

明廚 MING'S
KITCHEN
午餐餐牌 LUNCH MENU

午市點心 (蒸點)

STEAMED DIM SUM

晶瑩筍尖鮮蝦餃皇 \$45

STEAMED SHRIMP HAR GOW WITH BAMBOO SHOOTS

黑魚籽帶子燒賣 \$49

STEAMED SHAOMAI WITH SCALLOP TOPPED WITH BLACK FISH ROE

鮮蝦菜苗餃 \$45

STEAMED SHRIMP DUMPLINGS WITH VEGETABLE SHOOT

醬皇蒸鳳爪 \$39

STEAMED CHICKEN FEET WITH SAUCE

蒜豉蒸排骨 \$49

STEAMED PORK RIBS IN BLACK BEAN SAUCE

高湯鮮竹卷 \$39

BEANCURD SHEET AND PORK ROLLS SIMMERED IN BONE BROTH

香茜牛肉球 \$45

BEEF BALLS WITH CORIANDER

魚肚滑雞扎 \$39

STEAMED FISH MAW AND CHICKEN BEANCURD ROLLS

黑椒金錢肚 \$45

BRAISED BEEF TRIPE WITH BLACK PEPPER SAUCE

紫蘇醬蒸魚雲 \$45

STEAMED FISH HEAD IN PERILLA SAUCE

明廚 MING'S
KITCHEN

午市點心 (蒸點)

STEAMED DIM SUM



魚翅帶子灌湯餃 \$58

STEAMED PORK, SCALLOP AND SHARK FIN DUMPLING WITH IN SOUP

極品海味燒賣皇 (鮑魚, 刺參, 花膠) \$228

MING'S KITCHEN SIGNATURE DIM SUM COMB (STEAMED PORK WITH ABALONE, SEA CUCUMBER AND DRIED FISH MAW)

迷你瑤柱珍珠雞 \$45

STEAMED GLUTINOUS RICE WITH DRIED SCALLOPS

午市點心 (煎/炸點)

FRIED DIM SUM



芥茉海鮮春卷 \$45

DEEP-FRIED SEAFOOD SPRING ROLLS WITH WASABI SAUCE

XO醬脆脆櫻花蝦煎腸粉 \$78

STIR-FRIED RICE ROLLS TOPPED WITH SAKURA SHRIMP IN SIGNATURE XO SAUCE

XO醬脆脆櫻花蝦煎蘿蔔糕 \$78

STIR-FRIED TURNIP CAKES TOPPED WITH SAKURA SHRIMP IN SIGNATURE XO SAUCE

脆炸鹹水角 \$39

DEEP-FRIED MEAT DUMPLINGS

黑松露荔枝蝦丸 \$49

LYCHEE PRAWN BALLS WITH BLACK TRUFFLE SAUCE

香煎墨魚餅 \$45

PAN SEARED CUTTLEFISH CAKES

豉汁虎皮尖椒 \$45

PAN SEARED GREEN CHILLI PEPPERS

明廚 MING'S
KITCHEN

午市點心 (包點)

BUNS



蜜味叉燒包 \$39

CHAR SIU BUNS

黑金流沙奶皇包 \$45

CHARCOAL SALTED-EGG CUSTARD BUNS

千層馬拉糕 \$39

STEAMED LAYERED SPONGE CAKE

午市點心 (甜點)

DESSERT



椰汁千層糕 \$39

COCONUT MILK LAYERED CAKE

桂花糕 \$39

OSMANTHUS CAKE

芒果布甸 \$45

CHILLED MANGO PUDDING

黃金流沙煎堆 \$45

DEEP-FRIED SESAME BALLS WITH SALTY EGG YOLK

午市小食

LUNCH APPETIZERS

冰火辣味魷魚 \$58
SIGNATURE FIRE AND ICE SPICY SQUID

酸薑皮蛋 \$58
CENTURY EGG WITH PICKLED GINGER

老醋汁海蜇頭 \$58
JELLYFISH MARINATED WITH SPECIAL VINAIGRETTE

手拍小黃瓜 \$58
SMASHED CUCUMBER WITH SESAME OIL AND GARLIC

潮州滷水鴨舌 \$58
CHIU CHOW STYLE MARINATED DUCK TONGUES

鬼火釀茄子 \$49
MING'S KITCHEN SIGNATURE STUFFED EGGPLANTS FRIED WITH GARLIC AND GHOST CHILLI

薑蔥爽撈龍躉皮 \$49
GROUPER SKIN WITH GINGER AND GREEN ONION

八味豆腐 \$49
DEEP FRIED CRISPY BEANCURD

鮑汁鳳爪 \$78
BRAISED CHICKEN FEET WITH ABALONE SAUCE

麻辣牛展 \$78
SPICY BEEF SHANKS

午市小菜

LUNCH MAINS

福果胡椒豬肚 \$49

PIG STOMACH STEAMED WITH WHITE PEPPER AND GINKGO

口水雞 (例) \$128

SICHUAN STYLE CHILLED CHICKEN WITH SPICY SAUCE

乾煎蒜片M7牛粒 \$128

PAN SEARED DICED M7 WAGU BEEF CUBES WITH CRISPY GARLIC

西蘭花炒龍躉球 \$128

STIR-FRIED GROUPEL FILLETS WITH BROCCOLI

西芹腰果炒蝦仁 \$128

STIR-FRIED PRAWNS WITH CELERY AND CASHEWS

白灼海中蝦 (例) \$250

POACHED WILD CAUGHT PRAWNS

芝士焗西澳龍蝦炒飯底 (半隻) \$328

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

蒜蓉粉絲蒸扇貝 (一隻) \$58

STEAMED FAN SCALLOPS WITH GARLIC AND VERMICELLI

豉椒炒蘇格蘭聖子 (四隻) \$198

STIR-FRIED KING RAZOR CLAMS WITH SPICY BLACK BEAN SAUCE (4 PIECES)

午市特色粉麵飯

LUNCH RICE & NOODLES

招牌闊少太子炒飯 \$238

SIGNATURE HIGH ROLLER FRIED RICE

泰式雞鬆炒飯 \$108

THAI STYLE FRIED RICE WITH MINCED CHICKEN

濃魚湯脆米泡飯 \$108

CRISPY RICE IN FISH BROTH

桂花蟹肉炒新竹米粉 \$128

FRIED HSINCHU VERMICELLI CRAB MEAT AND EGG

松露瑤柱蛋白炒飯 \$128

FRIED RICE WITH DRIED SCALLOPS AND EGG WHITE

酸辣生拆蟹肉豆麵 \$138

SIGNATURE HOT AND SOUR BEAN NOODLES WITH FRESH CRAB MEAT

泰國絲苗白飯 (每碗) \$12

PLAIN RICE (PER BOWL)

午市菜蔬

LUNCH VEGETABLES

攪菜肉鬆四季豆 \$98

SAUTEED LONG BEANS WITH MINCED PORK AND PRESERVED OLIVE LEAVES

魚湯雜菌浸水耕菜 \$98

SEASONAL HYDROPONIC VEGETABLES AND FUNGUS WITH FISH CONSOMME

薑汁芥蘭 \$88

STIR-FRIED CHINESE KALE WITH GINGER SAUCE

白灼水耕菜 \$78

POACHED SEASONAL HYDROPONIC VEGETABLES

午市套餐

LUNCH SETS



黑松露煎雞 (跟燉湯、白飯) \$158

PAN-FRIED CHICKEN WITH BLACK TRUFFLE SAUCE (SERVED WITH DOUBLE-BOILED SOUP AND PLAIN RICE)

花膠鮑汁燴飯跟原隻鮑魚 (跟燉湯、白飯) \$198

WHOLE ABALONE AND FISH MAW WITH ABALONE SAUCE (SERVED WITH DOUBLE-BOILED SOUP AND PLAIN RICE)

慢煮黑毛豬叉燒配日本蘭王煎雙蛋 (跟燉湯、白飯) \$178

SLOW COOKED IBERICO CHA SIU WITH FRIED RANOU EGGS (SERVED WITH DOUBLE-BOILED SOUP AND PLAIN RICE)

雜菌醬玻璃蝦球配稻庭麵 (跟燉湯) \$198

MANIWA UDON WITH KING PRAWNS AND MUSHROOM SAUCE (SERVED WITH DOUBLE-BOILED SOUP)