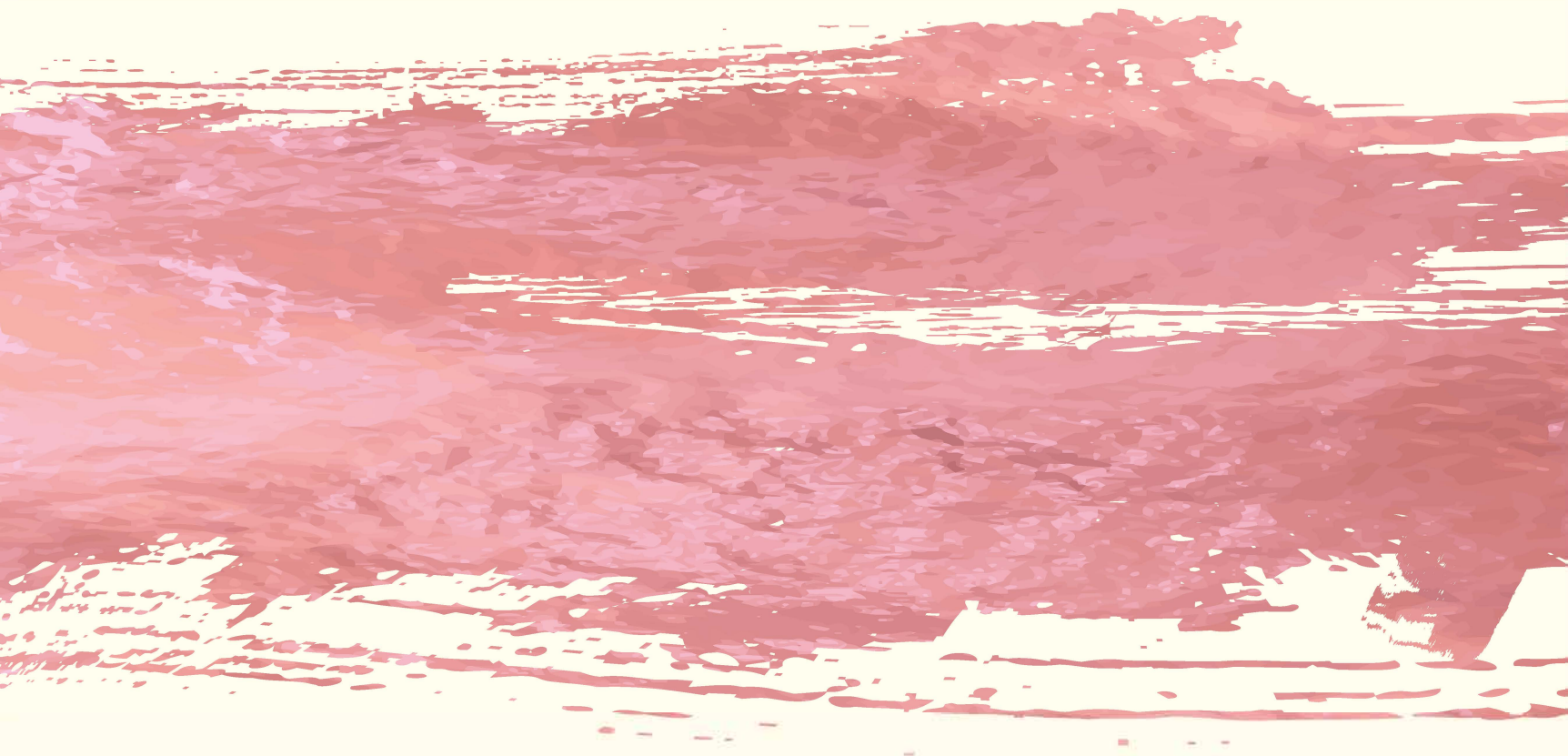


菜譜  
MENU



# 特式美食

HK\$

細 Small Size  
(6 位用)

大 Large Size  
(10 位用)

鮑魚冬瓜盅

Winter Melon Supreme with Abalone and Seafood

\$768

\$1,080

窩燒東星斑 (約一斤)

Casserole of Spotted Garoupa (around 500g)

\$528

## Special Delights

龍蝦湯蛋白蒸波士頓龍蝦

Steamed Boston Lobster with Egg White in Lobster Soup

\$428

脆皮牛肋骨伴黃金泡菜

Crispy Beef Ribs with Kimchi

\$368

薑蔥蠔炆鮮雞球

Stir-fried Oysters with Chicken in Ginger and Scallion Sauce

\$328

咖喱安格斯牛腩伴金沙鍋巴

Braised Angus Beef Brisket in Curry Sauce with Crispy Rice

\$328

# 特式美食

## Special Delights

HK\$

### 五福喜臨門

蜜味叉燒、黃金墨魚餅、金醬豬手粒、五香牛腱、胡麻鮮淮山

Ming Yuen Appetiser Platter

\$298

Honey-glazed Char Siu, Crispy Cuttlefish Cakes, Diced Pork Knuckle with Spicy Garlic Sauce, Spicy Beef Shank, Chinese Yam with Sesame Sauce

### 香茅乾蔥蒜子焗大鱈煲

Casserole of Eel with Lemongrass, Scallion and Garlic Clove

\$288

### 金銀蒜粉絲蒸莆田煙子

Steamed Putian Razor Clam with Garlic and Vermicelli

\$238

### 自家製水餃、肉丸娃娃菜煲

Homemade Dumpling and Meatball Casserole with Chinese Cabbage in Supreme Soup

\$238

### 櫻花蝦蜜糖豆雲耳炒鮮淮山

Stir-fried Chinese Yam with Sakura Shrimp, Honey Bean and Black Fungus

\$168

明園招牌套餐  
(兩位用)

Ming Yuen  
Signature Set  
(for 2 persons)

HK\$1,388

叉燒拼海蜇

Char Siu and Jellyfish

姬松茸螺頭燉鮑魚

Double-boiled Abalone and Sea Conch Soup with Blazed Mushroom

頭抽煎大花蝦

Pan-fried Prawns with Supreme Soy Sauce

原隻南非四頭鮑魚

Braised Whole Four-head South African Abalone

鮑汁雞粒炒飯

Fried Rice with Chicken in Abalone Sauce

中式時令甜品

Chinese Seasonal Dessert

明園招牌套餐  
(四位用)

Ming Yuen  
Signature Set  
(for 4 persons)

HK\$2,488

燒味拼盤  
Assorted Barbecued Meat Platter

蟹肉粟米羹  
Sweetcorn Soup with Crab Meat

兩儀龍躉球  
Giant Garoupa Fillet Served Two Ways

金沙蝦球  
Pan-fried Shrimps with Salted Egg Paste

原隻南非四頭鮑魚  
Braised Whole Four-head South African Abalone

魚湯浸時蔬  
Poached Seasonal Vegetables in Fish Broth

X.O. 醬生炒牛粒飯  
Fried Rice with Minced Beef in Supreme X.O. Sauce

中式時令甜品  
Chinese Seasonal Dessert

明園招牌套餐  
(六位用)

Ming Yuen  
Signature Set  
(for 6 persons)

HK\$4,088

北京片皮鴨(大)  
Roast Peking Duck (large)

翡翠炒蝦仁鳳片  
Sautéed Squid and Shrimps with Seasonal Greens

鮑魚韭黃瑤柱羹  
Stewed Abalone, Yellow Chives and Conpoy Soup

清蒸東星斑  
Steamed Spotted Garoupa

生菜包填鴨嵌  
Minced Peking Duck Wrapped in Lettuce

鮮淮山薏米浸時蔬  
Poached Seasonal Vegetables with Coix Seeds and Chinese Yam

松露雜菌炆伊麵(素)  
Braised E-fu Noodles with Truffle and Mixed Mushrooms (V)

蛋白杏仁茶  
Almond Cream with Egg White

明園招牌套餐  
(十二位用)

Ming Yuen  
Signature Set  
(for 12 persons)

HK\$9,188

鴻運乳豬全體  
Barbecued Whole Suckling Pig

黑松露炒帶子  
Stir-fried Scallops with Black Truffle Sauce

百花釀蟹鉗  
Crispy Stuffed Crab Claw

蟹肉海皇燴燕窩  
Braised Bird's Nest Soup with Seafood and Crab Meat

碧綠原隻四頭鮑魚  
Braised Whole Four-head Abalone with Vegetables

清蒸海星斑  
Steamed Miniatus Groupa

當紅脆皮雞  
Ming Yuen Crispy Chicken

濃湯車厘茄浸時蔬  
Poached Cherry Tomatoes with Seasonal Greens in Thick Soup

上湯水餃生麵  
Braised Noodles with Dumplings in Supreme Soup

窩燒叉燒飯  
Char Siu Casserole Rice

精美果盤  
Seasonal Fresh Fruit Platter

# 巴蜀菜式

Ba-Shu Cuisine

口水雞

Steamed Chicken with Sichuan Chilli Sauce

HK\$

每隻 whole / 半隻 Half

\$438 / \$228

湘豉火爆牛柳粒

Stir-fried Diced Beef with Black Beans

\$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

\$198

巴蜀麻婆豆腐

Ba-shu Style Mapo Tofu

\$168



# 甜品

## Desserts

	HK\$
香滑芝麻卷 Sweetened Black Sesame Rolls	\$68
懷舊馬拉糕 Steamed Sponge Cake	\$68
黑糖蜂巢糕 Brown Sugar Honeycomb Cake	\$68
滑嘟嘟豆腐花 Silky Smooth Tofu Pudding	\$98
楊枝甘露 Sago Delight with Pomelo and Mango	\$68
香芒凍布甸 Chilled Fresh Mango Pudding	\$68
薑茶湯圓 Glutinous Rice Dumplings in Ginger Soup	\$68
生磨合桃露 Sweetened Walnut Paste	\$68
蛋白杏仁茶 Almond Cream with Egg White	\$68
香草綠豆沙 Sweetened Red Bean Soup	\$68
陳皮紅豆沙 Sweetened Red Bean Soup with Aged Tangerine Peel	\$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