

家禽類	Poultry	半隻 half	全隻 each
01 招牌八寶扣大鴨*	Braised Duck with Eight Treasures*	—	\$768
		—	全隻 each
02 生焗鹽焗雞*	Salt Baked Chicken*	—	\$488
03 生焗胡椒雞*	Baked Chicken with Pepper*	—	\$488
04 金華玉樹雞	Steamed Boneless Chicken with Vegetables and Jinhua Ham	\$268	\$518
05 瑤柱上湯菜膽雞	Steamed Chicken with Garden Greens and Conpoy	\$248	\$488
👍06 明園脆皮雞	Ming Yuen Signature Crispy Chicken	\$228	\$438
07 香酥樟茶鴨	Crispy Smoked Duck	\$178	\$328
08 鮑魚黑蒜滑雞	Chicken with Abalone and Black Garlic	\$288	例牌 regular
09 砂窩沙薑煎雞	Casserole of Pan-fried Chicken with Sand Ginger Sauce	\$268	每碟 per plate
10 生菜包乳鴿焗	Sauce Sautéed Minced Pigeon with Lettuce	\$188	每碟 per plate

* 需一天前預訂 please give 24 hrs in advance

豬類	Pork	例牌 regular
01 燒汁黑毛豬卷 (六件)	Kurobuta Pork Roll with Teriyaki Sauce (6 pcs)	\$238
02 客家梅菜扣肉	Braised Pork with Preserved Vegetables	\$188
👍03 招牌杏脯鳳梨咕嚕肉	Signature Sweet and Sour Pork with Apricot and Pineapple	\$188
04 鎮江焗肉排	Baked Spare Ribs with Sweet Vinegar	\$178
05 馳名蒸肉餅 (馬友咸魚 / 梅菜 / 土魷馬蹄)	Steamed Minced Pork Salted Fish / Preserved Vegetables / Dried Squid and Water Chestnuts	\$178



牛類	Beef	例牌 regular
👍01 脆皮牛肋骨伴黃金泡菜	Crispy Beef Ribs with Homemade Kimchi	\$368
02 清湯蘿蔔浸安格斯牛腩	Poached Angus Beef Brisket in Turnip Soup	\$268
03 中式煎牛柳	Cantonese Style Pan-fried Sliced Beef Tenderloin	\$238
04 石板老北京醬爆牛肉	Traditional Beijing Style Stir-fried Beef with Bean Paste on Griddle Pan	\$238
05 鎮江牛肉片	Baked Beef with Sweet Vinegar	\$238
06 窩燒牛腩	Braised Beef Brisket	\$238

飯麵	Rice and Noodles	例牌 regular
		
01 龍蝦湯泡飯	Soaked Rice with Lobster in Supreme Soup	\$368 每窩 per casserole
02 鮑魚瑤柱福建炒飯	Fujian Style Fried Rice with Abalone and Conpoy	\$238
03 X.O.醬牛崧炒飯	Fried Rice with Minced Beef in Supreme X.O. Sauce	\$188
👍04 明園炒飯	Ming Yuen Signature Fried Rice	\$188
05 干炒牛河	Stir-fried Flat Rice Noodles with Beef	\$188
06 滑蛋牛肉煎米粉	Crispy Rice Vermicelli with Sliced Beef and Fried Eggs	\$188
07 金牌炒麵	Signature Stir-fried Noodles	\$188
08 肉絲雙面黃	Shredded Pork on Crispy Noodles	\$188
09 雞湯煨稻庭烏冬	Braised Inaniwa Udon with Chicken Soup	\$188
10 黑松露炆伊麵 (素)	Braised E-fu Noodles with Black Truffle (V)	\$188
11 蛋白紅米菜粒炒飯 (素)	Fried Brown Rice with Egg White and Diced Vegetables (V)	\$138
12 魚湯蠔仔大地魚肉碎粥	Oyster Congee with Minced Pork and Dried Flatfish in Fish Soup	\$188 每窩 per casserole
13 魚蛋魚片米線	Fish Ball and Fish Cake Rice Noodles in Soup	\$88 每碗 per bowl



巴蜀菜式	Ba-Shu Cuisine	例牌 regular
01 湘豉火爆牛柳粒	Stir-fried Diced Beef with Black Beans	\$238
👍02 水煮牛肉	Beef Poached with Chilli Oil	\$238
03 剁椒蒸大魚頭	Steamed Fish Head with Chopped Chilli	\$218
04 山城辣子雞	Ba-shu Style Mapo Tofu with Minced Pork	\$218
05 巴蜀麻婆豆腐	Ba-shu Style Mapo Tofu with Minced Pork	\$188

時蔬	Seasonal Vegetables	例牌 regular
👍01 自家製水餃、潮州魚蛋、魚片娃娃菜	Homemade Dumpling and Chiu Chau Style Fishball & Fish Cake Casserole with Chinese Cabbage in Supreme Soup	\$238
02 魚香茄子	Grilled Eggplant with Salted Fish	\$178
03 時蔬炒牛肉/豬肉/雞肉	Stir-fried Beef/Pork/Chicken/ with Seasonal Vegetables	\$238
04 西蘭花椰菜花	Poached Seasonal Vegetables with Coix Seed and	\$198
05 鮮淮山濃湯 薏米浸時蔬	Crispy Rice Vermicelli with Sliced Beef and Chinese Yam in Supreme Soup	\$188
06 欖菜肉鬆四季豆	Stir-fried String Beans with Preserved Olives and Minced Pork	\$178
07 精選時蔬 上湯浸菜心 / 薑汁芥蘭 / 蒜蓉炒西蘭花	Selected Vegetables (Poached Choi Sum in Supreme Soup/Stir-fried Chinese Kale with Ginger Juice/Garlic-fried Broccoli)	\$148

👍 招牌菜式 Signature Dish

付款方式 PAYMENT METHODS
 PayPal / 繳費靈 PPS / 信用卡 Credit Card / 八達通 Octopus / PayMe / 微信支付 WeChat Pay / 支付寶 ALIPAY / 轉數快 FPS / BoC Pay

星期一至六：上午11時30分至下午2時30分 / 晚上6時至8時30分
 星期日及公眾假期：上午11時至下午2時30分 / 晚上6時至8時30分
 Mon - Sat: 11:30am - 2:30pm / 6:00pm - 8:30pm
 Sun & PH: 11:00am - 2:30pm / 6:00pm - 8:30pm

香港大潭水塘道88號
88 Tai Tam Reservoir Road, Hong Kong
www.hongkongparkview.com

如閣下對任何食物過敏，請告知服務員，本餐廳將會盡力配合
 If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate

環保外賣餐具 Eco-friendly utensils : HK\$10



網上訂購外賣套餐九折優惠
 10% DISCOUNT FOR TAKEAWAY SET MENU ONLINE ORDERS
外賣熱線 Takeaway Hotline : 2812 3453 / 9526 6026



自定外賣套餐

Create Your Own Set Menu

供應時間 AVAILABILITY 12:00 - 21:00

	兩位用 For 2 persons HK\$458	四位用 For 4 persons HK\$868	六位用 For 6 persons HK\$1,238
	可選擇 Choice of		
湯羹 Soup	1	2	3
主菜 Main	2	4	6
甜品 Dessert	1	2	3

湯羹 Soup

01 每日精選例湯	Soup of the Day
02 蟹肉粟米羹	Sweetcorn and Crab Meat Soup
03 瑤柱冬茸羹	Winter Melon Soup with Conpoy
04 北菇燉菜膽湯 (素)	Double-boiled Black Mushroom Soup with Mustard Greens (V)

甜品 Dessert

01 養顏棗皇糕	Red Date Pudding
02 桂花馬豆糕	Osmanthus and Coconut Split Pea Pudding
03 薑茶湯圓	Glutinous Rice Dumplings in Ginger Soup
04 蛋白杏仁茶	Almond Cream with Egg White
05 香草綠豆沙	Sweetened Green Bean Soup
06 陳皮紅豆沙	Sweetened Red Bean Soup with Aged Tangerine Peel



主菜 Main



01 *西蘭花炒美國帶子	*Sautéed U.S. Scallop with Broccoli
02 *粟米斑塊	*Fried Fish Fillet with Sweetcorn Sauce
03 蜜味叉燒	Honey-glazed Char Siu
04 脆皮燒腩仔	Crispy Roast Pork Belly
05 明園脆皮雞	Ming Yuen Signature Crispy Chicken
06 鳳梨咕嚕肉	Sweet and Sour Pork with Pineapple
07 西蘭花椰菜花炒肉片	Stir-fried Sliced Pork with Broccoli and Cauliflower
08 釀菜肉鬆四季豆	Stir-fried String Beans with Preserved Olives and Minced Pork
09 窩燒牛腩	Casserole Style Braised Beef Brisket
10 老北京醬爆牛肉	Traditional Beijing Style Stir-fried Beef with Bean Paste



11 紅燒枝竹斑腩	Braised Garoupa Belly with Bean Curd Sheet
12 窩燒鱈魚腩	Casserole Style Braised Cod Fish Belly
13 椒鹽九肚魚	Crispy Bombay Duck with Spicy Salt
14 滑蛋蝦仁	Scrambled Eggs with Shrimps
15 巴蜀麻婆豆腐	Ba-shu Style Mapo Tofu
16 上湯蒜子浸菠菜	Poached Chinese Spinach with Garlic in Supreme Soup
17 魚湯浸雜菜	Poached Vegetables in Fish Soup
18 羅漢齋炆豆腐 (素)	Braised Tofu with Assorted Vegetables (V)

以上主菜均配白飯
All mains are served with steamed rice *另加 Add HK\$100 (素) 素菜 (V) Vegetarian Dish

外賣小菜 Takeaway Menu

明爐燒烤

01 化皮乳豬 (需一天前預訂)	Roast Suckling Pig (please give 24 hrs in advance)	\$658 半隻 half \$1,288 全隻 each
02 北京片皮鴨 (兩食)	Peking Duck with Traditional Condiments (Two Ways)	\$498 細 small \$698 大 large
03 五福喜臨門 蜜味叉燒、脆皮燒腩仔、 金醬豬手粒、香麻海蜆、 五香牛腱	Ming Yuen Appetiser Platter Honey-glazed Char Siu, Crispy Roast Pork Belly, Diced Pork Knuckle with Spiced Garlic Sauce, Chilled Jellyfish with Sesame Oil, Spiced Beef Shank	\$368 例牌 regular
04 馳名鵝件滷水拼盤	Marinated Goose and Meat Platter	\$328 每碟 per plate
05 明爐燒鵝	Roast Goose	\$248 例牌 regular \$448 半隻 half \$868 全隻 each
06 玫瑰油雞	Marinated Chicken with Soy Sauce	\$228 半隻 half \$438 全隻 each
07 瑤柱貴妃雞	Poached Chicken with Conpoy	\$228 半隻 half \$438 全隻 each
08 脆皮燒腩仔	Crispy Roast Pork Belly	\$198 例牌 regular
09 蜜味叉燒	Honey-glazed Char Siu	\$198 例牌 regular
10 妙齡BB乳鴿	Crispy Baby Pigeon	\$108 例牌 regular



小食

01 黃金墨魚餅	Crispy Cuttlefish Cakes	\$108
02 蒜香牛柳粒	Stir-fried Diced Beef Tenderloin with Garlic	\$108
03 海蜆燻蹄	Jellyfish and Marinated Boneless Pork Knuckle	\$98
04 金醬豬手粒	Diced Pork Knuckle with Spiced Garlic Sauce	\$98
05 椒鹽魷魚鬚	Crispy Squid Tentacles with Spicy Salt	\$98
06 五香素鴨 (素)	Spicy Marinated Vegetarian Duck in Soy Sauce (V)	\$98
07 胡麻鮮淮山 (素)	Chinese Yam with Sesame Sauce (V)	\$98
08 和風脆豆腐 (素)	Japanese Style Crispy Tofu (V)	\$98



Chinese Platters

湯羹

01 姬松茸螺頭燉鮑魚	Double-boiled Abalone and Sea Conch Soup with Blaze Mushroom	\$138
02 杏汁豬肺湯	Pork Lung Soup with Chinese Almond Juice	\$108
03 海鮮酸辣湯	Hot & Sour Soup with Seafood	\$108
04 蟹肉冬茸羹	Winter Melon Soup with Crab Meat	\$98
06 竹笙海皇豆腐羹	Braised Seafood Soup with Bamboo Pith and Bean Curd	\$98
05 粟米魚肚羹	Sweetcorn Soup with Fish Maw	\$88
07 北菇燉菜膽湯 (素)	Double-boiled Black Mushroom Soup with Mustard Greens (V)	\$88
08 是日精選老火湯	Soup of the Day	\$58 \$188 每窩 per pot

海鮮

01 肉蟹 薑蔥 / 胡椒 / 避風塘 / 清蒸 / 花雕蛋白蒸	Mud Crab Fried with Ginger and Scallion / Pepper / Typhoon Shelter Style / Steamed / Steamed with Egg White and Huadiao Wine	時價 seasonal price
02 東星斑	Spotted Garoupa	時價 seasonal price
03 瓜子斑	Melon Seed Garoupa	時價 seasonal price
04 生猛龍蝦 上湯 / 薑蔥 / 豉椒爆 / 蒜茸蒸 / 芝士牛油焗	Fresh Lobster Baked with Soup / Braised with Ginger & Scallion / Sautéed with Pepper and Black Bean Sauce / Steamed with Minced Garlic / Baked with Cheese & Butter Sauce	時價 seasonal price
05 蠔子皇 蒜蓉粉絲蒸 / 豉椒炒	Razor Clam Steamed with Minced Garlic and Vermicelli / Stir-fried with Pepper and Black Bean Sauce	時價 seasonal price
06 行運一條龍 時蔬炒東星斑球 及 椒鹽東星頭腩	Loong Fortunes Stir-fried Spotted Garoupa with Seasonal Greens and Crispy Spotted Garoupa with Spicy Salt	\$798 每碟 per plate
07 頭抽三蔥銀鱈魚	Wok-fried Sliced Black Cod with Supreme Soy Sauce and Mixed Onions	\$398
08 野米金沙蝦球	Pan-fried Shrimps with Wild Rice and Salted Egg Paste	\$328
09 蛋白蒸蝦球	Steamed Egg White with Shrimps	\$328
10 宮廷妃子笑 伴金磚脆豆腐	Deep-Fried Shrimp Ball with Lychee and Crispy Tofu	\$268
11 窩燒龍躉腩	Braised Giant Garoupa Casserole	\$298 每煲 per casserole
12 焗釀鮮蟹蓋	Baked Stuffed Crab Shell	\$238 每件 each
13 百花釀蟹鉗	Crispy Stuffed Crab Claw	\$108

健康素菜

01 鮮腐竹茄子香芋齋	Braised Fresh Bean Curd, Eggplant and Taro	\$188
02 南乳齋	Assorted Vegetables with Fermented Red Bean Curd	\$158
03 砂窩田園三寶	Sliced Bitter Melon, Eggplant and Green Bean Casserole	\$158
04 豉味茄子炆豆腐	Braised Tofu and Eggplant with Black Bean Sauce	\$158
05 紅燒豆腐	Braised Tofu with Mushroom in Superior Sauce	\$168
06 泔水芹香	Sautéed Lotus Root, Black Fungus, Celery, Water Chestnut, Snap Peas and Mixed Bell Pepper	\$158
07 羅漢炆豆腐	Braised Tofu with Assorted Vegetables	\$158
08 醋溜手撕包菜	Sliced Cabbage Stuffed with Vinegar and Garlic	\$138

招牌菜式 Signature Dish