



## A LA CARTE MENU

# HOKKIEN CUISINE



## *Flavoured by Place, Seasoned by Time*

Step into the majestic setting of Ming Pavilion and be transported to simpler times, where the intertwining aromas of tea and heartfelt conversations fill the air.

At Ming Pavilion, each plate presented is not just a culinary masterpiece, but an opportunity to delve into the rich narrative behind every dish. Every meal becomes a catalyst for strengthening connections with friends and loved ones, fostering warmth and camaraderie. As the dining experience unfolds, guests are left with not only the lingering memory of exquisite flavours but also the rekindled bonds of community.

## *遊歷醞釀風味 歲月更添色彩*

踏入「茗悅」，於這魅力國度展開一場福建美食探索之旅。「茗悅」的每道菜都講述了一個故事，從福建豐富的自然資源和多元的文化影響中汲取靈感，探索閩菜的精髓。「茗悅」擅長使用新鮮樸素的食材，為傳統福建美食帶來嶄新面貌，讓食客一探未來食味演變的無限可能，體現了深植於我們的探索精神。在「茗悅」，每一道非比尋常的精緻佳餚，每一杯沁人心脾的香茶，都會拉近彼此距離，讓人們相知相惜。

Hokkien cuisine is characterised by its emphasis on fresh, seasonal ingredients, delicate flavours and intricate cooking techniques that have been passed down for generations.

福建菜餚著重新鮮時令食材、細膩的風味和烹飪工藝的傳承。「茗悅」懷著對福建菜的熱愛和對傳統的堅守，融入現代創意，讓客人品味正宗的福建美食，打造非凡的味覺體驗。



# FUJIAN SNACKS DIM SUM

## 福建家鄉小吃及點心

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。



-  Deep-Fried Hand Chopped Prawn Roll 88 3 pcs 件  
香酥脆蝦棗 168 6 pcs 件
- Pan-Seared Taro Dumpling 88 2 pcs 件  
with Minced Pork and Shrimp  
香煎鮮蝦芋頭餃
- "Kong Bak Bao" 108 2 pcs 件  
(Steamed Bun with Braised Pork Belly)  
扣肉花包
-  Deep-Fried Five Spice Bean 108 6 pcs 件  
Curd Vegetable Roll  
閩南五香卷 (素)
-  Deep-Fried Five Spice Bean 138 6 pcs 件  
Curd Pork Roll  
閩南五香卷



### Lunch Dim Sum Selection

#### 午市點心精選

Available from 12 p.m. - 2:30 p.m. 每天下午12時至下午2時30分供應



- Fujian-Style Pan-Seared Turnip Cake 68 4 pcs 件  
福建家鄉煎菜粿
- Shaxian-Style Steamed Dumpling 78 2 pcs 件  
沙縣蒸餃
- Steamed Home-Style Dumpling 78 2 pcs 件  
福建家鄉菜包
- Wagyu Beef Wonton with Premium Soy Sauce 128 6 pcs 件  
和牛扁食



Signature Dish 茗悅精選介紹



Vegetarian 素食菜式

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

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# APPETISERS

## 前菜

Experience the vibrant flavors of Fujian cuisine with our appetisers, featuring fresh, locally sourced ingredients and traditional cooking techniques. A refreshing start to your culinary adventure!

運用福建菜的獨特風味和烹調技術，搭配本地新鮮食材，讓我們的清爽前菜喚醒您的味蕾。



## Fujian Appetiser Platter (for 2 person)

298

### 福建特色拼盤 (兩位用)

Deep-Fried Five Spice Bean Curd Pork Roll

閩南五香卷

Drunken Razor Clam with Qinghong Rice Wine

福州老酒醉蜆子

Fujian-Style "Pie" with Hot and Sour Mud Crab Meat,  
Lotus Root, Lettuce, Crispy Shallot and Lime Leaf

蟹粉蟹肉小金杯

Yongchun Aged Vinegar Jellyfish Terrine

永春老醋海蜇凍



Pickled Pumpkin with Passion Fruit and Spring Onion Oil

百香漬金瓜



Sweet Sour Chilled Water Bamboo Strips  
With Pomelo

柚子涼拌茭白筍

Yongchun Aged Vinegar Jellyfish Terrine

永春老醋海蜇凍

Hetian Chicken Salad with Crispy Taro,  
Chinese Baby Cabbage and Calamansi Sauce

福鼎芋頭拌河田雞絲

Wuyi Mountains Smoked Goose

武夷山燻鵝

Marinated Whelk with Qinghong Rice Wine

陳年青紅醉花螺



Xiamen-Style "Popiah"

廈門風味潤餅



Signature Dish 茗悅精選介紹



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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。





Boiled Chicken Soup with Jumbo Surf Clam 138 per person  
雞湯氽海蚌 一位

 Simmered Tomato Broth with Matsutake Mushroom and Bamboo Fungus 138 per person  
松茸竹筴燉蕃茄湯 一位

Double-Boiled Sea Whelk Soup with Pork Rib and Olive 168 per person  
青橄欖排骨燉響螺 一位

Double-Boiled Duck Soup with South African Abalone and Coquito Nut 198 per person  
南非鮑魚燉海椰皇番鴨湯 一位

Fish Maw and King Crab Meat Thick Soup 228 per person  
帝王蟹肉魚肚羹 一位



 Fujian-Style Buddha Jumps Over the Wall 628 per person  
傳統佛跳牆 一位

Preparation time is 30 minutes 需時30分鐘



 Signature Dish 茗悅精選介紹  Vegetarian 素食菜式

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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。



Cereal Prawn with Red Wine Lees Sauce 糟香麥片蝦	198 2 pcs 件
Braised Tofu with King Crab Meat, Tiger Prawn and Scallop 海皇蟹肉柯豆腐	228
Poached Squid with Garlic, Leek and Spring Onion in Premium Soy Sauce 醬油水煮大烏賊	228
Steamed Razor Clam with Fujian Pickled Vegetable and Garlic Sauce 金銀蒜糟菜蒸海蜆子	268 2 pcs 件
 Yam Ring with Squid, Tiger Prawn, Porcini and French Bean 佛鉢海鮮芋圈	298

 Signature Dish 茗悅精選介紹

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Pan-Seared Shima Aji 398  
with Pickled Spicy Yellow Capsicum Sauce  
永安黃椒醬煎巴浪魚

Wok-Fried Live Sea Whelk 888  
in Red Wine Lees Sauce  
淡糟活響螺

 Steamed Mud Crab with Sticky Rice 898  
飄香紅罍飯

Local Flower Lobster 本地花龍蝦 988  
Choice of Cooking 自選煮法 –  
Steamed with Fujian Pickled Vegetable 閩清糟菜蒸 /  
Steamed with Chicken Oil and 15 years Shaohsing Wine 15年花雕酒雞油蒸 /  
Cereal with Red Wine Lees Sauce 糟香麥片 /  
Home-Made Chilli Sauce 秘製辣椒醬焗

Catch of the Day 是日魚鮮 Market Price 時價  
Choice of Cooking 自選煮法 –  
Red Wine Lees Sauce 紅糟燒 /  
Minnan-Style Poached 閩南風味浸 /  
Steamed with Calamansi Soy Sauce 青柑仔蒸 /  
Steamed with Chicken Fat and 15 years Shaohsing Wine 15年花雕酒雞油蒸

 Signature Dish 茗悅精選介紹

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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 and Sour Lychee Pork 手工包心荔枝肉	238
 Xiamen-Style Ginger Duck 廈門薑母鴨	258 Portion 例牌 458 Half 半隻
Braised Pork Hock with Shiitake Mushroom, Dried Oyster, Dried Shrimp and Chestnut 同安封肉 (冬菇、海蠣、蝦米及板栗)	268
Fujian-Style Hetian Chicken with Spring Onion Sauce 蔥香油淋雞	198 Portion 例牌 298 Half 半隻
"Three Yellow Chicken" with Red Wine Lees Sauce 紅糟本地三黃雞	288
Tea-Smoked Crispy Chicken 茶王煙燻脆皮雞	388 Half 半隻
Wagyu Beef Cheek with Black Garlic and Caramel Onion Sauce 白葱燒A4牛面頰肉	498

 Signature Dish 茗悅精選介紹

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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。





	Seasonal Greens 精選時蔬	138	
	Choice of Cooking 自選煮法 – Garlic 蒜蓉 / Plain 清炒 / Crispy Pork Lard 豬油渣		
	Braised Porcini with Fujian Pickled Vegetable 閩清糟菜燒牛肝菌	158	
	Stir-Fried Spicy Baby Lotus Root, French Bean, Eggplant and Okra 香辣四大天王 (蓮藕帶、法邊豆、茄子及秋葵)	158	
	Fuzhou-Style Stir-Fried "Shan Su" Vegetable with Crispy Pork Lard 福州山蘇菜	188	
	Braised "Shan Su" Vegetable in "Tofu Box " 精釀豆腐盒拌山蘇菜	158 218	4 pcs 件 6 pcs 件



Signature Dish 茗悅精選介紹



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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。

	Home-Style Wok-Fried Rice Noodles with Carrot, Green Chive and Cabbage 家鄉風味炒線麵	228
	Xiapu Seaweed and Dried Mushroom Fried Rice 霞浦頭水紫菜炒飯	228
	Quanzhou-Style Braised Rice with Dried Squid, Conpoy and Sakura Shrimp 泉州風味海鮮炆飯	258
	Wok-Fried Fujian Noodles with Pork Belly 炆五花腩福建麵	258
	Fujian-Style Wok-Fried Noodles with Assorted Seafood 海鮮福建麵	328
	Fujian-Style Fish Noodles with Assorted Seafood 海鮮福建魚麵	328



Signature Dish 茗悅精選介紹



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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」。



	Gelidium Jelly with Honey 蜂蜜石花凍	58	
	Sweet Taro Paste with Japanese Pumpkin 金瓜手工芋泥	58	
	Traditional Peanut Sweet Soup with Home-Made Black Sesame Mochi 花生湯手工黑麻糍	58	
	Minnan Sweet Soup with Peach Gum and White Fungus Sweet Soup Hot / Cold 閩南桃膠銀耳四果湯 - 熱 / 凍	58	
	Pistachio Coconut Glutinous Rice Roll 開心果椰蓉卷	78	4 pcs 件
	Sweet Taro Paste with Soymilk Pudding 芋泥冰豆花	78	



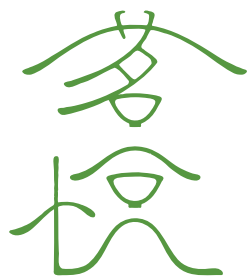
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MING  
PAVILION