

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 生菜包乳鴿崙	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.醬牛崙炒飯	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 (Poched 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

外賣譜
TAKEAWAY MENU

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

ming yuen



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

甜品

Dessert



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 欖菜肉鬆四季豆 | 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 |



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|---------------|---|
| 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

Chinese Platters

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|--|--|--|
| 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
\$368 例牌 regular |
| 03 五福喜臨門
蜜味叉燒、脆皮燒腩仔、
金鑊豬手粒、香麻海蜇、
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 | |
| 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

Appetisers

例牌 regular

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|--------------|--|-------|
| 👍 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 海蜇燻蹄 | 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 |



湯羹

Soup

每位 per person

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|---------------|--|--------------------------|
| 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

Seafood

- | | | |
|---|--|------------------------|
| 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 Huadio 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 蜆子皇
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

Vegetarian

例牌 regular

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|---------------|--|-------|
| 👍 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 泮水芹香 | 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