# 明園「媽媽寶」套餐 Ming Yuen 'LoveMaMa' Set Menu

向日葵 Sunflower

燒腩仔拼叉燒 Roast Pork Belly with Char Siu

> 百花炸蟹鉗 Crispy Stuffed Crab Claw

瑤柱燴冬蓉羹 Winter Melon Soup with Conpoy

鮑汁原件花膠扒 Braised Whole Fish Maw in Abalone Sauce

蔥油蒸龍躉球 Steamed Garoupa Fillet with Scallion Oil

> 當紅脆皮雞 Good Fortune Crispy Chicken

明園炒飯 Ming Yuen Signature Fried Rice

桂花馬豆糕拼椰香紫米露 Osmanthus and Coconut Split Pea Pudding with Black Glutinous Rice and Coconut Milk

> HK\$2,368 4位 persons HK\$3,468 6位 persons HK\$6,888 12位 persons



## 明園「媽媽寶」套餐 Ming Yuen 'LoveMaMa' Set Menu

康乃馨 Carnation

乳豬拼海蜇 Roast Suckling Pig with Jellyfish

> 黄金墨魚餅 Crispy Cuttlefish Cakes

鮮蟹肉海皇燕窩羹 Braised Bird's Nest Soup with Seafood and Crab Meat

蠔皇原隻五頭南非鮑魚伴玉掌 Braised Whole Five-head South African Abalone with Goose Web

> 脆皮牛肋骨伴自家製黃金泡菜 Crispy Beef Ribs with Homemade Kimchi

玫瑰油雞 Marinated Chicken with Soy Sauce

> 高湯水餃 Dumpling in Supreme Soup

桂花馬豆糕拼楊枝甘露 Osmanthus and Coconut Split Pea Pudding with Sago Delight and Pomelo and Mango

> HK\$3,188 4位 persons HK\$4,608 6位 persons HK\$9,188 12位 persons



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# 鬱金香 Tulip

蔥油蟶子伴胡麻鮮淮山 Sliced Razor Clam in Scallion Oil and Chinese Yam with Sesame Sauce

姬松茸花膠燉螺頭湯 Double-boiled Fish Maw and Sea Conch Soup with Matsutake

黑樅菌百合炒龍蝦球 Stir-fried Lobster with Black Termite and Lily Bulb

二十二頭日本吉品鮑伴海參 Braised Twenty-two Head Japanese Yoshihama Dried Abalone with Sea Cucumber

> 蔥油蒸黃花魚球 Steamed Yellow Croaker Fillet with Scallion Oil

車厘茄魚湯浸水東芥菜 Poached Mustard Greens with Cherry Tomatoes in Fish Soup

荷香珍珠雞 Steamed Glutinous Rice Dumplings with Chicken Wrapped in Lotus Leaf

> 桂花馬豆糕伴生磨合桃露 Osmanthus and Coconut Split Pea Pudding with Sweetened Walnut Cream

> > 每位HK\$1,608 per person <sub>兩位起 min 2 pax</sub>



# 明園「媽媽寶」外賣套餐 Ming Yuen 'LoveMaMa' Takeaway Set Menu

百合花 Lily

#### 燒腩仔拼叉燒

Roast Pork Belly with Char Siu

#### Choose One

### 瑶柱焓冬蓉羹

Winter Melon Soup with Conpoy

### 蟹肉栗米羹

Sweetcorn Soup with Crab Meat

#### 任選一 Choose One

# 黄金墨魚餅

Crispy Cuttlefish Cakes

#### 招牌杏脯鳳梨咕嚕肉

Signature Sweet and Sour Pork with Apricot and Pineapple

#### 上湯蒜子浸莧菜

Poached Chinese Spinach with Garlic Clove in Supreme Soup

#### 蒜香牛柳粒

Stir-fried Diced Beef Tenderloin with Garlic

#### 窩燒牛腩

Casserole Style Braised Beef Brisket

### 羅漢炆豆腐(素)

Braised Tofu with Assorted Vegetables (V)

#### 老北京炒牛肉

Traditional Beijing Style Stir-fried Beef

### 欖菜肉鬆四季豆

Stir-fried String Beans with Preserved Olives and Minced Pork

### 自家製水餃、潮洲魚蛋 魚片娃娃菜

Homemade Dumplings and Chiu Chau Style Fishball & Fish Cake with Chinese Cabbage in Supreme Soup

#### Choose One

#### 雪菜火鴨絲炆米

Braised Rice Noodles with Shredded Roast Duck and Preserved Vegetables

#### 黑松露炆伊麵(素)

Braised E-fu Noodles with Black Truffle (V)

#### 明園炒飯

Ming Yuen Signature Fried Rice

### 蛋白杏仁茶

Almond Cream with Egg White

#### 任選一 Choose One

## 蓮子百合紅豆沙

Sweetened Red Bean Delight with Lotus Seeds and Lily Bulb

#### 桂花馬豆糕

Osmanthus and Coconut Split Pea Pudding

#### 毎位HK\$248 per person

兩位起 min 2 pax

