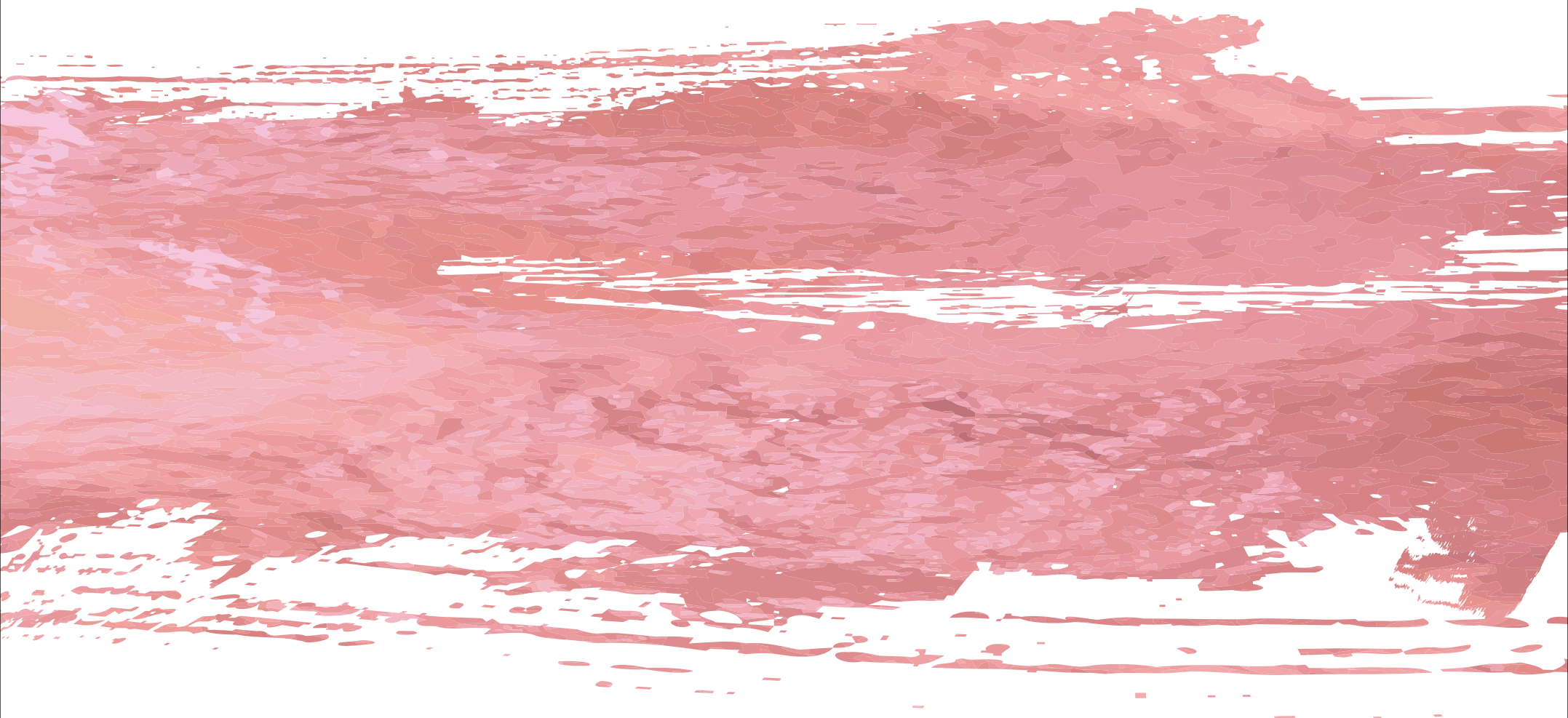


菜譜

MENU



明爐燒烤

Chinese Barbecue

小食

Appetisers

化皮乳豬
(需一天前預訂)

北京片皮鴨
(兩食)

五福喜臨門
蜜味叉燒、脆皮燒腩仔、
金醬豬手粒、香麻海蜇、
五香牛腱

馳名鵝件滷水拼盤

明爐燒鵝

玫瑰油雞

瑤柱貴妃雞

脆皮燒腩仔

👍 蜜味叉燒

妙齡BB乳鴿

👍 黃金墨魚餅

蒜香牛柳粒

海蜇煙蹄

金醬豬手粒

椒鹽魷魚鬚

五香素鵝(素)

胡麻鮮淮山(素)

和風脆豆腐(素)

Roast Suckling Pig
(24 hours notice required)

Peking Duck with Traditional Condiments
(Two Ways)

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

Marinated Goose and Meat Platter

Roast Goose

Marinated Chicken with Soy Sauce

Poached Chicken with Conpoy

Crispy Roast Pork Belly

Honey-glazed Char Siu

Crispy Baby Pigeon

Crispy Cuttlefish Cakes

Stir-fried Diced Beef Tenderloin with Garlic

Jellyfish and Marinated Boneless Pork Knuckle

Diced Pork Knuckle with Spiced Garlic Sauce

Crispy Squid with Spicy Salt

Marinated Vegetarian Goose in Soy Sauce (V)

Chinese Yam with Sesame Sauce (V)

Japanese Style Crispy Tofu (V)

半隻 half \$658 全隻 each \$1,288

細 small \$498 大 large \$698

— \$368

每碟 per plate \$328

例牌 regular \$248 半隻 half \$448 全隻 each \$868

\$228 \$438

\$228 \$438

— \$198

— \$198

— \$108

每碟 per plate \$108

\$108

\$98

\$98

\$98

\$98

\$98

\$98

燕窩

Bird's Nest

鮮蟹肉紅燒官燕

Braised Superior Bird's Nest Soup with Crab Meat

每位 per person
\$508

雞茸燴官燕

Braised Superior Bird's Nest Soup
with Minced Chicken

\$508

海皇燕窩羹

Braised Bird's Nest Soup with Seafood

\$138

湯羹

Soup

姬松茸螺頭
燉鮑魚湯

Double-boiled Abalone and Sea Conch Soup
with Blazed Mushroom

每位 per person
\$138

杏汁豬肺湯

Pork Lung Soup with Chinese Almond Juice

\$108

海鮮酸辣羹

Hot & Sour Soup with Seafood

\$108

蟹肉冬茸羹

Winter Melon Soup with Crab Meat

\$98

竹筴海皇豆腐羹

Braised Seafood Soup
with Bamboo Pith and Bean Curd

\$98

粟米魚肚羹

Sweetcorn Soup with Fish Maw

\$88

北菇燉菜膽湯 (素)

Double-boiled Black Mushroom Soup (V)
with Mustard Greens

\$88

是日精選老火湯

Soup of the Day

每位 per person 每窩 per pot
\$58 \$188



招牌菜式 Signature Dish

鮑魚、海味

Abalone and Dried Seafood

原隻十四頭
日本網鮑

Braised Whole Fourteen-head
Japanese Dried Ami Abalone

每隻 per each
時價 seasonal price

原隻三十五頭
日本吉品鮑魚
伴鵝掌

Braised Whole Thirty-five head Japanese Yoshihama
Dried Abalone with Goose Web

時價 seasonal price

鮑汁花膠北菇
鵝掌煲

Casserole of Braised Fish Maw and Black Mushroom
with Goose Web in Abalone Sauce

每煲 per casserole
\$528

窩燒海參煲

Braised Sea Cucumber Casserole

\$418

👍 蠔皇原隻陽明
四頭南非湯鮑
伴鵝掌

Braised Whole Parkview Four-head South African Abalone
with Vegetables and Goose Web in Abalone Sauce

每位 per person
\$428

蠔皇原隻五頭
南非湯鮑
伴天白菇

Braised Whole Five-head South African Abalone
with Vegetables and Shitake Mushroom

\$368

鮑汁遼參扣鵝掌
(需一天前預訂)

Kantō Goose Web with Sea Cucumber in Abalone Sauce
(24 hours notice is required)

\$298

海鮮

Seafood

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

東星斑

Spotted Garoupa

時價 seasonal price

瓜子斑

Melon Seed Garoupa

時價 seasonal price

生猛龍蝦

上湯 / 薑蔥 / 豉椒爆 /
蒜茸蒸 / 芝士牛油

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

煙子皇

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

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

每碟 per plate

\$798

👍 頭抽三蔥銀鱈魚

Wok-fried Sliced Black Cod with Supreme Soy Sauce
and Mixed Onions

\$398

野米金沙蝦球

Pan-fried Shrimps with Wild Rice and Salted Egg Paste

\$328

蛋白蒸蝦球

Steamed Egg White with Shrimps

\$328

👍 宮廷妃子笑 伴金磚脆豆腐

Deep-Fried Shrimp Ball with Lychee and Crispy Tofu

\$268

窩燒龍躉腩

Braised Giant Garoupa Casserole

每煲 per casserole

\$298

焗釀鮮蟹蓋

Baked Stuffed Crab Shell

每件 per each

\$238

百花釀蟹鉗

Crispy Stuffed Crab Claw

\$108

家禽類

Poultry

		半隻 half	全隻 each
招牌八寶扣大鴨 (需一天前預訂)	Braised Duck with Eight Treasures (24 hours notice required)	—	\$768
生焗鹽焗雞 (需一天前預訂)	Salt Baked Chicken (24 hours notice required)	—	\$488
生焗胡椒雞 (需一天前預訂)	Baked Chicken with Pepper (24 hours notice required)	—	\$488
金華玉樹雞	Steamed Boneless Chicken with Vegetables and Jinhua Ham	\$268	\$518
瑤柱上湯菜膽雞	Steamed Chicken with Garden Greens and Conpoy	\$248	\$488
👍 明園脆皮雞	Ming Yuen Signature Crispy Chicken	\$228	\$438
香酥樟茶鴨	Crispy Smoked Duck	\$178	\$328
鮑魚黑蒜滑雞煲	Chicken with Abalone and Black Garlic Casserole		每煲 per casserole \$288
砂窩沙薑煎雞	Casserole of Pan-fried Chicken with Sand Ginger Sauce		\$268
生菜包乳鴿鬆	Sautéed Minced Pigeon with Lettuce		每碟 per plate \$188

豬類

Pork

		每碟 per plate
燒汁黑毛豬卷 (六件)	Kurobuta Pork Roll with Teriyaki Sauce (6 pcs)	\$238
客家梅菜扣肉	Braised Pork with Preserved Vegetables	\$188
👍 招牌杏脯鳳梨咕嚕肉	Signature Sweet and Sour Pork with Apricot and Pineapple	\$188
鎮江焗肉排	Baked Spare Ribs with Sweet Vinegar	\$178
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

		每碟 per plate
👍 脆皮牛肋骨伴 自家製黃金泡菜	Crispy Beef Ribs with Homemade Kimchi	\$368
清湯蘿蔔浸 安格斯牛腩	Poached Angus Beef Brisket in Turnip Soup	\$268
中式煎牛柳	Cantonese Style Pan-fried Sliced Beef Tenderloin	\$238
石板老北京 醬爆牛肉	Traditional Beijing Style Stir-fried Beef with Bean Paste on Griddle Pan	\$238
鎮江牛肉片	Baked Beef with Sweet Vinegar	\$238
窩燒牛腩煲	Braised Beef Brisket Casserole	每煲 per casserole \$238

巴蜀菜式

Ba-Shu Cuisine

湘豉火爆牛柳粒	Stir-fried Diced Beef with Black Beans	每碟 per plate \$238
👍 水煮牛肉	Beef Poached with Chilli Oil	\$238
剁椒蒸大魚頭	Steamed Fish Head with Chopped Chilli	\$218
山城辣子雞	Spicy Chicken with Dried Red Chilli	\$218
巴蜀麻婆豆腐	Ba-shu Style Mapo Tofu with Minced Pork	\$188

時蔬

Seasonal Vegetables

👍 自家製水餃、潮州魚蛋、魚片娃娃菜煲	Homemade Dumpling and Chiu Chau Style Fishball & Fish Cake Casserole with Chinese Cabbage in Supreme Soup	每煲 per casserole \$238
魚香茄子煲	Grilled Eggplant with Salted Fish Casserole	\$178
時蔬炒牛肉 / 豬肉 / 雞肉	Stir-fried Beef/Pork/Chicken/ with Seasonal Vegetables	每碟 per plate \$238
西蘭花椰菜花雲耳炒肉片	Stir-fried Sliced Pork with Broccoli, Cauliflower and Fungus	\$198
鮮淮山濃湯薏米浸時蔬	Poached Seasonal Vegetables with Coix Seed and Chinese Yam in Supreme Soup	\$188
欖菜肉鬆四季豆	Stir-fried String Beans with Preserved Olives and Minced Pork	\$178
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

健康素菜

Vegetarian



鮮腐竹茄子
香芋齋煲

Braised Fresh Bean Curd, Eggplant and Taro Casserole

每煲 per casserole

\$188

南乳齋煲

Casserole of Assorted Vegetables
with Fermented Red Bean Curd

\$158

砂窩田園三寶

Sliced Bitter Melon, Eggplant and Green Bean Casserole

\$158

豉味茄子
炆豆腐煲

Braised Tofu and Eggplant with Black Bean Sauce

\$158

紅燒豆腐

Braised Tofu with Mushroom in Superior Sauce

每碟 per plate

\$168

泮水芹香

Sautéed Lotus Root, Black Fungus, Celery, Water Chestnut
Snap Peas and Mixed Bell Pepper

\$158

羅漢炆豆腐

Braised Tofu with Assorted Vegetables

\$158

醋溜手撕包菜

Sliced Cabbage Stuffed with Vinegar and Garlic

\$138



招牌菜式 Signature Dish

飯 麵

Rice and Noodles

龍蝦湯泡飯

Soaked Rice with Lobster in Supreme Soup

每煲 per casserole
\$368

鮑魚瑤柱
福建炒飯

Fujian Style Fried Rice with Abalone and Conpoy

每碟 per plate
\$238

X.O.醬牛崧炒飯

Fried Rice with Minced Beef in Supreme X.O. Sauce

\$188

👍 明園炒飯

Ming Yuen Signature Fried Rice

\$188

干炒牛河

Stir-fried Flat Rice Noodles with Beef

\$188

滑蛋牛肉煎米粉

Crispy Rice Vermicelli with Sliced Beef and Fried Eggs

\$188

金牌炒麵

Signature Stir-fried Noodles

\$188

肉絲雙面黃

Shredded Pork on Crispy Noodles

\$188

雞湯煨稻庭烏冬

Braised Inaniwa Udon with Chicken Soup

\$188

黑松露炆伊麵 (素)

Braised E-fu Noodles with Black Truffle (V)

\$188

蛋白紅米
菜粒炒飯 (素)

Fried Brown Rice with Egg White
and Diced Vegetables (V)

\$138

魚湯蠔仔
大地魚肉碎粥

Oyster Congee with Minced Pork
and Dried Flatfish in Fish Soup

每窩 per casserole
\$188

魚蛋魚片米線

Fish Ball and Fish Cake Rice Noodles in Soup

每碗 per bowl
\$88

甜品

Desserts

杏汁燕窩糖水	Double Boiled Bird's Nest in Almond Juice	每碗 per bowl \$138
👍 滑嘟嘟豆腐花	Silky Smooth Tofu Pudding	每桶 per barrel \$98
👍 蛋白杏仁茶	Almond Cream with Egg White	每碗 per bowl \$68
香滑芝麻卷	Sweetened Black Sesame Rolls	\$68
懷舊馬拉糕	Steamed Sponge Cake	\$68
養顏棗皇糕	Red Date Pudding	\$68
香芒凍布甸	Chilled Fresh Mango Pudding	\$68
楊枝甘露	Sago Delight with Pomelo and Mango	\$68
薑茶湯圓	Glutinous Rice Dumplings in Ginger Soup	\$68
香草綠豆沙	Sweetened Green Bean Soup	\$68
陳皮紅豆沙	Sweetened Red Bean Soup with Aged Tangerine Peel	\$68
生磨合桃露	Sweetened Walnut Paste	\$68

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.

另收加一服務費 10% Service Charge

