\$798

細 Small / 大 Large

\$680 / \$980







鲍鱼衫膠冬瓜盅

Winter Melon Supreme with Abalone, Fish Maw and Seafood

行運一條龍

(時蔬炒東星斑球及板鹽東星頭腩)

Loong Fortunes

(Stir-fried Spotted Grouper with Seasonal Greens and Crispy Spotted Grouper with Spicy Salt)

蛋白龍蝦湯蓋龍蝦球

Poached Lobster in Lobster Soup with Steamed Egg White \$398

脆皮牛肋骨伴自家製黄金泡菜

Crispy Beef Ribs with Homemade Kimchi

\$368

五福喜臨門

蜜味又燒、香麻海蜇、金醬豬手粒、五香牛腱、話梅胭脂番石榴

Ming Yuen Appetiser Platter

\$328

Honey-glazed Char Siu, Chilled Jellyfish with Sesame Oil, Diced Pork Knuckle with Spicy Garlic Sauce, Spicy Beef Shank, Marinated Guajava in Preserved Plum Sauce

荔茸香酥燒鹅

Crispy Taro stuffed with Roast Goose, Shrimp and Squid Paste \$268

		HK\$
持	尼子笑伴金沙四季豆	
10	Deep-fried Shrimp Ball with Lychee and	\$268
2	Stir-fried String Bean with Salted Egg Paste	
姜	茶葉香煙骨	
食	Tea Smoked Ribs	\$268
Special Delights	砂窩沙薑煮雞	
	Casserole of Pan-fried Chicken with Sand Ginger Sauce	\$268
	清湯蘿蔔浸安格斯牛腩	
	Poached Angus Beef Brisket in Turnip Soup	\$268
	自家製水飯、潮州鱼蛋、鱼片娃娃菜煲 Homemade Dumpling and Chiu Chau Style Fishball & Fish Cake Casserole with Chinese Cabbage in Supreme Soup	\$238



Ming Yuen Signature Set (for 2 persons)

HK\$1,388

陽明三小碟

Ming Yuen Assorted Appetiser Platter

蜜味叉燒、胡麻鲜潅山、脆皮燒腩仔 Honey-glazed Char Siu, Chinese Yam with Sesame Sauce, Crispy Roast Pork Belly

海皇燴盛窩羹

Braised Bird's Nest Soup with Seafood

油泡带子蝦球

Sautéed Scallops and Shrimps

碧綠原隻四頭南北絕鱼

4-head South African Abalone with Vegetables

明園炒飯

Ming Yuen Signature Fried Rice

中式時令甜品

Chinese Seasonal Dessert



口水雞	為隻 whole / ♂隻 Half
Steamed Chicken with Sichuan Chilli Sauce	\$438 / \$228
巴蜀龍蝦麻婆豆腐	
Ba-shu Style Mapo Tofu with Lobster	\$328
湘鼓火爆牛抑粒	
Stir-fried Diced Beef with Black Beans	\$238
水煮牛肉	
Beef Poached with Chilli Oil	\$238
剁板蒸大鱼頭	
Steamed Fish Head with Chopped Chilli	\$218
山城辣子雞	
Spicy Chicken with Dried Red Chilli	\$218