



MING PAVILION MID-AUTUMN FESTIVAL DINNER MENU

FUJIAN SNACKS

閩南五香卷

Deep-Fried Five Spice Pork Roll

福州炸糟鰻

Fujian Red Wine Lees Flavoured Crispy Eel

陳年青紅醉花螺

Marinated Whelks in Qinghong Rice Wine

廈門風味潤餅配帝王蟹肉

Xiamen-Style "Popiah" with King Crab Meat

SOUP

鷄湯汆海蚌

Blanched Jumbo Surf Clams in Chicken Soup

FROM THE SEA & MINNAN SINGAPOREAN

閩南煎封東星斑

Minnan Style Pan-Seared Coral Red Garoupa

乾燒紅糟西班牙紅蝦

Spanish Red Prawns with Red Wine Lees

脆皮富貴雞

Crispy Skin Chicken with Sticky Rice

閩派水仙茶王牛肩肉

Wok-Fried Wagyu Beef Chuck Roll with Laocong Shuixian

上湯浸山蘇菜配九年百合

Fuzhou "Shan Shu" with 9 Years Lily Bulbs & Supreme Broth

紅菇海鮮湯麵線

Tiger Prawn, Quail Egg, Wild Russula with Soup Rice Noodle

DESSERT

花生湯配手工黑麻糍

Traditional Peanut Sweet Soup with

Homemade Black Sesame Mochi

茗悅福建月餅

Ming Pavilion Fujian Mooncake

每位 \$1,088 per person (Minimum 4 Persons 四位起)

以上價目均以港幣計算，並另收加一服務費。

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



MING PAVILION MID-AUTUMN FESTIVAL TASTING DINNER MENU

FUJIAN SNACKS

閩南五香卷

Deep-Fried Five Spice Pork Roll

福州炸糟鰻

Fujian Red Wine Lees Flavoured Crispy Eel

福州老酒醉蜆子

Drunken Scotland Razor Clams with Qing Hong Rice Wine

SOUP

松茸竹筴燉蕃茄湯

Double-Boiled Tomato Broth with
Matsutake Mushroom & Bamboo Fungus

FROM THE SEA & MINNAN SINGAPOREAN

閩南煎封東星斑

Minnan Style Pan-Seared Coral Red Garoupa

蔥香油淋雞

Fujian He Tian Chicken with Spring Onion Sauce

閩派水仙茶王牛肩肉

Wok-Fried Wagyu Beef Chuck Roll with Laocong Shuixian

上湯浸時蔬

Seasonal Greens with Supreme Broth

紅菇海鮮湯麵線

Tiger Prawn, Quail Egg, Wild Russula with Soup Rice Noodle

DESSERT

花生湯配手工黑麻糍

Traditional Peanut Sweet Soup with
Homemade Black Sesame Mochi

茗悅福建月餅

Ming Pavilion Fujian Mooncake

每位 \$888 per person (Minimum 4 Persons 四位起)

以上價目均以港幣計算，並另收加一服務費。

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