家禽類 Poultry

		半隻 half	全隻 each
01 招牌八寶扣大鴨*	Braised Duck with Eight Treasures*	—	$848
		—	全隻 each
02 生焗鹽焗雞*	Salt Baked Chicken*	—	$538
03 生焗胡椒雞*	Baked Chicken with Pepper*	—	$538
04 金華玉樹雞	Steamed Boneless Chicken with Vegetables and Jinhua Ham	$298	$568
05 瑤柱上湯菜膽雞	Steamed Chicken with Garden Greens and Conpoy	$278	$538
06 明園脆皮雞	Ming Yuen Signature Crispy Chicken	$258	$488
07 香酥樟茶鴨	Crispy Smoked Duck	$198	$368
08 鮑魚黑蒜滑雞	Chicken with Abalone and Black Garlic	$318 例牌 regular	
09 砂窩沙薑煎雞	Casserole of Pan-fried Chicken with Sand Ginger Sauce	$298 每碟 per plate	
10 生菜包乳鴿崧	Sautéed Minced Pigeon with Lettuce	$228 每碟 per plate	

* 需一天前預訂 please give 24 hrs in advance

豬類 Pork

		例牌 regular
01 燒汁黑毛豬卷 (六件)	Kurobuta Pork Roll with Teriyaki Sauce (6 pcs)	$268
02 客家梅菜扣肉	Braised Pork with Preserved Vegetables	$208

03 招牌杏脯鳳梨咕嚕肉	Signature Sweet and Sour Pork with Apricot and Pineapple	$208
04 鎮江焗肉排	Baked Spare Ribs with Sweet Vinegar	$208
05 馳名蒸肉餅 (馬友咸魚 / 梅菜 /土魷馬蹄)	Steamed Minced Pork Salted Fish / Preserved Vegetables / Dried Squid and Water Chestnuts	$208

牛類 Beef

		例牌 regular
01 脆皮牛肋骨伴黃金泡菜	Crispy Beef Ribs with Homemade Kimchi	$428
02 清湯蘿蔔浸安格斯牛腩	Poached Angus Beef Brisket in Turnip Soup	$298
03 中式煎牛柳	Cantonese Style Pan-fried Sliced Beef Tenderloin	$268
04 石板老北京醬爆牛肉	Traditional Beijing Style Stir-fried Beef with Bean Paste on Griddle Pan	$268
05 鎮江牛肉片	Baked Beef with Sweet Vinegar	$268
06 窩燒牛腩	Braised Beef Brisket	$268

飯麵 Rice and Noodles

例牌 regular

01 龍蝦湯泡飯	Soaked Rice with Lobster in Supreme Soup	$408每窩 per casserole
02 鮑魚瑤柱福建炒飯	Fujian Style Fried Rice with Abalone and Conpoy	$268
03 X.O.醬牛崧炒飯	Fried Rice with Minced Beef in Supreme X.O. Sauce	$208
04 明園炒飯	Ming Yuen Signature Fried Rice	$208
05 滑蛋牛肉煎米粉	Crispy Rice Vermicelli with Sliced Beef and Fried Eggs	$208
06 金牌炒麵	Signature Stir-fried Noodles	$208
07 肉絲雙面黃	Shredded Pork on Crispy Noodles	$208
08 雞湯煨稻庭烏冬	Braised Inaniwa Udon with Chicken Soup	$208
09 黑松露炆伊麵 (素)	Braised E-fu Noodles with Black Truffle (V)	$208
10 干炒牛河	Stir-fried Flat Rice Noodles with Beef	$208

11 蛋白紅米菜粒炒飯 (素)	Fried Brown Rice with Egg White and Diced Vegetables (V)	$158
12 魚湯蠔仔大地魚肉碎粥	Oyster Congee with Minced Pork and Dried Flatfish in Fish Soup	$208 每窩 per casserole
13 魚蛋魚片米線	Fish Ball and Fish Cake Rice Noodles in Soup	$98 每碗 per bowl

巴蜀菜式 Ba-Shu Cuisine

			例牌 regular
01	湘豉火爆牛柳粒	Stir-fried Diced Beef with Black Beans and Dried Red Chilli	$268
02	水煮牛肉	Beef Poached with Chilli Oil	$298
03	剁椒蒸大魚頭	Steamed Fish Head with Chopped Chilli	$248
04	山城辣子雞	Shan Cheng Spicy Chicken	$248
05	巴蜀麻婆豆腐	Ba-shu Style Mapo Tofu with Minced Pork	$208

時蔬 Seasonal Vegetables

			例牌 regular
01	自家製水餃、潮州魚蛋、魚片娃娃菜	Homemade Dumpling and Chiu Chau Style Fishball & Fish Cake Casserole with Chinese Cabbage in Supreme Soup	$268
02	魚香茄子	Grilled Eggplant with Salted Fish	$198
03	時蔬炒牛肉/豬肉/雞肉	Stir-fried Beef/Pork/Chicken/ with Seasonal Vegetables	$268
04	西蘭花椰菜花炒肉片	Stir-fried Sliced Pork with Broccoli, Cauliflower and Fungus	$238
05	鮮淮山濃湯薏米浸時蔬	Poached Seasonal Vegetables with Coix Seed and Chinese Yam in Supreme Soup	$208
06	欖菜肉鬆四季豆	Stir-fried String Beans with Preserved Olives and Minced Pork	$198
07	精選時蔬 上湯浸菜心 / 薑汁芥蘭 / 蒜蓉炒西蘭花	Selected Vegetables (Poched Choi Sum in Supreme Soup/Stir-fried Chinese Kale with Ginger Juice/Garlic-fried Broccoli)	$168

招牌菜式 Signature Dish

付款方式 PAYMENT METHODS

PayPal / 繳費靈 PPS / 信用卡 Credit Card / 八達通 Octopus / PayMe / 微信支付 WeChat Pay / 支付寶 ALIPAY / 轉數快 FPS / BoC Pay

星期一至六：上午11時30分至下午2時30分 / 晚上6時至8時30分
星期日及公眾假期：上午11時至下午2時30分 / 晚上6時至8時30分
Mon - Sat: 11:30am - 2:30pm / 6:00pm - 8:30pm
Sun & PH: 11:00am - 2:30pm / 6:00pm - 8:30pm

香港大潭水塘道88號
88 Tai Tam Reservoir Road, Hong Kong
www.hongkongparkview.com

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
環保外賣餐具 Eco-friendly utensils：HK$10

外菜賣譜

TAKEAWAY MENU

網上訂購外賣套餐九折優惠
10% DISCOUNT FOR TAKEAWAY SET MENU ONLINE ORDERS
外賣熱線 Takeaway Hotline : 2812 3453 / 9526 6026

ming yuen

自定外賣套餐
Create Your Own Set Menu

供應時間 AVAILABILITY 12:00 - 21:00

	兩位用 For 2 persons HK$508	四位用 For 4 persons HK$958	六位用 For 6 persons HK$1,368
	可選擇 Choice of		
湯羹 Soup	1	2	3
主菜 Main	2	4	6
甜品 Dessert	1	2	3

湯羹 Soup

01	每日精選例湯	Soup of the Day
02	蟹肉粟米羹	Sweetcorn and Crab Meat Soup
03	西湖牛肉羹	Minced Beef Soup with Coriander
04	北菇燉菜膽湯 (素)	Double-boiled Black Mushroom Souwith Mustard Greens (V)

甜品 Dessert

01	養顏棗皇糕	Red Date Pudding
02	香滑十勝紅豆糕	Coconut Milk Red Bean Pudding
03	薑茶湯圓	Glutinous Rice Dumplings in Ginger Soup
04	蛋白杏仁茶	Almond Cream with Egg White
05	香草綠豆沙	Sweetened Green Bean Soup
06	陳皮紅豆沙	Sweetened Red Bean Soup with Aged Tangerine Peel

主菜 Main

01	*西蘭花炒美國帶子	*Sautéed U.S. Scallop with Broccoli
02	*油泡蝦球	*Crystal Prawn
03	蜜味叉燒	Honey-glazed Char Siu

04	脆皮燒腩仔	Crispy Roast Pork Belly
05	明園脆皮雞	Ming Yuen Signature Crispy Chicken
06	鳳梨咕嚕肉	Sweet and Sour Pork with Pineapple
07	西蘭花椰菜花炒肉片	Stir-fried Sliced Pork with Broccoli and Cauliflower
08	欖菜肉鬆四季豆	Stir-fried String Beans with Preserved Olives and Minced Pork
09	窩燒牛腩	Casserole Style Braised Beef Brisket
10	薑蔥爆牛肉	Stir-fried Sliced Beef with Ginger and Scallions
11	紅燒枝竹斑腩	Braised Garoupa Belly with Bean Curd Sheet
12	窩燒龍躉腩	Braised Giant Garoupa Belly
13	鎮江焗肉排	Baked Spare Ribs with Sweet Vinegar
14	滑蛋蝦仁	Scrambled Eggs with Shrimps

15	巴蜀麻婆豆腐	Ba-shu Style Mapo Tofu
16	上湯蒜子浸時蔬	Poached Seasonal Vegetables with Garlic in Supreme Soup
17	濃湯雲耳杞子浸勝瓜	Poached Angled Luffa with Black Fungus and Goji Berrie in Supreme Soup
18	羅漢齋炆豆腐 (素)	Braised Tofu with Assorted Vegetables (V)

以上主菜均配白飯
All mains are served with steamed rice　*另加 Add HK$100　(素) 素菜 (V) Vegetarian Dish

外賣小菜 Takeaway Menu

明爐燒烤 Chinese Platters

01	化皮乳豬 (需一天前預訂)	Roast Suckling Pig (please give 24 hrs in advance)	$768 半隻 half $1,488 全隻 each
02	北京片皮鴨(兩食)	Peking Duck with Traditional Condiments (Two Ways)	$568 細 small $798 大 large

03	五福喜臨門 蜜味叉燒、脆皮燒腩仔、金醬豬手粒、香麻海蜇、五香牛腱	Ming Yuen Appetiser Platter Honey-glazed Char Siu, Crispy Roast Pork Belly, Diced Pork Knuckle with Spiced Garlic Sauce, Chilled Jellyfish with Sesame Oil, Spiced Beef Shank	$408 例牌 regular
04	馳名鵝件滷水拼盤	Marinated Goose and Meat Platter	$368 每碟 per plate
05	明爐燒鵝	Roast Goose	$278 例牌 regular $498 半隻 half $968 全隻 each
06	玫瑰油雞	Marinated Chicken with Soy Sauce	$258 半隻 half $488 全隻 each
07	瑤柱貴妃雞	Poached Chicken with Conpoy	$258 半隻 half $488 全隻 each
08	脆皮燒腩仔	Crispy Roast Pork Belly	$218 例牌 regular
09	蜜味叉燒	Honey-glazed Char Siu	$218 例牌 regular
10	妙齡BB乳鴿	Crispy Baby Pigeon	$118 例牌 regular

小食 Appetisers

例牌 regular

01	黃金墨魚餅	Crispy Cuttlefish Cakes	$118
02	蒜香牛柳粒	Stir-fried Diced Beef Tenderloin with Garlic	$118
03	海蜇燻蹄	Jellyfish and Marinated Boneless Pork Knuckle	$108
04	金醬豬手粒	Diced Pork Knuckle with Spiced Garlic Sauce	$108
05	椒鹽魷魚鬚	Crispy Squid Tentacles with Spicy Salt	$108
06	五香素鴨 (素)	Spicy Marinated Vegetarian Duck in Soy Sauce (V)	$108
07	胡麻鮮淮山 (素)	Chinese Yam with Sesame Sauce (V)	$108
08	和風脆豆腐 (素)	Japanese Style Crispy Tofu (V)	$108
09	涼拌醬黃瓜 (素)	Chilled Marinated Cucumber (V)	$108

湯羹 Soup

每位 per person

01	姬松茸螺頭燉鮑魚	Double-boiled Abalone and Sea Conch Soup with Blaze Mushroom	$158
02	杏汁豬肺湯	Pork Lung Soup with Chinese Almond Juice	$118
03	海鮮酸辣湯	Hot & Sour Soup with Seafood	$118
04	蟹肉冬茸羹	Winter Melon Soup with Crab Meat	$108
06	竹笙海皇豆腐羹	Braised Seafood Soup with Bamboo Pith and Bean Curd	$108
05	粟米魚肚羹	Sweetcorn Soup with Fish Maw	$98
07	北菇燉菜膽湯 (素)	Double-boiled Black Mushroom Soup with Mustard Greens (V)	$98
08	是日精選老火湯	Soup of the Day	$68 $188 每窩 per pot

海鮮 Seafood

01	肉蟹 薑蔥 / 胡椒 / 避風塘 / 清蒸 / 花雕蛋白蒸	Mud Crab Fried with Ginger and Scallion / Pepper / Typhoon Shelter Style / Steamed / Steamed with Egg White and Huadiao Wine	時價 seasonal price
02	東星斑	Spotted Garoupa	時價 seasonal price
03	瓜子斑	Melon Seed Garoupa	時價 seasonal price
04	生猛龍蝦 上湯 / 薑蔥 / 豉椒爆 / 蒜茸蒸 / 芝士牛油焗	Fresh Lobster Baked with Soup / Braised with Ginger & Scallion / Sautéed with Pepper and Black Bean Sauce / Steamed with Minced Garlic / Baked with Cheese & Butter Sauce	時價 seasonal price
05	蟶子皇 蒜蓉粉絲蒸 / 豉椒炒	Razor Clam Steamed with Minced Garlic and Vermicelli / Stir-fried with Pepper and Black Bean Sauce	時價 seasonal price
06	行運一條龍 時蔬炒東星斑球 及 椒鹽東星頭腩	Loong Fortunes Stir-fried Spotted Garoupa with Seasonal Greens and Crispy Spotted Garoupa with Spicy Salt	$878 每碟 per plate
07	頭抽三蔥銀鱈魚	Wok-fried Sliced Black Cod with Supreme Soy Sauce and Mixed Onions	$438
08	野米金沙蝦球	Pan-fried Shrimps with Wild Rice and Salted Egg Paste	$368
09	蛋白蒸蝦球	Steamed Egg White with Shrimps	$368
10	宮廷妃子笑伴金磚脆豆腐	Deep-Fried Shrimp Ball with Lychee and Crispy Tofu	$298
11	窩燒龍躉腩	Braised Giant Garoupa Belly	$328
12	焗釀鮮蟹蓋	Baked Stuffed Crab Shell	$268 每件 each
13	百花釀蟹鉗	Crispy Stuffed Crab Claw	$118

健康素菜 Vegetarian

例牌 regular

01	鮮腐竹茄子香芋齋	Braised Fresh Bean Curd, Eggplant and Taro	$208
02	南乳齋	Assorted Vegetables with Fermented Red Bean Curd	$178
03	砂窩田園三寶	Sliced Bitter Melon, Eggplant and Green Bean Casserole	$178
04	豉味茄子炆豆腐	Braised Tofu and Eggplant with Black Bean Sauce	$178
05	紅燒豆腐	Braised Tofu with Mushroom in Superior Sauce	$188
06	洋水芹香	Sautéed Lotus Root, Black Fungus, Celery, Water Chestnut, Snap Peas and Mixed Bell Pepper	$178
07	羅漢炆豆腐	Braised Tofu with Assorted Vegetables	$178
08	醋溜手撕包菜	Sliced Cabbage Stuffed with Vinegar and Garlic	$158

招牌菜式 Signature Dish