

明廚

海鮮菜館

Ming's Seafood Kitchen

# 四大名菜

5001  
招牌酒糟火焰油鹽焗A奄  
Salt Crusted A-Grade Baked Virgin Crab

368 隻



5033  
鹽焗泰國野生海花螺 250  
Salt Baked Thai Babylon Sea Snails



5002  
油浸野生筍殼魚  
Oil-poached Marble Goby  
380



5003  
避風塘泰國  
大賴尿蝦  
Fried Giant Thai Mantis Shrimp  
with Garlic and Chili  
268 隻



一絲不苟的海鮮小炒

我們不惜成本，遠赴各地去搜羅最好的海鮮貨源。  
配菜，香料都是用最上乘的。

看似簡單的蒜頭，我們也選用最好的台灣雲林北港鎮蒜頭，  
香味，辣味稱冠。

就算是酒糟火焰用的玫瑰露酒亦非常講究，  
是天津海拔一千米良種玫瑰花蒸餾而成，芳香馥郁，甜綿柔和，  
完美提升奄仔蟹鮮甜味。

不盲目，不受協，這就是我們明廚的態度。  
只爲了給我們顧客不一樣的味蕾刺激體驗，  
能讓我們尊貴的食客，欲罷不能拍案叫絕，就是我們的目標。



# 醉佳伴侶



5006  
**冰火辣味魷魚** 88  
Fire and Ice Spicy Squid



4001  
**涼拌掌翼** 98  
Chilled Marinated Goose Feet



5007  
**黃金即炸脆皮魚皮** 68  
Crispy Fish Skin with Golden Salty Egg Yolk



8007  
**避風塘粟米** 68  
Fried Sweet Corn with Garlic and Chilli



8008  
**明廚第一炒** 108  
Ming's Kitchen Signature Stir Fry



1001  
**鮑汁雞腳煲** 68  
Braised Chicken Feet with Abalone Sauce in Claypot



3001  
**泰式豬頸肉** 78  
Thai Style Fried Pork Neck



9008  
**金磚脆皮豆腐** 68  
Deep Fried Crispy Bean Curd with Spicy Salt



6001  
**越式米綉春卷** 78  
Vietnamese Vermicelli Net Spring Rolls



9001  
**西湖牛肉羹**  
West Lake Beef Soup  
98

9007  
**金湯雞煲翅 (四位份量)**  
Braised Shark Fin in Chicken Consomme  
398



9002  
**粟米魚肚羹** 98  
Sweet Corn and Fish Maw Soup

9003  
**白菜豆腐魚雲湯** 128  
Grass Carp Soup with Cabbage and Beancurd

9004  
**皮蛋芫荽魚雲湯** 128  
Grass Carp Soup with Coriander and Century Egg

9005  
**鹹蛋肉片豆腐湯** 88  
Bean Curd Soup with Sliced Pork and Salty Egg

9006  
**是日足料燉湯** 168  
Double-stewed Soup of the Day

湯羹類

蛋·豆腐類

6001 金磚脆皮豆腐 68  
Deep Fried Crispy Bean Curd with Spicy Salt

6002 瑤柱肉鬆蒸水蛋 88  
Steamed Egg with Scallop and Minced Meat

6003 三色蒸水蛋 88  
Steamed Egg with Salted & Preserved Egg

6004 涼瓜菜圃煎蛋角 88  
Bitter Melon and Radish Omelette

6005 蝦子紅燒豆腐 108  
Fried Bean Curd with Shrimp Roe

6006 韭黃大蝦仁炒滑蛋 128  
Scrambled Eggs with King Prawns and Chinese Yellow Chives



# 火焰奄仔蟹

## 超大又爆膏

菲律賓 拉戈諾伊灣 (Lagonoy Gulf)

獨家貨源 唔食走寶!





5002 油浸生猛筍殼魚  
Oil-poached Marble Goby 380

生猛海鮮



5004 豉汁蒸白鱈 168  
Steamed White Eel with Black Bean Sauce

5001 招牌酒糟火焰油鹽焗A奄 368 隻  
Salt Crusted A-Grade Baked Virgin Crab

5003 避風塘泰國大賴尿蝦 268 隻  
Fried Giant Thai Mantis Shrimp with Garlic and Chilli

5005 順德生煎白鱈 168  
Shunde Style Pan Fried Eel

5006 冰火辣味魷魚 88  
Fire and Ice Spicy Squid

5007 黃金炸魚皮 68  
Crispy Fish Skin with Golden Salty Egg Yolk

5008 椒鹽九肚魚 98  
Deep Fried Crispy Bombay Duck with Spicy Salt

5009 粟米龍躉塊 188  
Fried Giant Grouper with Creamy Corn Sauce

5010 剝椒蒸魚雲 168  
Steamed Fish Head cooked with Chopped Chilli Peppers

5011 豉汁蒸魚雲 168  
Steam Fish Head with Black Bean Sauce



5012 蒜蓉粉絲蒸扇貝 58 隻  
Steamed Fan Scallops with Garlic and Vermicelli

5013 豉椒炒聖子皇 168  
Stir-fried King Razor Clams with Spicy Black Bean Sauce

5014 白灼九節蝦 250  
Poached Wild Bamboo Prawns

5015 蒜蓉粉絲蒸開邊蝦 250  
Steamed Shrimps with Garlic and Vermicelli

5016 辣酒煮泰國野生海花螺 250  
Salt Baked Thai Babylon Sea Snails In Spicy Wine

5017 砵酒焗桶蠔 198  
Baked Pacific Oysters with Port Fortified Wine

5018 酥炸桶蠔 198  
Deep Fried Crispy Pacific Oysters

5019 薑蔥桶蠔 198  
Sautéed Pacific Oysters with Ginger and Spring Onion

5020 勝利黃金蝦 250  
Fried Prawn with Golden Salty Egg Yolk



5032 冰鎮花甲王 168  
Chilled Marinated Venus Clams



PACIFIC GEODUCK SASHIMI

# 太平洋 皇帝蚌刺身



皇帝蚌，俗稱象拔蚌。營養價值極高，蛋白質含量豐富，並且有壯陽壯腰、降低人體中血脂和膽固醇的作用。每100克脂肪只有1.3克，食極唔肥！

生  
猛  
海  
鮮



5021 芝士焗南澳龍蝦伊麵底 430  
South Australian Lobster  
Baked with Cheese and Yi Noodles

5032 水煮蝦兵蟹將 398  
Sichuan style Seafood Combo cooked in Spicy Broth

5023 黃金鮮魷 98  
Fried Squid with Salted Egg

5025 椒鹽鮮魷 98  
Fried Squid with Spicy Salt

5026 油鹽水花甲 168  
Poached Salted Venus Clams

5027 豉椒炒花甲 168  
Stir-fried Venus Clams with Spicy Black Bean Sauce

5029 法國空運即開生蠔 48/壹隻 pcs  
Hand Shucked Imported French Oysters

5030 日本大花龍龍蝦刺身 1860  
Japanese Giant Coral Lobster Sashimi

5031 加拿大A級象拔蚌刺身 1680  
Giant A-grade Canadian Geoduck Clam

5022 冰鎮南非鮑魚  
Marinated South African  
Abalone Served on Ice  
68/壹隻 pcs



# 猪肉類

3001 越式米綑春卷 78  
Vietnamese Vermicelli Net Spring Rolls

3002 泰式豬頸肉 68  
Thai Style Fried Pork Neck

3003 原隻脆皮德國炸豬手 168  
Deep Fried Crispy Whole German Pork Knuckle

3004 即炸菠蘿生炒骨 88  
Sweet and Sour Pork

3005 招牌九製陳皮骨 98  
Signature Fried Pork Ribs with Dried Tangerine Peel

3006 梅子蒸排骨 88  
Steam Pork Ribs with Plum Sauce

3007 豉汁蒸排骨 88  
Steam Pork Ribs with Black Bean Sauce

3008 馬友鹹魚蒸肉餅 98  
Steamed Pork Patty with Salted Threadfin



3009 馬友鹹魚煎肉餅 98  
Pan Fried Pork Patty with Salted Threadfin

3010 四川回鍋肉 98  
Sichuan Double Cooked Pork

3011 XO 醬蝦乾韭菜花炒鹹肉 108  
Stir-fried Chive Flowers with Dried Shrimp and Salted Pork in XO Sauce

3012 梅菜蒸肉餅 88  
Preserved vegetable steamed meat pie

3013 鹹蛋蒸肉餅 88  
Steamed Pork Patty with Salted Egg Yolk

3014 白灼薑沙豬潤 88  
Poached Pork Liver



# 牛肉類

2001 脆皮牛坑腩 108  
Crispy Beef Brisket

2002 豉汁涼瓜炒牛肉 88  
Stir-fried Beef and Bitter Melon with Black Bean Sauce

2003 重慶水煮牛肉 168  
Chongqing style Beef cooked In Spicy Broth

2004 孜然洋蔥牛肉 98  
Beef with Onion with Cum In and Chilli Sauce

2005 蜜椒薯仔牛柳粒 108  
Diced Angus Beef and Potato Nuggets with Honey and Peppers

2006 生煎黑椒牛仔骨 128  
Beef Short Ribs in Black Pepper Sauce

2007 日本芥茉牛柳粒 108  
Beef Cubes with Wasabi Sauce

2008 白灼手切本地牛肉 288  
Poached Local Hand-sliced Beef



家畜類  
熱辣煲仔

4001 涼拌掌翼 98  
Chilled Marinated Goose Feet



4002 紅燒乳鴿 68  
Roasted Crispy Pigeon

4003 西芹腰果雞丁 98  
Sauteed Chicken with Celery and Cashew

4004 蜜椒脆皮雞中翼 78  
Crispy Chicken Wings with Honey Pepper

4005 金針雲耳蒸雞 168/半隻 288/壹隻 whole  
Steamed Chicken With Dried Lily Bud and Black Fungus

4006 脆皮風沙炸子雞 168/半隻 288/壹隻 whole  
Crispy Skin Chicken

4007 霸王蔥油雞 168/半隻 288/壹隻 whole  
Poached Chicken with Scallion Oil



1006 啫啫飛天通菜煲 78  
Sizzling Tung Choi in Claypot

1001 鮑汁雞腳煲 68  
Braised Chicken Feet with Abalone Sauce in Claypot

1003 沙嗲金菇粉絲牛肉煲 88  
Satay Sliced Beef with Vermicelli in Claypot

1004 鹹魚雞粒豆腐煲 98  
Sizzling Saltee Fish and Diced Chicken with Bean Curd in Claypot

1005 瑤柱蝦乾粉絲雜菜煲 98  
Dried Scallops, Shrimps, Vermicelli and Seasonal Vegetables in Claypot



1007 啫啫菜心煲 78  
Sizzling Choy Sum in Claypot

1008 紅燒龍躉斑腩煲 168  
Sizzling Glant Grouper Head and Bean Curd in Claypot

1009 啫啫豬腩雞煲 98  
Sizzling Chicken and Pig Liver in Claypot

1010 魚香茄子煲 98  
Eggplant with Salted Fish in Claypot

1012 啫啫芥蘭煲 78  
Sizzling Chinese Kale in Claypot



4008 辣子雞丁  
Diced Chicken with Spicy Chilies

168/半隻  
288/壹隻 whole





## 蔬菜類

1011

### 重慶麻辣雞煲

Sichuan Spicy Chicken in Claypot

168 / 半隻 half 288 / 壹隻 whole



8001

### 西蘭花炒帶子

Stir Fry Scallops and Broccoli



8002

### 西蘭花炒龍躉球

Stir Fry Grouper Fish and Broccoli

8003

### 椒絲腐乳唐生菜

Sauteed Chinese Lettuce with Fermented Bean Curd

8004

### 豆豉鯪魚油麥菜

Stir-fried Roman Lettuce with Black Bean Dace

8005

### 麵醬油麥菜

Sauteed Roman Lettuce with Fermented Soybean Sauce

8006

### 蒜蓉白菜仔

Sauteed Chinese Cabbage with Minced Garlic

8007

### 避風塘粟米

Fried Sweet Corn with Garlic and Chilli

8008

### 避風塘鹽茄瓜

Fried Stuffed Eggplant with Garlic and Chilli

8009

### 明廚第一炒

Ming's Kitchen Signature Stir Fry

8011

### 西芹炒鮮魷

Sauteed Squid with Celery

8010

### 欖菜肉碎四季豆

Sauteed Seasonal Beans with Minced Pork and Preserved Olive Leaves

8011

### 黃金四季豆

Long Beans with Salted Egg Yolk

粉·面·飯  
蔬菜類



8013 通菜炒牛肉 88  
Stir-fried Beef with Water Spinach



8014 金銀蛋時蔬 98  
Salted and Preserved Eggs  
with Seasonal Vegetable

8015 梅菜炒菜心 78  
Sauteed Chinese Cabbage with Minced Garlic

8016 梅菜蒸菜心 78  
Fried Choy sum with Chinese Pickled Vegetable

8017 菜心炒牛肉 88  
Stir-fried Beef with Choy Sum

8018 杞子豬膽浸時蔬 108  
Seasonal Vegetable with Goji Berries and Pork Liver Consomme

8019 魚湯野菌浸時蔬 88  
Seasonal Fungus and Vegetable with Fish Consomme

8020 雞油炒豆苗 (時令) 78  
Stir-fried Pea Shoots (Seasonal only)

8021 黃金脆皮涼瓜 78  
Fried Bitter Melon with Golden Salty Egg Yolk

8022 竹筍羅漢上素 98  
Braised Bamboo fungus and Vegetables

7012 福建炒飯 108  
Hokkien Fried Rice

7013 星洲炒米 88  
Singapore Stir-fried Noodles

7014 瑤柱蛋白炒飯 108  
Dried Scallops and Egg White Fried Rice

7015 豉椒排骨炒河 88  
Stir-fried Flat Noodles with Pork Ribs in Black Bean Sauce

7016 菜遠排骨炒河 88  
Stir-fried Flat Noodles with Pork Ribs and Vegetable

7017 豉汁排骨煎米底 128  
Stir-fried Pork Ribs in Black Bean Sauce on Crispy Vermicelli

7018 菜遠排骨煎米底 128  
Stir-fried Pork Ribs and Vegetable on Crispy Vermicelli

7019 上湯米粉/河粉 38  
Vermicelli / Flat Noodle Soup

7020 生炒臘味糯米飯 98  
Stir-fried Glutinous Rice with Air Dried Cured Meat

7021 荷葉糯米蒸蝦飯 268  
Steamed Shrimps in Lotus Leaf with Glutinous Rice

7022 金鳳絲苗白飯 12  
Jasmine Rice

7023 豬油撈飯 20  
Pork Lard Infused Rice



7006 豉油王炒麵 78  
Stir-fried Noodles with  
Sprouts in Light Soya Sauce

7008 XO 醬汁乾炒牛河 98  
Stir-fried Noodles with Beef in XO Sauce



7001 雪菜肉絲炆鴛鴦米 88  
Braised Vermicelli with Pork and Pickled Vegetable

7002 明廚龍門炒米 88  
Ming's Kitchen Special Fried Noodles

7003 豉椒牛肉炒河 88  
Stir-fried Flat Noodles with Beef in Black Bean Sauce

7004 菜遠牛肉炒河 88  
Stir-fried Flat Noodles with Beef and Vegetable

7005 銀牙肉絲伊麵 108  
Stir-fried Noodles with Pork and Sprouts

7007 乾炒牛河 88  
Stir-fried Noodles with Beef in Light Soya Sauce

7009 豉油王龍鬚炒麵 88  
Stir-fried Noodles with Crispy Squid in Light Soya Sauce

7010 豉汁涼瓜牛肉煎米底 128  
Crispy Vermicelli with Stir-fried Beef and Bitter Melon in Black Bean Sauce

7011 揚州炒飯 88  
Yeung Chow Fried Rice

## 粉·面·飯

## 飲品類

- |      |                              |    |
|------|------------------------------|----|
| 1101 | 藍妹 (大枝)<br>Blue Girl (640ml) | 39 |
| 1102 | 青島 (大枝)<br>Ting Tao (640ml)  | 32 |
| 1103 | 朝日 (大枝)<br>Asahi (630ml)     | 35 |
| 1104 | 健力士黑啤<br>Guinness (330ml)    | 25 |
| 1105 | 可樂 (罐裝)<br>Coca-Cola         | 12 |
| 1106 | Zero 可樂 (罐裝)<br>Coke Zero    | 12 |
| 1107 | 雪碧 (罐裝)<br>Sprite            | 12 |
| 1108 | 忌廉 (罐裝)<br>Cream Soda        | 12 |
| 1109 | 芬達 (罐裝)<br>Fanta             | 12 |
| 1110 | 王老吉 (罐裝)<br>Wong Lo Kat      | 15 |
| 1111 | 烏龍茶<br>Oolong Tea            | 15 |
| 1112 | 支裝水<br>Bottled Water         | 10 |