



A LA CARTE MENU

HOKKIEN

CUISINE



Flavoured by Place, Seasoned by Time

In a tapestry of time and taste, Hokkien cuisine emerges as a captivating legend. From Fujian's fertile embrace, it embarked on an odyssey, sailing through boundless seas, entwining with exotic cultures. Island Shangri-La beckons this culinary gem, summoning nostalgia and fragrant tea-laced conversations. Every plate whispers tales of heritage, weaving connections and kindling treasured moments. As the feast concludes, lingering flavours reawaken the spirit of community, etching indelible memories in hearts.

遊歷醞釀風味 歲月更添色彩

數百年來，福建菜以其獨特的鮮味和豐富的文化底蘊持續著人們的味蕾。福建省憑藉其富饒的土地孕育出窩心、新鮮、多樣的菜餚。透過航海，福建的美食傳遍亞洲沿岸，並在不同地方融合當地的風味和精髓。經過多年的演化和創新，福建菜不斷展現出其多樣性和靈活性。在港島香格里拉，福建菜終於找到了家的歸屬。茗悅以其簡約而雅致的環境中，帶給客人原汁原味的福建菜，讓人們能夠深入感受食材的鮮美和風味的獨特之處。茗悅將繼續探索福建菜的無限潛力，為客人帶來令人驚喜的美食體驗。

Ming Pavilion exudes vibrancy, where food unifies and connects. It sparks joyful unions, creating cherished moments. Hokkien dishes celebrate and safeguard these bonds, sharing heartwarming experiences.

在茗悅優雅的環境中，食物瀰漫著活力，凝聚著人與人之間的聯繫。一同細味福建饗宴，相會相知，與摯愛同度美好時光。



FUJIAN 家鄉小食 SNACKS

Fujian snacks, sold by street vendors, exude a refined and distinctive flavour. With a focus on pork as the key ingredient, they are expertly fried and adorned with unique seasonings, leaving an enduring and nostalgic taste with just a few bites.

福建小吃常由街頭小販沿街叫賣。其風味獨特，簡約精緻，一口兩口即盡味。福建菜以豬肉為主要原料，時而油炸之，調味獨到，令人回味無窮。



Home-Style Steamed Dumpling

福建家鄉菜肉包

3 pcs 件

78

"Kong Bak Bao"

Braised Pork Belly with Steamed Bun

扣肉花包

3 pcs 件

188

Deep-Fried Hand-Chopped Prawn Roll

香酥脆蝦棗

5 pcs 件

118

Deep-Fried Five Spice Pork Roll

閩南五香卷

6 pcs 件

118



All prices are in HK Dollars and subject to 10% service charge.

以上價目均以港幣計算，並另收加一服務費。

APPETISERS

前菜

Fujian snacks mesmerise with their enchanting seafood allure, skillfully infused with ingredients like brown sugar, seaweed, peanuts, and stir-fried shredded radish, creating a uniquely flavourful “popiah”. These culinary treasures embody Fujian cuisine’s essence, leaving an indelible mark on one’s memory.

福建小吃展現了海鮮的魅力，滙聚各種海鮮，配以貢糖、海藻，花生、家鄉炒蘿蔔絲等，讓「潤餅」這特色小吃增添了獨特風味。這些小吃不僅味道美味，更能細膩展示福建菜的精髓，令人難以忘懷。



Marinated Whelks in Qinghong Rice Wine

陳年青紅醉花螺

188

Aged Yongchun Vinegar Jellyfish Terrine

永春老醋海蜇凍

6 pcs 件

88

Xiamen-Style “Popiah”

廈門風味潤餅

288

with King Crab Meat 配帝王蟹肉

388

Singapore-Style “Popiah”

新加坡薄餅

288

with King Crab Meat 配帝王蟹肉

388

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SOUPS 湯品

Fujian's culinary masterpiece, “Buddha Jumps Over the Wall,” unites oceanic delicacies like abalone and sea cucumber in a single simmered bowl. It exemplifies the essence of Fujian's finest flavours, captivating and enchanting with its exquisite allure...

福建湯中最著名的湯品就是「佛跳牆」，匯集了海味珍饈如鮑魚、海參等，燉煮於一口盅中。這道湯品凝聚了海洋的美味與福建烹飪的精髓，令人陶醉。



Preparation time is 30 minutes 需時30分鐘

Fujian-Style Buddha Jumps Over the Wall

傳統佛跳牆

per person 一位

498

Blanched Jumbo Surf Clams

in Chicken Soup

雞湯氽海蚌

per person 一位

108

Vegetarian 素

Double-Boiled Tomato Broth with Matsutake Mushroom & Bamboo Fungus

松茸竹筴燉蕃茄湯

per person 一位

108

Fish Maw & King Crab Meat Thick Soup

帝王蟹肉魚肚羹

per person 一位

188

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FROM 江海之味 THE SEA

Nestled by the seaside, Fuzhou and Xiamen stand as culinary gems of Fujian Province. Celebrated for their diverse array of local delicacies, these cities shine brightest with their offerings of fresh seafood. Embark on a gastronomic journey and discover the epitome of excellence, as you savour the finest and freshest flavours of the sea.

位於海邊的福州和廈門，是福建美食的瑰寶之地。這兩座城市以其豐富多樣的新鮮海鮮而聞名。品味「茗悅」的美食，你將領略到最頂級、最新鮮的海鮮風味。



Braised Tofu with King Crab
Meat, Tiger Prawn & Scallop

海皇帝王蟹肉柯豆腐

388

Sauteed Tiger Prawn
with Red Wine Lees

紅糟乾燒大蝦

398

Steamed Mud Crab
with Glutinous Rice

飄香紅罈蟹糯米飯

888

Stir-Fried Razor Clam
with Black Bean Sauce

爆炒海蜆子

328

Chrysanthemum
Shaped Fish with Sweet &
Sour Sauce

菊花魚

458

Steamed Razor Clam
with Garlic Sauce &
Crispy Garlic

金銀蒜蒸海蜆子

328

Yam Ring with
Tiger Prawn, Blue Mussel &
Hokkaido Scallop

佛鉢海鮮芋圈

568

“Stir-Fry King” with
Dried Shrimps & Garlic
Chive Flower

小炒皇

238

Fried Oyster Pancake
with Seaweed & Baby Leek

香脆紫菜海蠣煎

168

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MINNAN 閩南風味小菜 SINGAPOREAN



Within the vibrant metropolis of Singapore, Fujian cuisine embodies an exceptional portrayal of ‘contemporary’ Fujian gastronomy. These culinary creations bear the esteemed legacy of a profound tradition, revered for their timeless appeal while gracefully evolving and adapting with time.

新加坡這個國際大都會中的福建美食，是「新派」福建烹飪的傑出代表。這些菜餚傳承著悠久的傳統，備受推崇，隨著時間的推移不斷演變與進化。

Sweet & Sour Lychee Pork

手工包心荔枝肉

288

“Three Yellow Chicken”

with Red Wine Lees Sauce

紅糟本地三黃雞

328

Xiamen Ginger Duck

廈門薑母鴨

upper side 上莊 / lower side 下莊 / half 半隻

288 / 388 / 588

Fujian Hetian Chicken with Garlic Soy
& Spring Onion Sauce

白切河田飛雞

368



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VEGETABLES

蔬菜

Seasonal vegetables from Fujian encapsulate the quintessence of its culinary expertise. Carefully selected and prepared, they maintain their natural freshness, exuding a captivating rural charm. Indulging in these greens is akin to being embraced by nature, an unforgettable delight.

源自福建的時令蔬菜，發揮了福建烹調的獨特風格。經過精心挑選和烹調，散發著迷人的田園魅力，彷彿進入大自然的懷抱。



Vegetarian 素

Stir-Fried Gingko, Lily Bulb, Tofu &
Wood Ear Mushrooms

一品羅漢齋

228

Stir-Fried Fuzhou “Shan Shu”
with Crispy Pork Lard

福州山蘇菜

168

Vegetarian 素

Braised White Cabbage with
White Rice Vinegar

醋溜白菜

128

Seasonal Greens with Choice Of
Cooking Garlic, Plain or Crispy Pork Lard

精選時蔬 - 蒜蓉 / 清炒 / 豬油渣

128



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RICE & NOODLES

主食



Hokkien natives cherish wheat-based noodles, while other groups like the Cantonese and Teochew favour rice-based noodles. This preference bestows upon Fujian cuisine a resilient and alluring personality, brimming with captivating charm.

福建人崇尚以小麥製成的麵條，而廣東人和潮州人則偏好以米為基礎的麵條。這種偏好為福建菜注入了堅韌而獨特的個性，使其散發出迷人的魅力。

Wok-Fried Singapore Noodles
with Seafood

新加坡炆海鮮福建麵

328

Wok-Fried Hokkien Noodles
with Seafood

傳統炆海鮮福建麵

328

Home-Style Wok-Fried Mian Xian
with Dried Seafood

家鄉海味炒線麵

328

Vegetarian 素

Fried Rice with Xiapu Seaweed &
Dried Mushroom

霞浦紫菜炒飯

198



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DESSERTS

甜品

Renowned for its exceptional quality in Southern China, Fujian's yams take a prominent role in the region's iconic culinary creations, including the beloved dessert known as taro paste “Orh Nee”.

福建產的芋頭在中國南方素有上乘品質而盛名。因此，許多福建美食中皆有以此根莖蔬菜為主角，其中包括備受喜愛的甜點之一——「芋泥」。



Double-Boiled Bird's Nest Soup

紅棗冰糖燉燕窩

588

Gelidium Jelly with Honey

蜂蜜石花凍

68

Traditional Peanut Sweet Soup

with Homemade Black Sesame Mochi

花生湯配油炸鬼,手工黑麻糍

68

“Orh Nee” Sweet Taro Paste

with Japanese Pumpkin

金瓜手工芋泥

68



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MING
PAVILION