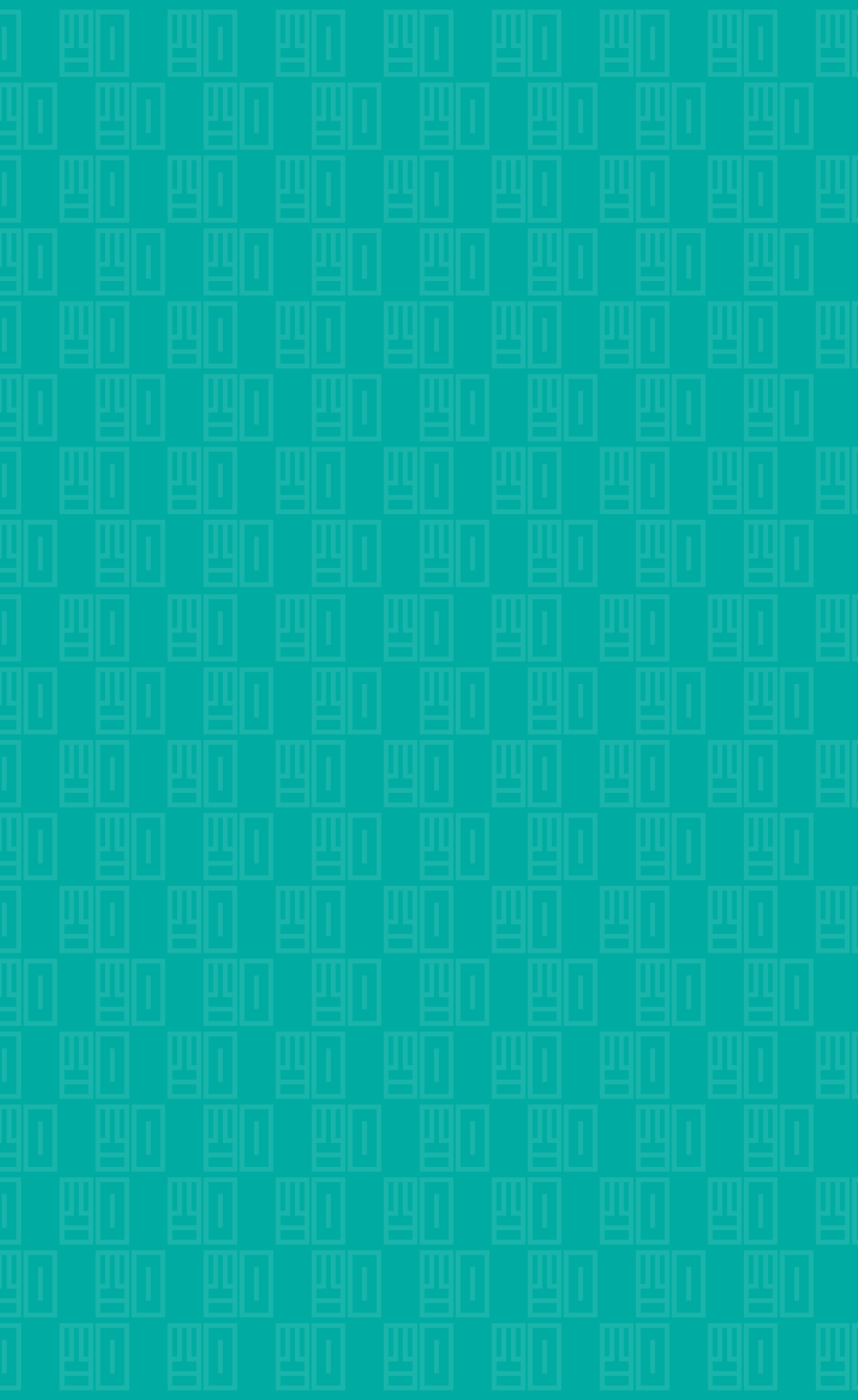


明珠 40 小馆





## 明珠小館

香港首間集合傳統淮揚小點及南北麵食於一身的食府。

以「淮揚十六饌」、「本幫十二釵」、「南北四面食」及「飯前一碗湯」四個主題貫穿整個菜單。將上海、杭州、北京等地的傳統美點及家常小菜；甚至是內蒙、新疆及蘭州等極具民族特色的麵食及小點也演繹得淋漓盡致。

正宗道地的精巧小品，讓你一次過嚐盡大江南北的各種風味。

# 淮揚十六饌

## APPETIZER

### 風味口水雞

Chicken in Sichuan Chili Sauce

HK\$ 68

### 花彫醉雞

Chilled Chicken in Chinese Wine

HK\$ 68

### 五香燻魚

Smoked Fish with Spices

HK\$ 68

### 蔥油海蜇蘿蔔絲

Jelly Fish and Shredded Turnip

HK\$ 68

### 富貴黃金磚

Golden Deep-fried Tofu Cubes

HK\$ 38

### 鎮江肴肉

Crystal Pork Aspic

HK\$ 48

### 四喜烤夫

Braised Gluten with Mushroom

HK\$ 48

### 七味炸金菰

Deep Fried Enoki Mushroom with Shichimi

HK\$ 38

# 淮揚十六饌

## APPETIZER

### 香醃乳鴿

Wine-saturated Pigeon

HK\$ 68

### 海苔醬豬手

Pork Knuckle with Seaweed Sauce

HK\$ 48

### 雞絲粉皮

Cold Vermicelli with Shredded Chicken

HK\$ 58

### 風味燒鱔粒

Roasted Diced Eel in Teriyaki Sauce

HK\$ 78

### 普寧豆腐

Deep-fried Tofu with Bean Sauce

HK\$ 38

### 雞汁百頁結

Bean Curd Sheet in Chicken Broth

HK\$ 48

### 雪菜豆瓣酥

Board Bean Mousse with Preserved Vegetables

HK\$ 58

### 香乾馬蘭頭

Dried Bean Curd with Minced Greens

HK\$ 48

本幫十二釵

MAINS

脆皮咖喱牛腩

Crispy Curry Beef Brisket

HK\$ 68

欖菜干煸四季豆

Sautéed Broad Beans with Minced Pork & Preserved Olive

HK\$ 48

水煮牛肉 

Poached Sliced Beef in Chili Oil

HK\$ 88

燒汁焗大蝦

Sautéed Prawns with Sweet and Sour Sauce

HK\$ 98

辣子霸王排骨丁 

Fried Diced Spare Ribs with Dried Chili

HK\$ 78

蝦籽扒海參 

Braised Sea Cucumber with Shrimp Roes

HK\$ 198

椒鹽九肚魚

Stir-fried White Fish in Spiced Salt

HK\$ 68

本幫十二釵

MAINS

芥末蝦仁

Sautéed Shrimps with Mustard Sauce

HK\$ 68

咸菜紅燒大鱈煲

Braised Eel with Preserved Cabbage in Claypot

HK\$ 198

百頁紅燒肉 

Braised Pork with Bean Curd Sheet

HK\$ 88

雞汁濃湯浸上素 

Simmered Vegetables in Chicken Broth

HK\$ 68

碧綠川椒雞

Sautéed Chicken with Sichuan Chili

HK\$ 78

蔥花炒蠔爽

Stir-fried Oyster with Spring Onion

HK\$ 68

XO 醬帶子蝦仁 

Sautéed Shrimp and Scallop with Homemade XO Seafood Sauce

HK\$ 168

# 飯前 一碗湯

## SOUP

### 四川酸辣羹

Hot & Sour Thick Soup

HK\$ 42

### 太極素菜羹

Chinese Spinach & Egg White Thick Soup

HK\$ 46

### 齊菜黃魚羹

Vegetables and Yellow Croaker Soup

HK\$ 56

### 胡椒燉豬肚

Double Boiled Pork Tripe and Pepper Soup

HK\$ 46

### 青欖燉螺頭

Double Boiled Sea Whelk and Green Olive Soup

HK\$ 98

# 南北 四麵食

## NOODLES

### 蘭州 LANZHOU

#### 拉麵〈壹麵團十二變〉

Hand-Pulled Noodle (12 combinations)

HK\$ 56

### 新疆 XINJIANG

#### 拉條子

Fried Hand-Pulled Noodle with Sliced Lamb and Vegetable

HK\$ 68

### 北京 BEIJING

#### 餃子

Poached Dumpling

#### 鮮肉 Meat

HK\$ 58

#### 白菜豬肉 Meat & Cabbage

HK\$ 58

#### 香菜牛肉 Beef & Coriander

HK\$ 58

#### 北菰春菜 Mushroom & Mustard Leaf

HK\$ 58



南北  
麵食

NOODLES

上海 SHANGHAI

明珠炒飯

Pearl Fried Rice

HK\$ 98

咸肉菜炒飯

Fried Rice with Salted Pork and Vegetable

HK\$ 78

明珠乾牛肉河

Stir Fried Rice Noodle with Beef

HK\$ 78

蝦油伴麵 

Simmered Noodle with Shrimp Broth

HK\$ 56



甜  
點

DESSERT

公館八寶甜湯 

Double Boiled Eight Treasure Soup

HK\$ 38

桂花酒釀丸子 

Sweet Wine Dumplings in Osmanthus Soup

HK\$ 38

紫米香芒卷

Wild Glutinous Rice Roll with Mango

HK\$ 28

擂沙芝麻球

Deep Fried Sesame Ball

HK\$ 28

斑馬咖啡凍糕

Coffee and Coconut Pudding

HK\$ 28

脆皮奶皇包

Deep Fried Crispy Egg Custard Bun

HK\$ 28

荔茸菊花酥

Deep Fried Taro Puree Cake

HK\$ 28

椰汁紅豆桂花糕

Red Bean and Osmanthus Pudding with Coconut Juice

HK\$ 28

