

明園招牌套餐

Ming Yuen Signature Set

陽明三小碟

蜜味叉燒、胡麻鮮淮山、脆皮燒腩仔

Ming Yuen Assorted Appetiser Platter

Honey-glazed Char Siu, Chinese Yam with Sesame Sauce, Crispy Roast Pork Belly

海皇燴燕窩羹

Braised Bird's Nest Soup with Seafood

油泡帶子蝦球

Sautéed Scallops and Shrimps

碧綠原隻陽明四頭南非鮑魚

Parkview 4-Head South African Abalone with Vegetables

明園炒飯

Ming Yuen Signature Fried Rice

中式時令甜品

Chinese Seasonal Dessert

HK\$1,388 兩位用 for 2 persons

另收加一服務費 10% Service Charge

如閣下對任何食物過敏，請告知服務員，本餐廳將會盡力配合。

If you have any food allergies, please let our restaurant staff know and we will do our best to accommodate.

廚師 推介

Chef Recommendations

東海大黃魚兩食

潮式蘿蔔年糕半煎煮、蔥油蒸

East Sea Croaker Two Ways:

\$798

Chiu Chow-style Pan-fried and Braised Radish Rice Cake and Steamed with Scallion Oil

蔥油蒸東海大黃魚

Steamed East Sea Croaker with Scallion Oil

\$598

雙冬炆野生水魚

Braised Soft-shell Turtle

\$428

with Winter Bamboo Shoots and Black Mushrooms

豉椒鮮百合蘭度雞縱菌炒龍蝦球

Stir-fried Lobster Balls with Black Bean Sauce,

\$428

Peppers, Fresh Lily Bulbs and Chicken Fir Mushrooms

水蛋豆腐蒸東星斑球

Steamed Garoupa Fillet with Silken Tofu and Egg Custard \$428

柚皮煎焗大鱈

Pan-fried and Baked Eel with Pomelo Pith

\$398

蟹黃蟹肉炒粉絲

Stir-fried Vermicelli with Crab Meat and Crab Roe

\$368

荷香蒜茸蒸鱈魚腩飯

Steamed Cod Belly Rice with Garlic in Lotus Leaf

\$328

明園鮮魚湯海鮮煨麵

Seafood Braised Noodles in Ming Yuen's Fresh Fish Broth \$328

車厘茄淮山雲耳浸大芥菜

Poached Mustard Greens with Cherry Tomatoes,

\$168

Chinese Yam and Cloud Ear Mushrooms

豆腐花鹹食 (辣或不辣)

Savory Silken Tofu Pudding (Spicy or Non-spicy)

每桶
per barrel
\$108

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