

ABOUT MING COURT

明阁简介

明阁打造创意煮流粤菜。

以精致时尚煮意粤菜，加上细致服务及幽雅环境，明阁令每次进餐经验更上层楼。

光临明阁只为一尝屡获奖项创意煮流正宗粤菜。
明阁环境幽雅细致，更有丰富藏酒为进餐体验完美配对。

Cantonese Cuisine with a twist in the spirit of a Dynasty that was known for its innovations, Ming Court unlocks 21st century Cantonese culinary mastery at its finest.

With chefs adept in culinary creativity, exquisite dishes, discerning service, and a sophisticated setting, Ming Court takes the traditional dining experience to new heights.

Profiling sophisticated contemporary cuisine crafted by culinary talents, Ming Court offers authentic flavors and refined wine pairings in order to create an elevated and memorable dining experience.

INTRODUCTION OF THE CHEF

总厨介绍

钱麟 — 中餐行政总厨
PAUL QIAN - EXECUTIVE CHINESE CHEF

钱麟师傅带着逾28年的中餐料理经验出任朗廷酒店集团位于中国大陆的首家康得思品牌酒店——上海虹桥康得思酒店中餐行政总厨一职。

自1991年入行以来，钱师傅一直潜心钻研粤菜烹饪并为此倾注了全部热情。作为一个地地道道的上海人，钱师傅把上海本地特色注入明阁，将沪上风味和粤式口味相融合，既保留了传统粤菜精髓，又融入新式海派风情。

钱师傅对于餐厅食材的挑选标准非常严苛，品质需保证新鲜上乘，他认为这是烹饪的第一步也是关键，这样才能发挥出食材的本源本味，这也是他多年职业生涯一直所坚持的理念。

钱师傅把烹饪当做一门艺术，也是他一生的追求。除了对烹饪的热情之外，跑步健身、休闲旅游是他平日的兴趣爱好，健康、养身的倡导也体现在他的料理之中。

Chef Paul Qian brings more than 28 years' experience to his role as Executive Chinese Chef of Cordis, Shanghai, Hongqiao which is the first Cordis hotel of Langham Hospitality Group in Mainland China.

Chef Qian started his culinary journey and devoted himself to Chinese cooking with great passion since 1991. As a Shanghainese, he creatively blends Shanghainese flavour into authentic Cantonese cuisine in Ming Court.

Chef Qian insists on choosing the freshest ingredient to ensure each dish keeps the natural tastes of the ingredient to enhance quality and overall experience.

Chef Qian regards cooking as an art and is constantly in pursuit of it as an art form. Apart from his passion for cooking, he spends his free time on fitness activities and travelling, hence the concept of health and wellness is sometimes reflected in his recipes.

MING COURT AWARD-WINNERS

明 阁 得 奖 菜 式



👩 龙皇三弄

每位 528

鲜虾浓汤脆米 · 葱爆龙虾球 · 金腿蛋白蒸龙虾

2014年度香港旅游发展局美食之最大赏银奖名菜

Lobster ensemble (per person)

Braised lobster in chicken broth, stir-fried lobster with shallot and steamed egg white topped with lobster and ham

Silver, Hong Kong Tourism Board Best of the Best Culinary Awards 2014

👩 窝烧滋补竹丝鸡炒饭

每例 168

2011年度香港旅游发展局美食之最大赏金奖名菜

Chicken fried rice scented with Chinese rice wine (per serving)

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards 2011

👩 主厨推荐 Chef's recommendation

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MING COURT AWARD-WINNERS

明 阁 得 奖 菜 式



👤 罗勒珍果和牛粒

每例 588

2013年度香港国际美食大奖至高荣誉金奖名菜

Sautéed Wagyu beef cube with basil and cashew nut (per serving)

Gold with Distinction, Hong Kong International Culinary Classic 2013



虾籽鲜菌麒麟东星斑

时价 market price

2003年度香港旅游发展局美食之最大赏金奖名菜

Sautéed sliced coral leopard with mixed mushroom and dried shrimp roe

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards 2003

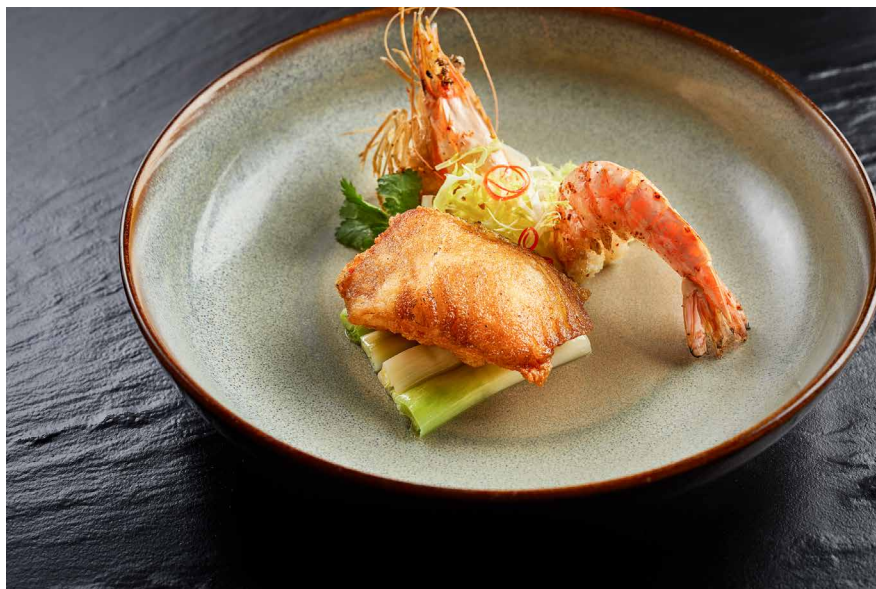
👤 主厨推荐 Chef's recommendation

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MING COURT AWARD-WINNERS

明阁得奖菜式



👩‍🍳 龙皇披金甲

每位 198

2009年度香港旅游发展局美食之最大赏银奖名菜

Fried cod fish fillet accompanied with king prawn (per person)

Silver, Hong Kong Tourism Board Best of the Best Culinary Awards 2009



👩‍🍳 浓汤花胶鸡丝羹

每位 188

2011年度香港旅游发展局美食之最大赏金奖名菜

Braised fish maw soup with shredded chicken, mushroom and dried tangerine peel (per person)

Gold, Hong Kong Tourism Board Best of the Best Culinary Awards 2011

👩‍🍳 主厨推荐 Chef's recommendation

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MING COURT SIGNATURES

明阁精选美馔



金银露皇鲜虾球

每例 388

Deep-fried shrimp with asparagus and mushroom (per serving)

金腿龙虾球扒蛋白

每位 488

Braised egg white with lobster and ham(per person)

👨‍🍳 明阁脆皮鸡

半只 198

Ming Court crispy chicken

half piece

鲍汁花胶煎鸡煲

每例 468

Pan-fried sliced chicken with fish maw in abalone sauce (per serving)

👨‍🍳 主厨推荐 Chef's recommendation

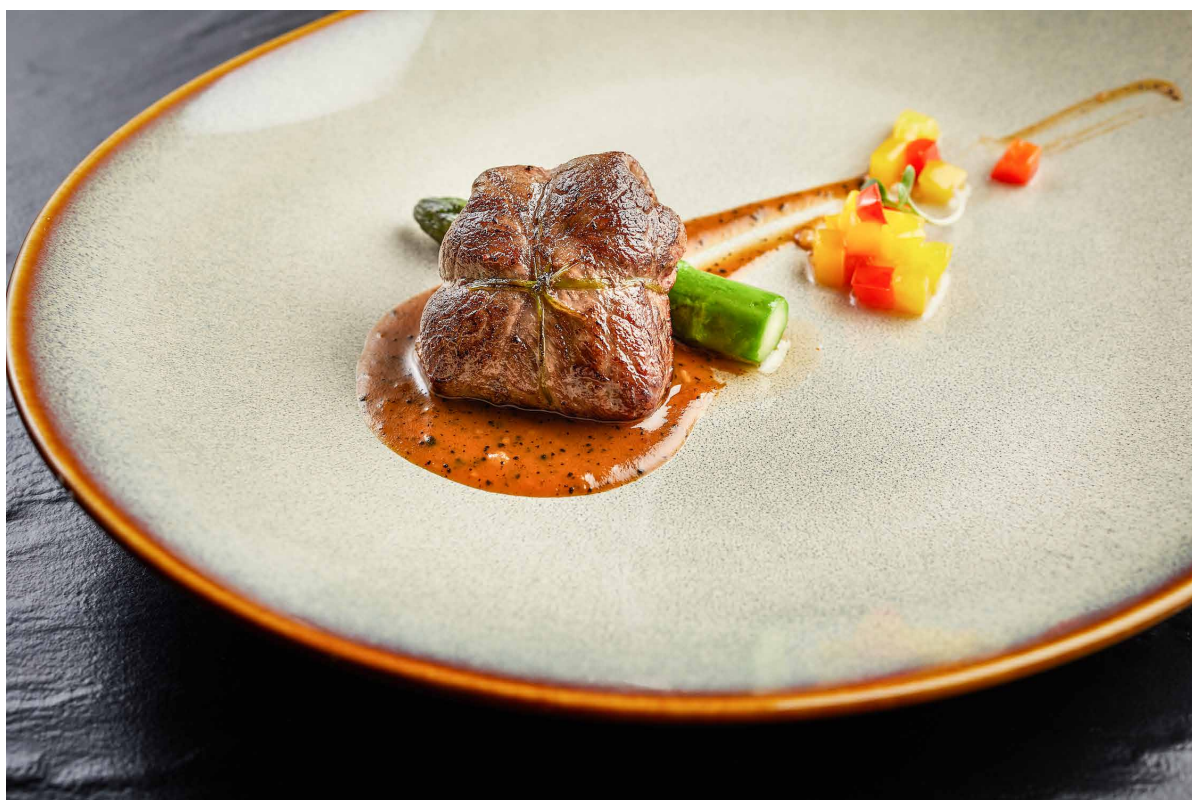
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MING COURT SIGNATURES

明 阁 精 选 美 饌

- 👤 招牌海螺汤 每位 238
Double boiled sea whelk soup (per person)
- 陈雕酒酿粉丝蒸鳕鱼 每位 128
Steamed sliced cod fish with vermicelli in Chinese rice wine (per person)
- 浓鸡汤百花豆腐煲 每例 168
Braised bean curd with mixed shrimp in chicken broth (per serving)
- 上汤山珍海味杂菜窝 每例 228
Braised mixed vegetables with wild mushroom and seafood in soup (per serving)



- 👤 松露和牛礼物盒 每位 218
Pan-fried Wagyu beef box stuffed with black truffle and mushroom (per person)

👤 主厨推荐 Chef's recommendation

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APPETIZER

特色 头盘

👤 玉桂上海烟熏鳕鱼 每例 258
Shanghainese deep-fried cod fish in brown sauce with cinnamon (per serving)

梨香玉带 (4件) 每例 218
Marinated pear topped with pan-fried scallop (4 pics) (per serving)




👤 翠素野菜石榴果 每例 88
Homemade bean curd filled with vegetable and mushroom (per serving)

👤 主厨推荐 Chef's recommendation

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APPETIZER

特色 头盘

陈醋红蜆头 Marinated jelly fish head in vinegar sauce (per serving)	每例 88
 花雕熟醉膏蟹 Drunken roe crab in Chinese rice wine (per serving)	每例 528
招牌葱油鸡 Poached chicken served in scallion oil (per serving)	每例 108
芝麻脆素鹅 Crispy preserved bean curd sheet with sesame (per serving)	每例 88
麻椒翡翠笋 Asparagus lettuce in chili oil (per serving)	每例 68
金砖脆皮豆腐 Crispy bean curd cube (per serving)	每例 68
巧手拌鲜鲍 Marinated abalone (per serving)	每例 168
藤椒麻香鸽 Spicy pigeon with rattan pepper (per serving)	每例 158

 主厨推荐 Chef's recommendation

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BARBECUED

明炉烧烤

- 👤 蜜味黑豚叉烧 每例 268
Barbecued Kurobuta pork (per serving)
- 👤 潮莲脆皮鹅 每例 268
Roasted goose (per serving)
- 生浸豉油鸡 半只 198
Chef's soy chicken half piece
需时40分钟 Please wait approximately 40 minutes for your dish to be cooked
- 蜜汁吊烧江鳗鱼 每例 168
Roasted river eel with honey sauce (per serving)
- 烧味双色拼（烧鹅仔、叉烧或吊烧江鳗鱼） 每例 358
Barbecued meat combination (per serving)
(Choose two from roasted goose, barbecued pork or river eel)
- 京式片皮鸭（限量） 每只 468
Beijing style sliced duck (Limit) whole piece
需时60分钟 Please wait approximately 60 minutes for your dish to be cooked
- (二吃) 彩虹炒鸭丝：加收60元 或 松仁炒鸭松伴生菜片：加收60元
(Two eat) Roasted shredded duck with pepper: Levy 60 yuan
OR Roasted duck loose with pine nut accompany slaw: Levy 60 yuan

👤 主厨推荐 Chef's recommendation

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SOUP

四季汤羹



- | | | |
|---|---------------------------|---------------------------|
| 👤 爵士养生汤 | 3-4位例 1088
3-4 persons | 6-8位例 1588
6-8 persons |
| Double boiled chicken soup with fish maw, conpoy, conch and honey melon | | |
| 羊肚菌山珍炖辽参 | | 每位 328 |
| Double boiled sea cucumber with mushroom and bamboo pith in chicken soup (per person) | | |
| 菜胆天白菇炖花胶 | | 每位 358 |
| Double boiled fish maw soup with mushroom and baby cabbage (per person) | | |
| 翠塘鲜虾羹 | | 每位 138 |
| Braised fresh shrimp soup with vegetable and egg white (per person) | | |
| 羊肚菌和牛松豆腐羹 | | 每位 138 |
| Braised Wagyu beef soup with wild mushroom (per person) | | |
| 韭皇瑶柱鸭丝羹 | | 每位 138 |
| Braised shredded duck soup with chives and conpoy (per person) | | |
| 野菜松叶蟹肉羹 | | 每位 258 |
| Braised crab meat soup with vegetable (per person) | | |
| 👤 老火靚汤 (仅限午市) | 每位 88
per person | 3-5位例 328
3-5 persons |
| Soup of the day (lunch only) | | |


👤 主厨推荐 Chef's recommendation

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BIRD'S NEST

燕窝



红梅烩官燕 Braised imperial bird's nest with crab roe (per person)	每位 680
高汤炖官燕 Braised imperial bird's nest in supreme broth (per person)	每位 680
鲜蟹肉烩官燕 Braised imperial bird's nest with fresh crab meat (per person)	每位 680
 浓鸡汤烩官燕 Braised imperial bird's nest in chicken broth (per person)	每位 680
上汤官燕酿竹笙 Braised imperial bird's nest with bamboo shoot (per person)	每位 328

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ABALONE

鲍鱼海味

蚝皇原只鲜鲍 (4头) Braised abalone in oyster sauce (per person)	每位 468
蚝皇原只大鲜鲍 (3头, 可开件) Braised abalone in oyster sauce (per person)	每位 1588
一品鲍鱼翠绿 (鲍鱼、海参、花菇) (4头) Braised abalone with sea cucumber and mushroom (per person)	每位 628
 红烧花胶件 Braised fish maw in soy sauce (per person)	每位 428
XO酱客家酿辽参 Braised sea cucumber and shrimp with XO sauce (per person)	每位 328
蟹皇上汤百花酿辽参 Braised sea cucumber with crab roe in broth (per person)	每位 328
虾籽扒海参件 Braised sea cucumber with shrimp roe (per person)	每位 158
 鲍汁百花菇鹅掌 Braised goose web with mushroom in abalone sauce (per person)	每位 128
原只溏心极品鲍 Original only runny best abalone (per person)	(8-9头) 每位 1288 (10-11头) 每位 1088

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LIVE SEAFOOD

生猛海鲜

澳洲龙虾（上汤、姜葱炒、金蒜银丝蒸、蟹黄扒、紫葱爆）

Australian lobster

Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, braised with crab roe, wok-fried with onion

时价
market price

小青龙（上汤、姜葱炒、金蒜银丝蒸、脆芝士焗、胡椒炒）

Baby lobster

Braised in supreme broth, wok-fried with ginger and spring onion, steamed with minced garlic and vermicelli, baked with cheese and butter, or stir-fried with black pepper

东星斑（清蒸、珊瑚蛋白蒸、虾籽麒麟炒）

Coral leopard grouper

Steamed with soy sauce or braised and steamed with egg white and crab roe, or stir-fried with mushroom and shrimp roe

老虎斑（清蒸、鲜花椒蒸）

Tiger grouper

Steamed with soy sauce, or steamed with green peppercorn

三门膏蟹（清蒸、花雕蛋白蒸、姜葱焗、家乡粉丝焗）

Roe crab

Steamed with shrimp oil, steamed with egg white and Chinese rice wine, baked with ginger and spring onion, or baked with vermicelli

帝王蟹（花雕蛋白蒸、香煎蟹柳烙）

King crab

Steamed with egg white and Chinese rice wine, baked with crab leg

(提前一天预订 please order one day in advance)

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SEAFOOD

海鲜类

红葱豉香爆虾球 每例 328
Sautéed prawn with shallot and oyster sauce (per serving)

黄袍加身 每位 328
Sautéed lobster and egg white topped with crab meat, scallop and crab roe (per person)

 油鸡枞羊肚菌煎带子 每例 288
Wok-fried scallop with mushroom (per serving)



焗酿鲜蟹盖 每位 188
Baked stuffed crab shell with onion and crab meat (per person)

葱姜脆烧腩片金蚝煲 每例 288
Braised oyster and barbecue pork with onion and ginger (per serving)

桂花瑶柱炒花胶 每例 388
Wok-fried fish maw with conpoy, dried shrimp and egg (per serving)

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POULTRY AND MEAT

家禽， 肉类

碧绿葱煎M9+和牛 Pan-fried M9+ Wagyu beef with onion (per serving)	每例 628
无锡肉骨煲 Braised pork rib with sweet soy sauce in clay pot (per serving)	每例 288
巧手醋香黑豚肉 Wok-fried pork with vinegar sauce (per serving)	每例 188
富贵盐香鸡 Rock salted crispy skin chicken with conpoy (per serving)	半只 198 half piece
蚝皇鲜菌京葱爆鸽甫 Wok-fried pigeons with mushroom in oyster sauce (per serving)	每例 168
罗定豆豉鸡煲 Braised chicken with black bean sauce (per serving)	每例 198



 红酒火焰黑豚肉 Braised Kurobuta pork with red wine and black pepper (per serving)	每例 188
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VEGETABLE, BEAN CURD

各式时蔬，豆腐



珊瑚映窗纱 每例 268
Braised asparagus and bamboo shoot topped with crab meat and crab roe (per serving)

 羊肚菌百合翠豌豆 每例 188
Sautéed sweet pea with morel mushroom and lily bulb (per serving)

豆浆湿竹银杏浸菜心苗 每例 128
Braised vegetable with ginkgo in soy bean milk (per serving)

虾籽竹笙榆耳豆腐 每例 158
Bean curd, bamboo fungus and Yu fungus braised with dried shrimp roe (per serving)

辣豆干鲜菇炒银芽 每例 118
Braised bean sprout with mushroom and chilled preserved bean curd (per serving)

奶油羊肚菌津胆 每例 188
Braised morel and baby cabbage in cream sauce (per serving)

笼仔梅菜芯蒸芥兰 每例 158
Steamed kale with preserved vegetable (per serving)

梅菜芯鸡枞炒龙豆 每例 158
Stir-fried dragon bean with preserved vegetable and mushroom (per serving)

各式时令翠蔬（清炒、上汤、蒜茸、姜汁） 每例 158
Seasonal vegetable (Sautéed, braised in supreme broth, sautéed with minced garlic, sautéed with ginger sauce) (per serving)

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RICE AND NOODLE

主食， 饭面

窝烧鹅肝和牛松炒饭 Braised Wagyu beef rice with goose liver (per serving)	每例 168
XO酱鲜虾球野米炒饭 Shrimp fried rice with X.O sauce (per serving)	每例 168
金银贝叉烧蛋白炒饭 Fried rice with scallop, barbecued pork and egg white (per serving)	每例 158
上汤四宝泡饭 Boiled rice with crab roe, scallop, shrimp and winter gourd in supreme broth (per serving)	每例 188
笼仔荷叶鲜蚝姜米饭 Steamed rice with oyster (per person)	每位 68
 虾干葱油拌面 Noodle topped with dried shrimp in scallion oil (per serving)	每例 118
油鸡枞野菌炆伊府面 Stewed E-Fu noodle with wild mushroom (per serving)	每例 158
姜葱叉烧金菇捞宽面 Braised noodle with barbecued pork, mushroom, ginger and scallion (per serving)	每例 168

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DESSERT

南北甜品

原盅炖官燕（可选椰汁，杏仁汁，红枣汁）
Double boiled imperial bird's nest (per person)
(served with almond, coconut dressing or jujube juice)

每位 780

四季常春露
Healthy Tong Sui (per person)

每位 88



👤 葛仙米雪燕冻清梨
Tong Sui with pear, bamboo bird's nest and nostoc (per person)

每位 108

生磨杏仁茶
Boiled almond soup (per person)

每位 88

雪燕杨枝金露
Chilled mango sago cream with bamboo bird's nest (per person)

每位 88

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DESSERT

南北甜品



- 👤 现焗酥皮蛋挞 (3件) 每例 88
Baked egg tart (3 pics)
- 江南御点拼 每例 128
枣泥山药糕、芒果山药糕 (4件)
Sweet delights
Chinese yam cake stuffed with red date paste and mango paste (4 pics) (per serving)
- 椰汁红豆糕 (4件) 每例 88
Chilled red bean jelly with coconut juice (4 pics) (per serving)
- 黑白流沙煎堆 (3件) 每例 68
Deep-fried sesame dressing dumplings (3 pics) (per serving)
- 芝麻金丝蛋散 (4件) 每例 88
Deep-fried egg powder with syrup (4 pics) (per serving)
- 奶黄天鹅酥 每位 28
Baked custard pastry (per person)
- 四季鲜果盆 每位 88
Seasonal fruit plate (per person)

👤 主厨推荐 Chef's recommendation

如阁下有任何食物敏感，请与我们联系 Please let us know if you have any food allergies or dietary restrictions

所有价格均为人民币，另收取16.6%服务费 All prices are in RMB and subject to 16.6% service charge

LUNCH DIM SUM

午市点心



原只鲍鱼野菌酥

Baked abalone and mushroom pastry (per person)

每位 128

👤 笋尖鲜虾饺 (4件)

Steamed shrimp dumpling with bamboo shoot (4 pics) (per serving)

每例 88

👤 传统灌汤小笼包 (3件)

Traditional steamed pork dumpling with broth (3 pics) (per serving)

每例 78

韭香鲜虾水晶粉果 (3件)

Steamed shrimp dumpling with chive (3 pics) (per serving)

每例 68

瑶柱干蒸烧卖 (4件)

Steamed shumai topped with conpoy (4 pics) (per serving)

每例 78

上海三丝春卷 (3件)

Shanghainese deep-fried spring roll filled with shredded chicken, cabbage and mushroom (3 pics) (per serving)

每例 68

珍菌带子肠粉

Steamed rice roll with mushroom and scallop (per serving)

每例 118

松茸罗汉斋肠粉

Steamed rice roll with mushroom and vegetable (per serving)

每例 78

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PLANT-BASED MENU

素食者推荐

香茜白玉植物牛肉羹 Unlimateat with fungus and coriander soup (per person)	每位 68
松茸菜胆炖新膳肉丸 Double-boiled Matsutake mushroom soup with baby cabbage and OmniPork (per person)	每位 88
巧手醋香新餐肉 Wok-fried OmniPork Luncheon with vinegar sauce (per serving)	每例 128
珊瑚竹笙新膳肉卷 Braised OmniPork and bamboo shoot topped with carrot (per serving)	每例 88
金盏沙葛炒新肉松 Sauteed OmniPork with yam bean (per serving)	每例 158
榄仁植物牛松炒饭 Braised Unlimateat rice with pine nuts (per serving)	每例 88
羊肚菌新烧麦 (4件) Steamed Unlimateat shumai with morel mushroom (4 pics) (per serving)	每例 58
新肉丝春卷 (3件) Deep-fried spring roll filled with shredded OmniPork Strip, cabbage and mushroom (3 pics) (per serving)	每例 58
松露膳肉水晶饺 (3件) Steamed OmniPork dumpling with truffle (3 pics) (per serving)	每例 58
川味口水植物牛肉 Steamed Unlimateat with chili sauce (per serving)	每例 68

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