

# 个人佳肴套餐 Extraordinaire Individual Menu

#### **RM 178**

每位/per person

金 蒜 焗 生 蚝 伴 话 梅 番 茄 Baked Oyster with Garlic & Preserved Tomato

> 鲜鲍鱼滋补炖汤 Double-boiled Fresh Abalone Nourishing Soup

原粒5头鲍鱼伴花胶石玉 Braised Whole 5-head Abalone with Fish Maw & Beancurd

> 酥炸上海小黄花鱼 Deep-fried Yellow Corvina Shanghainese Style

曼谷生虾碎仔饭 Thai Stlye Steamed Rice with Fresh Water Prawn

杨枝甘露 Chilled Mango with Sago Cream

### **RM 238**

每位/per person

橙 盅 焗 鳕 鱼 Cod Fish with Pomelo Sauce in Whole Orange

海 味 炖 鸡 汤 Double-boiled Chicken & Dried Seafood Treasures Soup

原粒4头鲍鱼伴鹅掌 Braised Whole 4-Head Abalone with Goose Web

香茅长骨枝 Roast Pork Ribs with Lemongrass

姜葱啦啦炒鸳鸯米粉 Stir-fried Two Variety Rice Noodles with Clams

冰镇人参雪花燕 Snow Swallow with Ginseng

## **RM 318**

每 位/ per person

么么袋软壳蟹 Soft Shell Crab in Money Bag

鲨鱼骨花胶皇炖汤 Double-boiled Fish Maw in Shark's Bone Soup

炭烧皇子鸭伴意式生菜 BBQ Baby Duck with Romaine Lettuce

秘制牛仔扒 Pan-fried Australian Beef Steak

剁姜生虾拉面 Ramen with Fresh Water Prawn & Minced Ginger

燕 窝 龟 苓 膏 Chinese Herbal Jelly 'Kwai Lin Ko' with Bird's Nest

## RM 398

每 位/ per person

黑松露野菌皇子鸭肶 BBQ Baby Duck Drumstick with Wild Musrhoom & Black Truffle

椰皇一品炖官燕 Braised Bird's Nest Bisque in Coconut

红烧原粒2头鲍鱼 Braised Whole 2-head Abalone

和国煎封银鳕鱼 Pan-fried Cod Fish with Japanese Sauce

鹅 肝 蒜 香 炒 饭 Garlic Fried Rice topped with Foie Gras

大吉大利伴官燕 Golden Pudding wth Bird's Nest in Whole Orange

名城酒家 THE MING ROOM 由两位起● Minimum 2 Persons
不接受任何礼券和折扣● Not applicable with vouchers & further discount

不可换取港域会员籍积分◆Not applicable for Oriental Cuisine Club earning of point
菜肴可能会根据食材的供应情况进行更换◆Dishes may be substituted subject to availability of ingredients.
菜单价格须另加 6% SST 和 10% 服务费◆Prices subject to 6% SST & 10% Service Charge



## 特别精选佳肴套餐 Chef's Special Recommended Set

#### **RM 688**

供四位用/for4 pax

炭烧西班牙猪中肉风味蔬伴肉崧脆鲈鱼卷 Charcoal Grilled Iberico Pork Neck Garden Salad & Crispy Cod Fish Roll with Chicken Floss

> 蟹 皇 生 虾 羹 (每人每) Braised Fresh Water Prawn & Crab Meat Bisque (Individual Serving)

原笼鲜鲍鱼龙趸汇 Steamed Deep-sea Garoupa with Fresh Abalone & Prawn Medallion in Casserole Basket

> 藕尖秋葵炒猪爽肉 Stir-fried Okra & Lotus Root with Pig Cheek

> 客家走地鸡皇伴盐香姜茸饭 Steamed Chicken with Salt & Ginger Rice

> > 杨枝甘露 Chilled Mango with Sago Cream

名城酒家 THE MING ROOM

● 只限堂享用 ● For hall dine-in only ● 不接受任何礼券和折扣 • Not applicable with vouchers & further discount ●不可换取港城会员籍积分 • Not applicable for Oriental Cuisine Club earning of point ●菜肴可能会根据食材的供应情况进行更换 ●Dishes may be substituted subject to availability of ingredients. ●菜单价格须另加 6% SST 和 10% 服务费 • Prices subject to 6% SST & 10% Service Charge



# 经典佳肴套餐Special Gourmet Sets

RM 1,488

每席供十位/pertable of 10 pax

三星拼盒 The Ming Room's Three Treasures

彩虹龙须枣 Crispy Dragon Beard Roll 肉崧沙律烟肉卷 Bacon Roll topped with Meat Floss & Salad Sauce 炭烧西班牙猪中肉风味蔬 Charcoal Grilled Iberico Pork Neck Garden Salad

> 海味鱼鳔羹 Dried Seafood & Fish Maw Bisque

孜 然 烧 鸡 伴 话 梅 鸡 卷 Roast Chicken with Cumin & Chicken Maki with Preserved Tomato

台山花甲蒸深海龙趸 Steamed Deep-Sea Garoupa with Clams Taishan Style

明灯鲍鱼伴鱼鳔 Braised Abalone with Beancurd & Vegetables

> 黑松露五谷香炒饭 Fried Multigrain Rice with Vegetables & Black Truffle

山洛芦荟冻 Chilled Aloe-vera with Dried Longan

> 鸳 鸯 窝 饼 Duo Paste Chinese Pancake

RM 1,788

每席供十位/pertable of 10 pax

么么袋软壳蟹 Soft Shell Crab in Money Bag

干 贝 海 参 炖 鸡 汤 (每人每) Double-boiled Chicken Soup with Dried Scallop & Sea Cucumber (Individual Serving)

家乡吊烧伦敦鸭伴金粟黄金条 Famous Roast London Duck & Salted Egg Yolk Pumpkin

> 姜茸鲜花胶蒸深海杉斑 Steamed Ocean Garoupa with Fresh Fish Maw & Ginger

原粒8头鲍鱼烩石玉 Braised Whole 8-head Abalone with Beancurd

猪蹄宝焖面卜 Braised Egg Noodles with Shank's Tendon

富士山苹果炖天山雪莲 Double-boiled Fuji Apple with Snow Jelly, Gingko, Fresh Lily & Red Dates

千层马来糕伴芝麻南瓜饼 Thousand Layered Cake & Pumpkin Pancake with Red Bean Paste

RM 2,288 每席供十位/pertable of 10 pax

真假荔枝丸伴日本冰菜 Lychee Ball & Japanese Icy Vegetable

原 粒 4 头 鲍 鱼 海 味 汤 (每人每) Double-boiled Whole 4-head Abalone Soup with Dried Seafood (Individual Serving)

炭烧西班牙排骨之冻柠汁 Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice

酥姜客家蒸笋壳 Steamed 'Soon Hock' Hakka Style

腊味炒时蔬 Stir-fried Seasonal Vegetables with Waxed Meat

姜葱明虾焖伊面 Braised Ee-fu Noodles with King Prawn

富士山苹果炖桃胶 Double-boiled Fuji Apple with Peach Resin

千层马来糕伴灯影芝麻南瓜枣 Thousand Lavered Cake & 'Dang Ying' Pumpkin Sesame Ball with Azuki Red Bean

RM 2,888

每席供十位/pertable of 10 pax

霸皇配对拼盘 The Ming Room's Three Treasures 真假荔枝丸 Lychee Ball 彩虹龙须枣 Crispy Dragon Beard Roll 彩虹芝士焗带子 Baked Scallop with Cheese

鲨 鱼 骨 花 胶 皇 炖 汤 (每人每) Double-boiled Fresh Fish Maw in Shark's Bone Soup (Individual Serving)

原粒4头鲍鱼伴石玉 Braised Whole 4-head Abalone with Beancurd

> 照烧鸡舭菇炒时蔬 Stir-fried Seasonal Vegetables with Apricot Mushroom

蒜茸焗原只生虾 Baked Whole Fresh Water Prawn with Garlic

客家糟鸡皇伴盐香姜茸饭 Steamed Salted Chicken & Ginger Rice

> 冰镇人参雪花燕 Snow Swallow with Ginseng

夏果莲蓉天鹅酥 Crispy Swan

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# 经典佳肴套餐Special Gourmet Sets

RM 3,888

每席供十位/pertable of 10 pax

鹅肝酱北京片皮鸭 (两食) Peking Duck with Foie Gras (Two Courses)

白雪蟹肉烩官燕(每人每) Braised Bird's Nest with Crab Meat (Individual Serving)

红烧原粒4头鲍鱼伴日本花菇 Braised Whole 4-head Abalone with Japanese Mushroom

橙盅焗鳕鱼

Cod Fish with Pomelo Sauce in Whole Orange

炭烧西班牙排骨之冻柠汁 Charcoal Grilled Iberico Pork Ribs served with Chilled Citrus Juice

黑松露野菌鸭粒炒饭 Fried Rice with Duck Meat Cube, Black Truffle & Wild Mushroom

大吉大利伴官燕 Golden Pudding with Bird's Nest in Whole Orange

> 南山猪仔寿包 Longevity Piglet Bun

RM 4,288

每席供十位/pertable of 10 pax

三喜对艳带子拼 Three Scallop Treasures

港城の宝盅宝(毎人毎) Imperial Rejuvenation Soup (Individual Serving)

顺德浓汁原粒2头鲍鱼伴花菇 Braised Whole 2-head Abalone & Mushroom Shunde Style

> 鸿运葡式乳猪伴冻柠汁 Roast Suckling Pig Finest Macau Style served with Chilled Citrus Juice

剁椒粉丝蒸生虾 Steamed Fresh Water Prawn with Glass Noodles & Pickled Chili

姜茸鳕鱼汤拉面 Ramen with Cod Fish in Superior Soup

桃胶润喉冻津梨 Chilled Peach Resin in Snow Pear

灯影南瓜豆沙球 'Dang Ying' Red Bean Pumpkin Ball with Banana RM 5,388

每席供十位/per table of 10 pax

黑松露北海道带子皇 Hokkaido Scallop with Black Truffle

港城の宝盅宝(毎人毎) Imperial Rejuvenation Soup (Individual Serving)

顺德浓汁原粒2头鲍鱼 Braised Whole 2-head Abalone Shunde Style

清蒸红东星斑 Steamed Coral Trout with Superior Soy Sauce

广东爆炒波士顿龙虾 Fried Boston Lobster Guangdong Style

干爆蹄根面卜 Braised Egg Noodles with Shank's Tendon

大吉大利伴官燕 Golden Pudding with Bird's Nest in Whole Orange

灯影南瓜豆沙球 'Dang Ying' Red Bean Pumpkin Ball with Banana

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