



## A LA CARTE MENU

# HOKKIEN

# CUISINE



*Flavoured by Place, Seasoned by Time*

遊歷醞釀風味 歲月更添色彩

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.

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 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

福建家鄉菜包

3 pcs 件

88

*“Kong Bak Bao”*

Braised Pork Belly with Steamed Bun

扣肉花包

3 pcs 件

198

Extra piece 額外一件

78

Deep-Fried Hand-Chopped Prawn Roll

香酥脆蝦棗

6 pcs 件

138

Deep-Fried Five Spice Pork Roll

閩南五香卷

6 pcs 件

138



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。

A distinctive snack originating from the Minnan region of Fujian province, this delicacy embodies traditional customs and hospitality during festive occasions and joyous celebrations. Wrapped in delicate bean curd skin, it encases crunchy water chestnut morsels, offering a delightful and refreshing experience from the inside out.

福建閩南地區的特色小吃，展現傳統風華。逢年過節、喜慶之際，這美食招待親朋好友，彰顯當地悠久傳統民俗。精選腐皮包裹馬蹄粒，內外皆散發香脆爽口滋味。



↑ *Deep-Fried Five Spice Pork Roll*  
閩南五香卷

← *“Kong Bak Bao”  
Braised Pork Belly with  
Steamed Bun*  
扣肉花包



Savour our ultra tender and succulent pork belly in the freshly steamed bun. The meat is braised with our house-special herbal and dried seafood sauce.

扣肉花包用海味乾去饌，口感鮮嫩多汁，帶有細膩的海洋風味。沉浸在瞬間融化的豬肉與清新海味的完美交融。

↓ *Deep-Fried Hand-Chopped Prawn Roll*

香酥脆蝦棗

Delight in our crispy shrimp rolls, artfully made with fresh shrimp paste, chopped fresh prawns, pork, and water chestnut. Enjoy the chewy texture in exquisite flavours and create a memorable dining experience.

選用上乘蝦膠、鮮蝦、肥肉和馬蹄。彈牙鮮美的口感令人愉悅。這特殊配方中蝦膠比例高於豬肉，賦予蝦棗更經典的風味。每一口都帶來迷人的香脆滋味，讓人回味無窮。



# 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

198

Aged Yongchun Vinegar Jellyfish Terrine

永春老醋海蜇凍

6 pcs 件

108

Drunken New Zealand Tua Tua Clams with  
Qing Hong Rice Wine

福州老酒醉刀貝

188

Fujian Red Wine Lees  
Flavoured Crispy Eel

福州炸糟鰻

188

Xiamen-Style “Popiah”

廈門風味潤餅

298

with King Crab Meat 配帝王蟹肉

398

All prices are in HK Dollars and subject to 10% service charge.  
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↑ *Aged Yongchun Vinegar Jellyfish Terrine*

永春老醋海蜇凍

An exquisite traditional jellyfish jell-o, enhanced with the aromatic Shaoxing wine and tangy red wine vinegar for a truly appetising delight.

我們選用優質海蜇，搭配花雕酒的香氣和紅酒醋的酸味，讓菜式更加開胃。



## ✓ Xiamen-Style “Popiah”

### 廈門風味潤餅

Xiamen’s traditional thin pancake is filled with braised julienned cabbage, carrots, fatty pork, and shrimp. Alaskan crab meat, pork lard, and peanut candy add richness and crispiness. Enhance flavours with sweet soy sauce, Xiamen chili sauce, and mustard to your preference. A local delight from Xiamen.

廈門傳統美食，薄餅餡料有包菜、胡蘿蔔、五花肉和鮮蝦。加入阿拉斯加蟹肉、豬油渣和花生糖，賦予薄餅豐富口感和香脆食感。可根據個人喜好加入甜豉油、廈門辣椒醬和芥末，別具風味。



# 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

598

## Pork Dumpling in Xia Pu Seaweed Soup

霞浦頭水紫菜燕餃湯

per person 一位

118

## Blanched Jumbo Surf Clams in Chicken Soup

雞湯氽海蚌

per person 一位

128

## Fish Maw & King Crab Meat Thick Soup

帝王蟹肉魚肚羹

per person 一位

188

Vegetarian 素

## Double-Boiled Tomato Broth with Matsutake Mushroom & Bamboo Fungus

松茸竹筴燉蕃茄湯

per person 一位

108

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↑ *Fujian-Style Buddha Jumps Over the Wall*

傳統佛跳牆

Fujian's "Buddha Jumps Over the Wall" comprises abalone, dried scallops, fish maw, and sea cucumber. Stewed with old chicken, pork ribs, and duck stock, it symbolizes blessings and longevity. This version excludes shark fin, respecting nature while celebrating precious ingredients.

福建「佛跳牆」巧妙融合鮑魚、瑤柱、花膠、遼參等珍貴食材，加入老雞、排骨、鴨肉等，紹興酒罈煨製，象徵吉祥、長壽。堅持環保不用魚翅，尊重大自然。名為「福壽全」，品味美食同時追求自然恩典。



# 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。



Minnan Style Steamed Coral Red Garoupa

閩南清蒸東星班

1,428

Australia Southern Rock Lobster

with Red Wine Lees

乾燒紅糟澳洲岩龍蝦

1,288

Steamed Mud Crab

with Glutinous Rice

飄香紅罽蟹糯米飯

928

Spanish Red Prawns

with Red Wine Lees

乾燒紅糟西班牙紅蝦

2 pcs 件

628

Extra piece 額外一件

388

Yam Ring with

Tiger Prawn, Blue Mussel & Hokkaido Scallop

佛鉢海鮮芋圈

568

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Chrysanthemum-Shaped Fish  
with Sweet & Sour Sauce

菊花魚

478

Braised Tofu  
with King Crab Meat, Tiger Prawn & Scallop

海皇帝王蟹肉柯豆腐

388

Stir-Fried Razor Clam  
with Black Bean Sauce

爆炒海蜆子

328

Extra piece 額外一件

118

Steamed Razor Clam  
with Garlic Sauce & Crispy Garlic

金銀蒜蒸海蜆子

328

Extra piece 額外一件

118

Fried Oyster Pancake  
with Seaweed & Baby Leek

香脆紫菜海蠣煎

3 pcs / 6 pcs 件

98 / 188

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→ *Yam Ring with Tiger  
Prawn, Blue Mussel &  
Hokkaido Scallop*  
佛鉢海鮮芋圈

The Yam Ring, also known as Buddha Bowl stuffed with seafood. It is a beloved Singaporean dish. Originating from coastal Fujian, it showcases an array of stir-fried seafood. Experience the freshness of the seafood and indulge in the smooth, delicate texture of the taro paste.

佛鉢芋圈，又被稱為佛鉢飄香，是新加坡廣受歡迎的菜式。它源自福建沿海，融入各種鮮美海鮮。品嚐這道美食，不僅能感受海鮮的鮮甜風味，還能品味到芋蓉的滑順細緻口感。



← *Spanish Red Prawns with  
Red Wine Lees*  
乾燒紅糟西班牙紅蝦

This dish features the traditional Fujian sauce, “Hongzai,” made from rice wine-soaked red glutinous rice lees. The sauce is then used to braise the pan-fried Spanish red prawns. It offers a harmonious blend of delicate sweetness, tanginess, and a subtle hint of wine.

乾燒紅糟西班牙紅蝦展現福建美食的經典風采。糟製工藝運用傳統福建醬汁「紅糟」，由紅糯米浸泡的酒糟所製。此醬汁常見於福建慶典佳餚中。搭配西班牙紅蝦，帶有微妙的酸甜風味，並蘊含細膩的酒香。



Chrysanthemum Flower Cut Fish, a famous traditional dish resembling a flower, is deep-fried and served with a delicious sweet and sour sauce. It combines a crispy exterior, tender interior, and a perfect balance of sour and sweet flavours, creating a delightful culinary experience.

菊花魚是一道傳統名菜，外型似花，先炸後淋上糖醋汁，口感外酥裡嫩，酸甜爽口。



↑ *Chrysanthemum Shaped  
Fish with Sweet & Sour Sauce*  
菊花魚

↙ *Steamed Mud Crab  
with Glutinous Rice*  
飄香紅罽蟹糯米飯



Carefully selected Philippine red caviar crab paired with rich crab roe steamed with glutinous rice, dried seafood and pork belly. Compared to traditional ingredients like duck, the flavours are more delightful and sweet.

精選菲律賓紅罽膏蟹，搭配豐富的蟹膏，再加上以乾海味和五花腩蒸煮的糯米飯，與傳統的鴨肉等材料相比，味道更鮮美甜蜜。





# 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

Tea Smoked Crispy Skin

Chicken

茶王煙燻脆皮雞

428

Fujian He Tian Chicken

with Spring Onion Sauce

蔥香油淋雞

368

Hakka He Tian Chicken

with Ginger and Yellow Wine

客家鹽酒雞

428

“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



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↑ *“Three Yellow Chicken”  
with Red Wine Lees Sauce*  
紅糟本地三黃雞

Indulge in dishes infused with red glutinous rice wine lees, boasting an aromatic aroma. Enhanced with a garnish of crispy curry leaves.

三黃雞以紅糟製作、散發著香醇酒香的菜餚中。搭配脆口的咖哩葉，提升口感享受。

↓ *Xiamen Ginger Duck*

廈門薑母鴨

Xiamen Ginger Duck, originating in Quanzhou, delights in Xiamen, Zhangzhou, and Quanzhou.

Served in a rich reduction sauce, it offers exquisite flavours with a hint of ginger. The red-faced Muscovy duck is braised in a special three-cup sauce. The dish represents refined dining and is perfect for pairing with wine.

廈門薑母鴨源自泉州，風靡閩南三鎮。廈門菜特色為少湯、干香油潤，滋味濃郁。傳統代表名菜，佐餐下酒皆宜。我們選用上等紅面番鴨，配以精心調製的三杯汁，味道豐富濃郁，令人回味無窮。



# 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 Ginkgo, Lily Bulb, Tofu &  
Wood Ear Mushrooms

一品羅漢齋

228

Braised Boletus in "Tofu Box"  
with Shan Shu

牛肝菌釀豆腐盒拌山蘇菜

238

Stir-Fried Minced Pork  
with Green Beans

香辣肉沫四季豆

168

Stir-Fried Fuzhou "Shan Shu"  
with Crispy Pork Lard

福州山蘇菜

188

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 Fujian Noodles  
with Seafood

海鮮福建麵

328

Home-Style Wok-Fried Mian Xian  
with Dried Seafood

家鄉海味炒線麵

328

Fujian-Style Seafood Fried Rice

海鮮福建燴飯

328

Vegetarian 素

Fried Rice with Xiapu Seaweed &  
Dried Mushroom

霞浦頭水紫菜炒飯

218



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↑ *Wok-Fried Fujian Noodles with Seafood*  
海鮮福建麵

The percentage of 5-spice powder in South-East Asia renowned Hokkien mee relies on a flavourful broth brewed from pork bones and shrimp heads. It features yellow noodles, juicy prawns, squid, pork belly, and fresh green mussels, garnished with crispy pork lard for added indulgence. Served alongside sambal chili sauce and a splash of lime Calamansi juice for a refreshing twist.

東南亞福建麵，秘訣盡在以豬骨和蝦頭熬煮的香濃高湯裡。主要食材為黃色麵條，以及鮮美多汁的大蝦、魷魚、五花肉條、青口，配以香脆的豬油渣，讓一切錦上添花。上桌時佐以參峇辣椒醬再淋上一點酸柑汁，清新提味。

↘ *Fried Rice with Xiapu Seaweed  
& Dried Mushroom*

霞浦頭水紫菜炒飯

Savour the exquisite blend of flavours in our vegetarian specialty, Xia Pu seaweed and dried mushroom fried rice. Made with top-grade Toushu seaweed and spinach juice, this dish unlocks a rich and satisfying taste, elevating the vegetable-infused rice to culinary perfection.

霞浦頭水紫菜炒飯為素食主菜之一。選用頭水紫菜與菠菜汁，賦予蔬菜飯濃郁口感。頭次採割的頭水紫菜，葉片極嫩，風味最佳。



# 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

68

“Orh Nee” Sweet Taro Paste  
with Japanese Pumpkin

金瓜手工芋泥

78

Traditional Peanut Sweet Soup  
with Homemade Black Sesame Mochi

花生湯配油炸鬼, 手工黑麻糍

88



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↑ *Traditional Peanut Sweet Soup with  
Homemade Black Sesame Mochi*  
花生湯配油炸鬼,手工黑麻糍

The traditional Fujian dessert, peanut soup, takes on a delightful twist with the inclusion of mochi. Experience a unique and flavourful variation of this beloved soup, where the combination of peanuts and mochi creates a captivating sensation.

花生湯是福建的傳統甜品之一，以獨特之法加入麻糍，使花生湯賦予全新風味。期待顧客品嚐到與眾不同的花生湯，帶來獨特的味覺體驗。





MING  
PAVILION