



米芝蓮盛宴

MICHELIN DEGUSTATION MENU

每位 per person

HK\$1,188

每位包括一杯侍酒師推薦香檳

Including One Glass of Sommelier Selected Champagne Per Person

明閣精選拼盤

川汁蝦球伴芹香金菇 · 即燒化皮乳豬

Ming Court Appetiser Duo

Prawn, Sichuan Chilli Sauce, Chinese Celery, Enoki Mushroom, Chilled Suckling Pig, Roasted

濃湯海中寶 (18 頭南非鮑魚、海參、花膠及瑤柱)

South African Abalone (eighteen-head), Sea Cucumber, Fish Maw, Conpoy, Double-Boiled

酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried

香蔥油爆本地龍蝦球

Fresh Local Lobster, Spring Onion, Sautéed

蒜片M9和牛粒

Cubed M9 Wagyu Beef, Garlic, Fried Garlic, Stir-Fried

魚湯淮山雲耳浸時蔬

Garden Green, Chinese Yam, Chinese Black Fungus, Fish Consommé, Simmered

日本松茸鴨肉清湯伴松茸竹筍鴨肉煎粉果

Duck Consommé, Matsutake Mushroom

Duck Meat, Matsutake Mushroom and Bamboo Pith Dumpling, Fried

甜夢仙境

燕晶凝 · 豆腐芝麻凍布甸 · 菊花杞子糕 · 椰汁抹茶馬豆糕

Sweet Wonderland

Crystal Extravagance

Black Sesame Bean Curd Pudding

Chrysanthemum, Wolfberry Curd

Coconut Milk, Matcha, Split Pea Pudding

佳釀配搭 Wine Pairing

每位 per person

HK\$288

White Wine - Paul Blanck Auxerrois Vieilles Vignes, Alsace, France, 2016

Red Wine - Duckhorn Decoy, Sonoma County, Merlot, United States, 2015

如閣下有任何食物敏感或欲選用素菜上湯，請與我們的服務員聯絡
Please inform your server if you have any food allergies, dietary restrictions or
if you prefer a vegetarian-based stock in your dish

所有價目需另加一服務費

All prices are subject to 10% service charge

