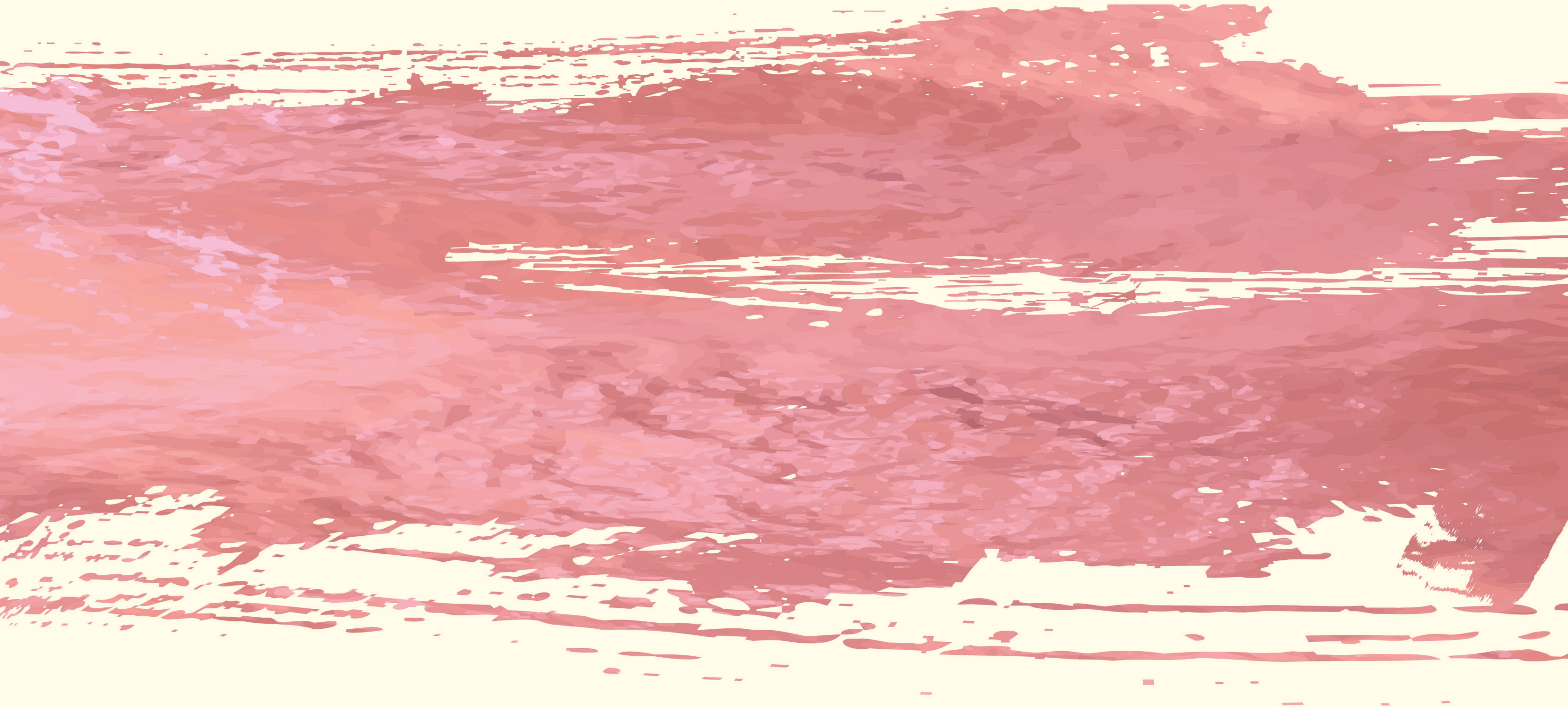


# 菜譜

MENU



# 明爐燒烤

化皮乳豬 (需一天前預訂)	Roast Suckling Pig (please give 24 hours notice)		半隻 half \$658	全隻 each \$1,288
馳名鵝件 滷水拼盤	Marinated Goose and Meat Platter		每碟 per plate \$328	
滷水鵝片	Marinated Sliced Goose		\$248	
明爐燒鵝	Roast Goose	例牌 regular \$248	半隻 half \$448	全隻 each \$868
玫瑰油雞	Marinated Chicken with Soy Sauce		半隻 half \$228	全隻 each \$438
脆皮燒腩仔	Crispy Roast Pork Belly		\$198	
蜜味叉燒	Honey-glazed Char Siu		\$198	

## Barbecue Platters

# 小食

## Appetisers

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

鮮燕窩炒蟹肉鮮奶

Stir-fried Bird's Nest and Crab Meat with Milk

每碟 per plate

\$398

# 湯羹

## Soup

姬松茸鮑魚頭燉

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

海鮮酸辣湯

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

每日精選老火湯

Soup of the Day

每位 per person

\$58

每窩 per pot

\$188

# 鮑魚、海味

## Abalone and Dried Seafood

原日 隻本 八頭 網鮑	Braised Whole Eight-head Japanese Dried Ami Abalone	每隻 each \$4,280
原日 隻本 十四頭 網鮑	Braised Whole Fourteen-head Japanese Dried Ami Abalone	\$1,880
原吉 隻品 三十頭 鮑魚 日本 伴鵝掌	Braised Whole Thirty-head Japanese Yoshihama Dried Abalone with Goose Web	每位 per person \$1,280
鮑北 汁菇 花鵝 膠掌 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
壕皇 原隻 南非 四頭 湯鮑 伴鵝掌	Braised Whole South African Four-head Abalone with Mushrooms and Goose Web	每位 per person \$428
鮑汁 遼參 扣鵝掌 (需一天前預訂)	Kantō Goose Web with Sea Cucumber in Abalone Sauce (please give 24 hours notice)	\$298
百花 煎釀 遼參 伴天白 菇 (需一天前預訂)	Pan-fried Sea Cucumber Stuffed with Shrimp Mousse and Shiitake Mushroom (please give 24 hours notice)	\$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 Scallions / Pepper / Typhoon Shelter Style /  
Steamed / Steamed with Egg White and Huadiao Wine )

特價 seasonal price

東星斑

Spotted Garoupa

特價 seasonal price

瓜子斑

Melon Seed Garoupa

特價 seasonal price

生猛龍蝦  
(上湯焗 / 薑蔥 /  
豉椒爆 / 蒜茸蒸 /  
芝士牛油焗)

Fresh Lobster  
( Baked with Soup / Braised with Ginger & Scallion /  
Braised with Peppers and Black Bean Sauce / Steamed with Minced Garlic /  
Baked with Cheese & Butter Sauce )

特價 seasonal price

頭抽三蔥銀鱈魚

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

每碟 per plate  
\$368

野米金沙蝦球

Pan-fried Shrimps with Wild Rice  
and Salted Egg Paste

\$328

蛋白蒸蝦

Steamed Egg White with Shrimps

\$328

窩燒龍躉

Braised Giant Garoupa Casserole

每煲 per casserole  
\$298

焗釀鮮蟹蓋

Baked Stuffed Crab Shell

每件 each  
\$238

百花釀蟹鉗

Crispy Stuffed Crab Claw

\$108

# 家禽類

## Poultry

北京片皮鴨  
(兩食)

Peking Duck with Traditional Condiments  
(Two Ways)

細 small \$498  
大 large \$698

招牌八寶扣大鴨  
(需一天前預訂)

Braised Duck with Eight Treasures  
(please give 24 hours notice)

半隻 half —  
全隻 each \$768

生焗鹽焗雞  
(需一天前預訂)

Salt Baked Chicken  
(please give 24 hours notice)

— \$488

生焗胡椒雞  
(需一天前預訂)

Baked Chicken with Pepper  
(please give 24 hours notice)

— \$488

金華玉樹雞

Steamed Boneless Chicken with Vegetables  
and Jinhua Ham

\$268 \$518

瑶柱上湯菜膽雞

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

\$168 \$328

生菜包乳鴿焗

Sautéed Minced Pigeon with Lettuce

— \$188

妙齡BB乳鴿

Crispy Baby Pigeon

— \$98

鮑魚黑蒜滑雞煲

Chicken with Abalone  
and Black Garlic Casserole

每煲 per casserole  
\$288 —

# 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

和味海山骨

Crispy Pork Chop in Shrimp Sauce

\$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

攪菜肉鬆四季豆

Stir-fried String Beans  
with Preserved Olives and Minced Pork

\$178

# 牛類

## Beef

		每碟 per plate
脆皮牛肋骨 伴黃金泡菜	Crispy Beef Ribs with Kimchi	\$368
中式煎牛柳	Cantonese Style Pan-fried Sliced Beef Tenderloin	\$238
X.O. 醬 炒牛柳蔥條	Stir-fried Shredded Beef Tenderloin with X.O. Sauce and Scallions	\$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
時蔬炒牛肉	Stir-fried Beef with Seasonal Vegetables	\$238
窩燒牛腩煲	Braised Beef Brisket Casserole	每煲 per casserole \$238



# 健康素菜

## Vegetarian

鮮 淮 山  
薏 米 浸 時 蔬

Poached Seasonal Vegetables  
with Coix Seed and Chinese Yam

每碟 per plate

\$188

松 子 干 葉 豆 腐

Steamed Sliced Tofu with Pine Nuts

\$188

養 生 小 炒 皇

Sautéed Mixed Vegetables

(Broccoli, Red Kidney Beans, Walnuts, Ginkgo seed and Black Fungus)

\$168

羅 漢 炆 豆 腐

Braised Tofu with Assorted Vegetables

\$158

豉 味 茄 子 炆 豆 腐

Braised Tofu and Eggplant with Black Bean Sauce

\$158

燒 椒 茄 子

Grilled Pepper with Eggplant

\$138

醋 溜 手 撕 包 菜

Sliced Cabbage Stuffed with Vinegar and Garlic

\$138

南 乳 齋 煲

Vegetable Casserole with Fermented Red Bean Curd

每煲 per casserole

\$168

砂 窩 田 園 三 寶

Sliced Bitter Melon, Eggplant and Green Bean Casserole

\$158

# 飯 麵

## Rice and Noodles

龍蝦湯泡飯	Soaked Rice with Lobster in Supreme Soup	每煲 per casserole \$368
蟹籽蟹粉飯	Fried Rice with Crab Coral, Crab Roe and Seafood	每碟 per plate \$268
鮑魚瑤柱飯	Fujian Style Fried Rice with Abalone and Conpoy	\$238
明園炒飯	Ming Yuen Signature Fried Rice	\$188
沙茶牛河	Stir-fried Beef and Rice Noodles with Sa Cha Sauce	\$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
鮑魚雙菇炆麵	Braised Noodles with Abalone and Mixed Mushrooms	\$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	每煲 per casserole \$188
魚蛋魚片米線	Fish Ball and Fish Cake Rice Noodles in Soup	每碗 per bowl \$88

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

