

明廚

MING'S
KITCHEN

食品餐牌 MENU

明廚招牌

MING'S KITCHEN SIGNATURE DISHES

油鹽焗香港火焰奄仔蟹 (一隻) \$588

SIGNATURE HONG KONG FLAMING VIRGIN CRAB (EACH)

廿年陳釀醉奄仔蟹 (一隻) \$588

DRUNKEN VIRGIN CRAB MARINATED WITH 20-YEAR-OLD SHAOXING WINE (EACH)

廿年陳釀醉瀨尿蝦 (一隻) \$488

DRUNKEN MANTIS SHRIMP MARINATED WITH 20-YEAR-OLD SHAOXING WINE (EACH)

鹽焗泰國野生花螺 (例) \$288

SALT BAKED THAI WILD CAUGHT BABYLON SEA SNAILS

油浸野生筍殼魚 \$438

OIL POACHED WILD CAUGHT MARBLE GOBY

鬼火深喉瀨尿蝦 (一隻) \$488

MING'S KITCHEN SIGNATURE GIANT MANTIS SHRIMP FRIED WITH GARLIC AND GHOST CHILLI

三重芝士焗南澳龍蝦炒飯 (一隻) \$688

SIGNATURE TRIPLE CHEESE OVEN BAKED AUSTRALIAN LOBSTER WITH FRIED RICE (WHOLE)

涼伴花甲 \$188

CHILLED MARINATED VENUS CLAMS

脆皮新鮮牛腩 \$138

CRISPY BEEF BRISKET

醉佳伴侶

APPETIZERS

冰火辣味魷魚 \$98

SIGNATURE FIRE AND ICE SPICY SQUID

鬼火香甜粟米 \$98

MING'S KITCHEN SIGNATURE SWEET CORN FRIED WITH GARLIC AND GHOST CHILLI

潮州滷水三併 (鵝腎, 鴨舌, 鵝翼) \$98

CHIU CHOW STYLE MARINATED COMBO (GOOSE KIDNEY, DUCK TONGUE AND GOOSE WING)

黃金即炸脆皮魚皮 \$98

CRISPY FISH SKIN WITH GOLDEN SALTY EGG YOLK

金磚脆皮豆腐 \$88

DEEP FRIED CRISPY BEANCURD WITH SPICY SALT

陳醋汁海蜇頭 \$88

JELLYFISH MARINATED WITH SPECIAL VINAIGRETTE

手拍雲耳小黃瓜 \$88

SMASHED CUCUMBER AND BLACK FUNGUS WITH SESAME OIL AND GARLIC SPICY SALAD

薑蔥爽撈龍躉皮 \$118

GROUPEL SKIN WITH GINGER AND GREEN ONION

冰鎮磯煮南非鮑魚 (一隻) \$68

CHILLED SOUS VIDE ISOYAKI MARINATED ABALONE (EACH)

巧製燉湯

EXQUISITE SOUPS

川貝海底椰燉山斑魚 \$68

DOUBLE-BOILED SOUP WITH TENDRILLEAF BULBUS FRITILLARY BULBS, SEA COCONUTS AND SNAKEHEAD FISH

鮮人蔘鷓鴣燉螺頭 \$78

DOUBLE-BOILED SOUP WITH FRESH GINSENG, PARTRIDGE AND SEA CONCH

松茸花膠燉雞 \$88

DOUBLE-BOILED SOUP WITH MATSUTAKE, FISH MAW AND CHICKEN

杏汁燉白肺 \$68

DOUBLE-BOILED SOUP WITH ALMOND AND PORK LUNG

青欖石斛燉水鴨 \$68

DOUBLE-BOILED CHINESE SOUP WITH CHINESE WHITE OLIVES, DENDROBIUM AND TEAL

酸辣文思豆腐羹 \$138

SICHUAN STYLE HOT AND SOUR SILKY BEANCURD SOUP

鮑參翅肚

MARINE DELICACIES

日本花菇扣6頭南非鮮鮑魚 (每位) \$168

BRAISED 6 PIECES PER CATTY SOUTH AFRICA ABALONE (PER PERSON)

日本35頭吉品糖心鮑拌遼參 \$1288

BRAISED 35 PIECES PER CATTY JAPAN SUPERIOR DRIED ABALONE AND KANSAI SEA CUCUMBER (PER PERSON)

紅燒花膠鮑翅 (三兩翅) \$588

BRAISED SHARK FIN AND FISH MAW SOUP WITH SAUCE

蔥燒關西遼參 \$488

STIR-FRIED KANSAI SEA CUCUMBER WITH SCALLION

脆皮炸花膠 \$488

CRISPY DEEP FRIED FISH MAW

碧綠蟹黃扒花膠 \$588

BRAISED WHOLE FISH MAW WITH BROCCOLI IN CRAB ROE SAUCE

御膳花膠雞煲翅 (兩位) \$328

BRAISED SHARK FIN AND FISH MAW IN CHICKEN CONSOMME (2 PERSONS)

御膳花膠雞煲翅 (四位) \$498

BRAISED SHARK FIN AND FISH MAW IN CHICKEN CONSOMME (4 PERSONS)

生猛海鮮

FROM THE OCEAN

油鹽焗香港火焰奄仔蟹 (一隻) \$588

SIGNATURE HONG KONG FLAMING VIRGIN CRAB (EACH)

廿年陳釀醉奄仔蟹 (一隻) \$588

DRUNKEN VIRGIN CRAB MARINATED WITH 20-YEAR-OLD SHAOXING WINE (EACH)

廿年陳釀醉瀨尿蝦 (一隻) \$488

DRUNKEN MANTIS SHRIMP MARINATED WITH 20-YEAR-OLD SHAOXING WINE (EACH)

野生筍殼魚 (一條) \$438

WILD CAUGHT MARBLE GOBY (EACH)

可選擇食法 COOKED TO YOUR LIKING :

油浸 OIL POACHED/

蔥油蒸 STEAMED WITH SCALLION OIL/

清蒸 STEAMED

泰國野生花螺 (例) \$268

THAI WILD CAUGHT BABYLON SEA SNAILS (PER SERVE)

可選擇食法 COOKED TO YOUR LIKING :

鹽焗 SALT BAKED/

辣酒煮 COOKED IN SPICY WINE/

白灼 POACHED

生猛海鮮

FROM THE OCEAN

手臂瀨尿蝦 (一隻) \$488

GIANT MANTIS SHRIMP (EACH)

可選擇食法 COOKED TO YOUR LIKING :

鬼火深喉 MING'S KITCHEN SIGNATURE FRIED GARLIC AND GHOST CHILLI/

椒鹽 FRIED WITH SPICY SALT/

清蒸 STEAMED

南澳龍蝦 (一隻) \$688

SOUTH AUSTRALIAN LOBSTER (EACH)

可選擇食法 COOKED TO YOUR LIKING :

三重芝士焗炒飯 SIGNATURE TRIPLE CHEESE OVEN BAKED WITH FRIED RICE/

上湯伊麵 SUPERIOR BROTH WITH YI NOODLES

游水海中蝦 (例) \$268

WILD CAUGHT PRAWNS (PER SERVE)

可選擇食法 COOKED TO YOUR LIKING :

白灼 POACHED/

勝利金沙 FRIED WITH GOLDEN SALTY EGG YOLK/

開邊金銀蒜粉絲蒸 STEAMED WITH GARLIC AND VERMICELLI

新鮮桶蠔 (例) \$228

FRESH CUP OYSTERS (PER SERVE)

可選擇食法 COOKED TO YOUR LIKING :

薑蔥啫 SAUTEED WITH GINGER AND SPRING ONION IN CLAYPOT/

鐵板砵酒焗 BAKED WITH PORT FORTIFIED WINE/

酥炸 DEEP FRIED

生猛海鮮

FROM THE OCEAN

蘇格蘭蠔子王 (四隻) \$228

KING RAZOR CLAMS (4 PIECES)

可選擇食法 COOKED TO YOUR LIKING :

豉椒炒 STIR-FRIED WITH SPICY BLACK BEAN SAUCE/

金銀蒜粉絲蒸 STEAMED WITH GARLIC AND VERMICELLI/

油鹽水浸 POACHED IN BRINE

南非鮑魚 (四隻) \$288

SOUTH AFRICAN ABALONE (4 PIECES)

可選擇食法 COOKED TO YOUR LIKING :

陳年果皮蒸 STEAMED WITH PRESERVED TANGERINE PEEL/

鬼火深喉 MING'S KITCHEN SIGNATURE FRIED GARLIC AND GHOST CHILLI/

薑蔥啫 SAUTEED WITH GINGER AND SPRING ONION IN CLAYPOT/

椒鹽 FRIED WITH SPICY SALT

花甲王 (例) \$188

VENUS CLAMS (PER SERVE)

可選擇食法 COOKED TO YOUR LIKING :

涼伴 CHILLED MARINATED

豉椒炒 STIR-FRIED WITH SPICY BLACK BEAN SAUCE/

油鹽水浸 POACHED IN BRINE

珍寶元貝 (一隻) \$68

JUMBO FAN SCALLOPS (EACH)

可選擇食法 COOKED TO YOUR LIKING :

金銀蒜粉絲蒸 STEAMED WITH GARLIC AND VERMICELLI/

剁椒粉絲蒸 STEAMED WITH CHOPPED PEPPERS AND VERMICELLI

生猛海鮮

FROM THE OCEAN

龍蝦湯脆米浸東星斑 \$688

STEAMED LEOPARD CORAL GROUPER IN LOBSTER SOUP WITH CRISPY RICE

椒鹽脆鮮魷 \$128

FRIED SQUID WITH SPICY SALT

椒鹽無骨九肚魚 \$128

DEEP FRIED CRISPY BONELESS BOMBAY DUCK WITH SPICY SALT

黃金沙鮮魷 \$138

FRIED SQUID WITH GOLDEN SALTY EGG YOLK

油泡龍躉球 \$268

OIL POACHED GIANT GROUPER

火焰斷片海中蝦 \$368

FLAMING DRUNKEN PRAWNS IN CLAYPOT

西蘭花炒澳洲帶子 \$228

STIR-FRIED AUSTRALIAN SCALLOPS AND BROCCOLI

精選河鮮

FROM THE RIVER

豉汁蒸西江白鱧 (例) \$198

STEAMED WHITE EEL WITH BLACK BEAN SAUCE

順德生啫白鱧 (例) \$238

SHUNDE STYLE PAN-FRIED EEL

雙色剁椒蒸魚雲 \$178

STEAMED FISH HEAD COOKED WITH CHOPPED PEPPERS

啫啫紫蘇田雞 (例) \$178

SIZZLING EDIBLE FROG WITH PERILLA SAUCE IN CLAYPOT

豬

PORK

馬友鹹魚煎肉餅 \$128

PAN-FRIED PORK PATTY WITH SALTED THREADFIN

招牌九製陳皮骨 \$128

SIGNATURE FRIED PORK RIBS WITH DRIED TANGERINE PEEL

即炸山楂咕嚕肉 \$138

SWEET AND SOUR PORK

慢煮西班牙黑毛豬叉燒 \$238

SLOW COOKED IBERICO PORK CHARSIU

白灼黃沙豬潤 \$118

POACHED 'YELLOW SAND' PREMIUM PORK LIVER

牛

BEEF

脆皮新鮮牛腩 \$138

CRISPY BEEF BRISKET

三蔥爆澳州 M3 和牛 \$228

STIR-FRIED M3 WAGU BEEF CUBES WITH SCALLION

日本芥末 M3 和牛粒 \$228

M3 WAGU BEEF CUBES WITH WASABI SAUCE

白焯手切 M3 和牛 \$268

POACHED WAGU M3 HAND-SLICED BEEF

慢煮黑椒牛肋骨 \$278

SLOW-COOKED BLACK PEPPER BEEF RIBS

家禽

POULTRY

黑松露煎雞 (半隻/一隻) \$268/498

PAN-FRIED CHICKEN WITH BLACK TRUFFLE SAUCE (HALF/WHOLE)

煙熏龍井少爺雞 (半隻/一隻) \$298/528

KAMEI CHICKEN SMOKED WITH LONGJING TEA LEAVES (HALF/WHOLE)

九品芝麻雞 (半隻/一隻) \$298/528

CRISPY FRIED CHICKEN WITH SESAME (HALF/WHOLE)

蔥油伴客家鹹雞 (半隻/一隻) \$268/498

SILKY STEAMED CHICKEN IN HAKKA STYLE WITH SCALLION OIL (HALF/WHOLE)

熱辣煲仔

SIZZLING CLAYPOT



啫啫豬潤雞煲 (半隻/一隻) \$228/398

SIZZLING CHICKEN AND PIG LIVER IN CLAYPOT (HALF/WHOLE)

紅燒龍躉斑腩煲 \$288

SIZZLING GIANT GROUPER HEAD AND BEAN CURD IN CLAYPOT

薑蔥桶蠔啫啫煲 \$228

SAUTEED OYSTERS WITH GINGER AND SPRING ONION IN CLAYPOT

薑蔥爆豬肝 \$178

SAUTEED PORK LIVER IN CLAYPOT

濃魚湯野菌雜菜煲 \$158

DRIED SCALLOPS, SHRIMP, VERMICELLI WITH SEASONAL VEGETABLES CLAYPOT

蛋 / 豆腐類

EGG & BEAN CURD



瑤柱肉鬆蒸水蛋 \$118

STEAMED EGGS WITH DRIED SCALLOPS AND MINCED PORK

紅燒有機布包豆腐 \$118

FRIED ORGANIC BEAN CURD

韭黃蝦仁炒滑蛋 \$148

SCRAMBLED EGGS WITH KING PRAWNS AND YELLOW CHIVES

蔬菜

VEGETABLES

椒絲腐乳炒時蔬 \$118

SAUTEED SEASONAL VEGETABLES WITH FERMENTED BEAN CURD

豆豉鯪魚炒油麥菜 \$128

STIR-FRIED ROMAN LETTUCE WITH BLACK BEAN DACE

金銀蛋時蔬 \$148

SEASONAL VEGETABLE WITH SALTED & PRESERVED EGGS

杞子豬潤浸時蔬 \$158

SEASONAL VEGETABLES WITH GOJI AND PIG LIVER CONSOMME

瑤柱扒豆苗 (時令) \$198

DRIED SCALLOP WITH BRAISED PEA SHOOTS (SEASONAL)

雞油炒時蔬 \$118

STIR-FRIED SEASONAL VEGETABLE WITH CHICKEN OIL

攪菜肉鬆四季豆 \$128

SAUTEED LONG BEANS WITH MINCED PORK AND PRESERVED OLIVE LEAVES

啫啫水耕通菜煲 \$138

SIZZLING HYDROPONIC MORNING GLORY IN CLAYPOT

明廚第一炒 \$138

MING'S KITCHEN SIGNATURE STIR FRY

炒粉麵飯

RICE & NOODLES

招牌闊少太子炒飯 \$258

SIGNATURE HIGH ROLLER FRIED RICE

酸辣生拆蟹肉豆麵 \$178

HOT AND SOUR BEAN NOODLES WITH FRESH CRAB MEAT

瑤柱帶子福建炒飯 \$198

HOKKIEN FRIED RICE WITH DRIED & FRESH SCALLOPS

五寶海鮮濕炒陳村粉 \$188

STIR-FRIED CHAN'S VILLAGE NOODLES WITH SEAFOOD

桂花蟹肉炒新竹米粉 \$178

HSINCHU RICE NOODLES WITH CONPOY, CRAB MEAT AND EGG

漁湯龍躉脆米泡飯 \$168

FISH SOUP WITH GROUPER FISH AND CRISPY RICE

乾炒 M3 和牛陳村粉 \$178

STIR-FRIED FLAT RICE NOODLES WITH M3 WAGU BEEF WITH CRISPY GARLIC

泰國絲苗白飯 (每碗) \$15

THAI JASMINE RICE (PER BOWL)

所有價錢均以港幣計算 ALL PRICES DISPLAYED ARE IN HONG KONG DOLLARS

結帳時帳單尾數不足\$1也會以\$1計算 THE FINAL BILL WILL BE ROUNDED UP TO THE NEAREST DOLLAR

另需加一服務費 ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE

餐前小食 \$15 CONDIMENT CHARGE OF \$15