28 頭)

Whole Middle Eastern Dried Abalone (Twenty-Eight-Head),
Shiitake, Braised

每隻 per piece

\$888

蠔皇原隻扣澳洲鮮鮑魚 (3 頭)

Whole Australian Abalone (Three-Head), Braised

每隻 per piece

\$598

花菇鵝掌扣南非湯鮑魚 (4 頭)

South African Abalone (Four-Head), Shiitake,
Goose Web, Braised

每位 per person

\$428

關東遼參鵝掌扣南非湯鮑魚 (4 頭)

South African Abalone (Four-Head), Kanto Sea Cucumber,
Goose Web, Braised

每位 per person

\$688

關東遼參扣花膠

Kanto Sea Cucumber, Fish Maw, Braised

每位 per person

\$628

鮑汁花膠扣鵝掌

Fish Maw, Goose Web, Kale, Abalone Sauce, Braised

每位 per person

\$638

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生猛海鮮 LIVE SEAFOOD

即日生猛海鮮

請向明閣團隊查詢是日供應海鮮，各種海鮮可按閣下喜好烹調

Catch of the Day

Please ask your server for today's catch, prepared as you wish

紅東星斑

Leopard Coral Garoupa

每兩 per tael

\$78

紅瓜子

Tomato Hind

每兩 per tael

\$108

泰星斑

Spotted Coral Garoupa

每條 per piece

\$2,488

(約兩斤半

around 2.5 catty)

清蒸、油泡或古法蒸

Choose from Steamed, Stir-Fried or Steamed with Shredded Pork and Shiitake

本地青龍蝦【西貢榕樹澳養殖】

Green Lobster【Captivated at Yung Shue O, Sai Kung】

每兩 per tael

\$68

蒜蓉蒸、上湯焗、避風塘炒、XO 山珍野菌醬炒或薑蔥煲

Choose from Steamed with Garlic, Baked in Superior Broth, Stir-Fried in Garlic and Chilli, Stir-Fried in XO Mushroom Sauce or Braised in Ginger and Spring Onion

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海鮮 SEAFOOD

鮮胡椒東星斑球

Leopard Coral Garoupa Fillet, Fresh Peppercorn, Bell Pepper, Basil, Dried Shallot, Black Pepper, Sautéed

一條 whole

\$1,388

(約一斤 around 1 catt)

酥炸釀鮮蟹蓋

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

每位 per person

\$328

玉環清蒸東星斑柳

Leopard Coral Garoupa Fillet, Winter Melon, Steamed

每位 per person

\$258

三蔥炒斑球

Leopard Coral Garoupa Fillet, Spring Onion, Shallot, Sautéed

每位 per person

\$258

鮮腐竹火腩星斑腩煲

Leopard Coral Garoupa Fillet, Pork Loin, Bean Curd Sticks, Shiitake, Ginger, Spring Onion, Braised in a Clay Pot

\$438

藍天使蝦黑椒粉絲煲

New Caledonia Blue Prawn, Vermicelli, Black Pepper, Braised in a Clay Pot

\$408

玉子豆腐珍貴蠔煲

Whole Jumbo Oyster, Egg Tofu, Salted Fish, Braised in a Clay Pot

\$428

明閣精選美饌

Ming Court signatures

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家禽及肉類

POULTRY & MEATS

 明閣炸子雞 Crispy-Skin Chicken, Roasted	半隻 half	一隻 whole
	\$398	\$758
原籠荷葉雲腿蒸雞 Chicken Fillet, Shiitake, Yunnan Ham, Steamed in Lotus Leaf	半隻 half	一隻 whole
	\$398	\$758
遠年陳皮煎雞 Chicken Pieces, 15-Year Aged Dried Tangerine Peel, Spring Onion, Shallot, Pan-Fried		\$458
乾隆炒鴿崙 Minced Pigeon Meat, Shiitake, Bamboo Shoot, Stir-Fried, Served with Lettuce Wrap		\$268
西班牙黑毛豬東坡肉 Iberico Pork Belly, Homemade Supreme Sauce, Braised		每位 per person \$138
蒜片 A5 和牛粒 Cubed A5 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried		\$688
 遠年陳皮和牛面頰 Wagyu Beef Cheek, 15-Year Aged Dried Tangerine Peel, Braised in a Clay Pot		\$498
豉蒜涼瓜生炒本地牛頸脊 Local Beef Chuck Flap, Bitter Melon, Garlic Black Bean Sauce, Stir-Fried		\$388

 明閣精選美饌
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蔬菜 VEGETABLES

蝦籽扒柚皮

Pomelo Flesh, Dried Shrimp Roe, Braised

\$288



濃湯鮮竹花膠絲浸時蔬

Garden Green, Fish Maw, Fresh Bean Curd Sheet,
Chicken Broth, Simmered

\$358

金耳榆耳扒菠菜苗

Baby Spinach, Elm Fungus, Yellow Fungus, Braised

\$288



石澳梅菜芯蒸茄子

Eggplant, Local Shek O Pickled Chinese Cabbage Pith, Steamed

\$258



啫啫南丫蝦乾蝦膏芥蘭煲

Chinese Kale, Local Lamma Island Dried Shrimp,
Dried Shrimp Paste, Braised in a Clay Pot

\$298



明閣精選美饌

Ming Court signatures



素菜

Vegetarian

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粉、麵、飯

NOODLES & RICE

-  窩燒滋補竹絲雞炒飯
Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented,
Crispy Conpoy, Wolfberry, Pine Nut, Served in a Clay Pot \$308
-  窩燒蔥香鵝肝 A5 和牛炒飯
Fried Rice Sizzler, A5 Wagyu Beef, Foie Gras, Served in a Clay Pot \$388
- 窩燒鮑魚粒瑤柱燴飯
Fried Rice Sizzler, Abalone, Conpoy, Egg, Chinese Celery,
Shiitake, Spring Onion, Braised in a Clay Pot \$338
- 缸底釀造醬油乾炒本地牛河
Flat Noodles, Sliced Local Beef,
Aged Artisan Naturally Brewed Soy Sauce, Stir-Fried \$298
- 豉椒帶子蝦球伴乾煎兩面黃
Crispy Egg Noodles, Pan-Seared, Scallop
Prawn, Black Bean Sauce, Stir-Fried \$338
- 芙蓉蟹皇蟹肉燴伊麵
E-Fu Noodles, Crab Meat, Crab Roe, Egg White, Braised \$388
- 蝦醬帶子鮮蝦叉燒絲炒米粉
Rice Vermicelli, Scallop, Prawn, Shredded Barbecued Pork,
Dried Shrimp Paste, Sautéed \$288
- 薑蔥叉燒撈蝦籽粗麵
Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork,
Ginger, Spring Onion, Mixed \$268
- 海鮮揚州窩麵
Egg Noodles, Prawn, Scallop, Garoupa, Barbecued Pork,
Shiitake, Garden Green, Chicken Broth \$368

-  明閣精選美饌
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