

明園中秋節外賣套餐及招牌盆菜2024

2024 Ming Yuen Mid-autumn Takeaway Set Menu and Signature Pun Choi



燒腩仔拼叉燒

Roast Pork Belly with Char Siu

瑤柱蟹肉冬茸羹

Braised Winter Melon Soup with Crab Meat and Conpoy



蟲草花淮山螺頭燉竹絲雞

Double Boiled Silkie Chicken Soup with Cordyceps Flower and Chinese Yam

油泡斑球

Stir-fried Giant Garoupa



頭抽白鱈魚

Pan-fried Cod Fish with Supreme Soy Sauce

黃金墨魚餅

Crispy Cuttlefish Cakes



妙齡BB乳鴿

Crispy Baby Pigeon

明園炒飯

Ming Yuen Signature Fried Rice



黑松露炆伊麵 (素)

Braised E-fu Noodles with Black Truffles (V)

蛋白杏仁茶

Sweet Almond Cream with Egg White



楊枝甘露

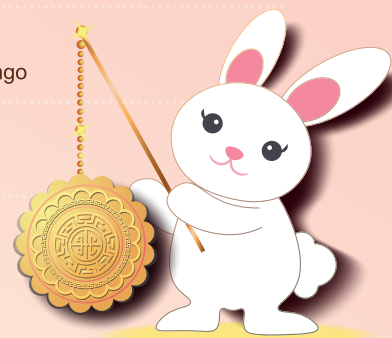
Sago Delight with Pomelo and Mango

明園手工製傳統月餅 (1個)

Ming Yuen Handmade Mooncakes (1pc)

每位 HK\$268 per person (兩位起 min 2 pax)

(素) 素菜 (V) Vegetarian Dish



另加小菜 ADD ON DISHES

每款 per dish (HK\$)

滑蛋炒蝦仁

Stir-fried Scrambled Egg with Shrimps

\$288

窩燒牛腩

Braised Beef Brisket

\$238

明園脆皮雞 (半隻)

Ming Yuen Crispy Chicken (Half)

\$228

每款 per dish (HK\$)

招牌杏脯鳳梨咕嚕肉

Signature Sweet & Sour Pork with Apricot and Pineapple

\$188

客家梅菜扣肉

Braised Pork with Preserved Vegetable

\$188

鎮江焗肉排

Baked Spare Ribs with Sweet Vinegar

\$178



明園招牌盆菜 Ming Yuen Signature Pun Choi

智利六頭鮑魚、原粒瑤柱、大蝦、花膠、海參、魚蛋、蓮藕、素鴨、髮菜、切雞、燒鵝、芋頭、玉掌、枝竹、娃娃菜、花菇、蘿蔔及魷魚

Chilean Six-head Abalone, Conpoy, Prawn, Fish Maw, Sea Cucumber, Fish Ball, Lotus Root, Vegetarian Duck, Sea Moss, Steamed Chicken, Roast Goose, Taro, Goose Web, Bean Curd Sheet, Baby Chinese Cabbage, Chinese Black Mushroom, Turnip and Squid

HK\$2,688 (六位用 / 6 persons)

HK\$4,888 (十二位用 / 12 persons)

請於24小時前預訂 Please order 24 hours in advance



供應日期 Available period : 13/9 - 17/9

預訂及查詢 Order and Enquiries : 2812 3908 / 5200 8090

