MENU
Special Delights

古法焗蟹砵
Traditional Baked Crab in Clay Pot
每隻 per pc
$538

清蒸東星斑（約10至12兩）
Steamed Spotted Garoupa (Around 10-12 tael)
每條 per pc
$388

龍蝦湯蝦仁蛋白蒸波士頓龍蝦球
Steamed Egg White with Boston Lobster and Shrimps in Lobster Broth
每隻 per pc
$368

野米金沙蝦球
Pan-fried Shrimps with Wild Rice and Salted Egg Paste
$308

咖喱羊扒伴金銀饅頭
Curried Lamb Chop with Crispy and Steamed Buns
$308
Special Delights

鲍汁柚皮伴海參  
Braised Sea Cucumber with Pomelo Pith in Homemade Abalone Sauce  HK$308

清湯大根蘿蔔牛腩  
Braised Beef Brisket with Japanese Daikon in Broth  HK$268

話梅雞（半隻）  
Marinated Chicken with Salted Plums (half)  HK$218

三色椒黑白胡椒炒黑毛豬片  
Stir-fried Sliced Iberico Pork with Mixed Capsicums, Black Pepper and White Pepper  HK$208

金銀蛋蔘菜  
Poached Chinese Amaranth with Salted Eggs and Century Eggs  HK$168

川貝燉鱷魚肉湯  
Double-boiled Crocodile Meat Soup with Chuan Bei  HK$108
叉焼拼海蜇
Char Siu and Jellyfish

姬松茸鲍鱼螺頭湯
Double-boiled Abalone and Sea Conch Soup with Matsutake

頭抽煎大花蝦
Pan-fried Prawns with Supreme Soy Sauce

原隻南非四頭鲍鱼
Braised Whole Four-head South African Abalone

鲍汁雞粒炒飯
Fried Rice with Chicken in Abalone Sauce

中式時令甜品
Chinese Seasonal Dessert

Ming Yuen
Signature Set
(for 2 persons)

HK$1,168
Ming Yuen Signature Set (for 4 persons)

HK$2,288

燒味拼盤
Assorted Barbecued Meat Platter

蟹肉粟米羹
Sweetcorn Soup with Crab Meat

兩儀龍趸球
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. 醬生炒牛肉飯
Fried Rice with Minced Beef in Supreme X.O. Sauce

中式時令甜品
Chinese Seasonal Dessert
Ming Yuen Signature Set (for 6 persons)

HK$3,888

北京片皮鸭 (大)
Roast Peking Duck (large)

翡翠炒虾仁凤片
Sautéed Squid and Shrimps with Seasonal Greens

鮑鱼韭菜瑶柱羹
Stewed Abalone, Yellow Chives and Conpoy Soup

清蒸东星斑
Steamed Spotted Garoupa

生菜包烧鸭卷
Minced Peking Duck Wrapped in Lettuce

鲜淮山薏米浸时蔬
Poached Seasonal Vegetables with Coix Seeds and Chinese Yam

松露杂菌炆伊面(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$7,680

鴻運乳豬全體
Barbecued Whole Suckling Pig

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

百花炸釀蟹鉗
Crispy Crab Claws Stuffed with Shrimp Mousse

蟹肉海皇燴羹
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 Garoupa

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

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

窩燒叉燒飯
Char Siu Casserole Rice

精美果盤
Seasonal Fresh Fruit Platter
八頭日本網鮑魚
Braised Whole Eight-head
Japanese Dried Ami Abalone
每隻 per pc
$3,480

十四頭日本網鮑魚
Braised Whole Fourteen-head
Japanese Dried Ami Abalone

三頭澳洲鮑魚
Braised Whole Three-head
Australian Dried Abalone
$598

鮑汁花膠北菇鵝掌煲
Braised Fish Maw and Black Mushrooms with Goose Web in Abalone Sauce
每煲 per casserole
$488

窩燒海參煲
Braised Sea Cucumber Casserole
$398

紅燒蟹肉官燕
Braised Superior Bird’s Nest Soup with Crab Meat
每位 per person
$508

海皇燴燕窩
Braised Bird’s Nest Soup with Seafood
$138
巴蜀菜式

巴蜀菜式

Ba-Shu Cuisine

口水雞
Steamed Chicken with Sichuan Chilli Sauce

HK$368 / HK$198

湘豉火爆牛柳粒
Stir-fried Diced Beef with Black Beans

HK$238

水煮牛肉
Beef Poached with Chilli Oil

HK$238

剁椒蒸大魚頭
Steamed Fish Head with Chopped Chilli

HK$218

山城辣子雞
Spicy Chicken with Dried Red Chilli

HK$198

巴蜀麻婆豆腐
Ba-shu Style Mapo Tofu

HK$168
Desserts

甜品

香滑芝麻卷
Sweetened Black Sesame Rolls $68

黑糖蜂巢糕
Brown Sugar Honeycomb Cake $68

軟滑斑蘭糕
Steamed Pandan Cake $68

馬拉糕
Steamed Sponge Cake $58

薑茶湯圓
Glutinous Rice Dumplings in Ginger Soup $58

生磨合桃露
Sweetened Walnut Paste $58

香草綠豆沙
Sweetened Green Bean Soup $58

陳皮紅豆沙
Sweetened Red Bean Soup with Aged Tangerine Peel $58

蛋白杏仁茶
Almond Cream with Egg White $58

楊枝甘露
Sago Delight with Pomelo and Mango $58

香芒凍布甸
Chilled Fresh Mango Pudding $58
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 Subject to 10% Service Charge