



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

總廚推介

EXECUTIVE CHEF'S RECOMMENDATION

開胃前菜 APPETIZERS

頭盤薈萃 (花雕醉雞、荔枝汁漬串茄、 桂花鐵棍淮山、柚子小黃瓜、 陳醋木耳)	APPETIZER PLATTER (DRUNKEN CHICKEN WITH HUA DIAO WINE, LYCHEE-PICKLED CHERRY TOMATOES, OSMANTHUS-INFUSED IRON STICK YAM, YUZU CUCUMBER, BLACK FUNGUS WITH AGED VINEGAR)		\$188
黃金脆蝦多	CRISPY SHRIMP TOAST	五件 PCS	另加一件 EXTRA 1 PC \$29
柚子一口凍鮑魚 (四隻)	BITE-SIZED CHILLED ABALONE WITH CITRON (4 PCS)	一客 PER PORTION	另加一件 EXTRA 1 PC \$40

窩心暖湯 SOUP

天籽蘭花膠淮杞 燉螺頭	DOUBLE-BOILED CONCH SOUP WITH CONPOY, DENDROBIUM ORCHID & WOLFBERY	每位 PER PERSON	\$148
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肉類 MEAT

鮮蟲草花荷香蒸滑雞	STEAMED CHICKEN WITH CORDYCEPS FLOWER & LOTUS LEAF	半隻 HALF	全隻 WHOLE
		\$188	\$358
脆皮鹽焗雞 (需一天前預訂)	CRISPY SALT-BAKED CHICKEN (REQUIRES 1 DAY ADVANCE RESERVATION)		全隻 WHOLE \$398



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辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



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海之鮮 SEAFOOD

金沙蟹籽脆斑球	CRISPY GAROUPA FILLETS WITH CRAB ROE, CRISPY GARLIC & SALTED EGG YOLK	\$298
養顏黑蒜蘆筍炒龍蝦球	STIR-FRIED LOBSTER WITH BLACK GARLIC & ASPARAGUS	\$398
龍皇大良炒鮮奶	SHUNDE STYLE STIR-FRIED MILK WITH LOBSTER	\$298
花膠麻婆豆腐 	FISH MAW MAPO TOFU 	\$128

飯 RICE

明軒炒飯  (雞縱菌醬和牛炒絲苗)	SIGNATURE FRIED RICE WITH WAGYU BEEF & TERMITE MUSHROOM SAUCE 	\$188
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甜品 DESSERTS

雪燕薑茶燉白玉繡球 	DOUBLE-BOILED GINGER SOUP WITH HYDRANGEAS-SHAPED TOFU & SNOW SWALLOW 	\$88
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行政總廚 - 張嘉健師傅

精通傳統與現代粵菜之精髓的張嘉健師傅，擁有超過20年的豐富經驗，擅長融合各地方菜系與亞洲美食，以及將中西烹飪技藝融會貫通，獨樹一格。他曾效力多家知名食府，包括花園中菜廳及香港沙田萬豪酒店等。

張師傅憑藉著多年經驗與對烹飪的熱情，以其精湛的廚藝和對品質的追求，將為明軒帶來耳目一新的菜式，為食客打造難忘的味蕾盛宴。



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海之鮮 **SEAFOOD**

黑蒜甜豆泡蝦球	STIR-FRIED PRAWNS WITH BLACK GARLIC & SWEET PEA	\$268
松露醬滑蛋炒蝦球	STIR-FRIED PRAWNS WITH SCRAMBLED EGG IN TRUFFLE SAUCE	\$268
富貴火腿西施蒸星斑球	STEAMED GAROUPA FILLETS WITH JINHUA HAM & TOFU	\$298
麻香酸菜魚	SIMMERED FISH FILLETS WITH PICKLED CABBAGE IN CHILLI OIL	\$288
西蘭花炒星斑球	STIR-FRIED GAROUPA FILLETS WITH BROCCOLI	\$248
薑蔥豆腐比目魚煲	HALIBUT FILLETS & TOFU WITH GINGER & SCALLION IN SIZZLING POT	\$228
桂花粉絲蝦腰煲	SHRIMPS WITH SCRAMBLED EGG & GLASS VERMICELLI IN SIZZLING POT	\$268
雞蠔菌醬炒玉帶	STIR-FRIED SCALLOPS WITH TERMITE MUSHROOM SAUCE	\$238



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時令鮮蔬 VEGETABLES ◇

時令蔬菜 (清炒 🍏 / 蒜蓉 / 上湯 🍏)	SEASONAL VEGETABLES (STIR-FRIED 🍏 / GARLIC / SIMMERED IN BROTH 🍏)	\$88
豆乳杞子鮮腐竹 浸菜苗 🍏	POACHED VEGETABLES, BEANCURD SHEET & WOLFBERRY IN SOYA MILK 🍏	\$98
啫啫芥蘭煲 🌶	CHINESE KALE IN SIZZLING POT 🌶	\$108
濃湯花膠蟲草花浸菜苗	POACHED VEGETABLES IN CORDYCEPS FLOWER & FISH MAW SOUP	\$128
薑汁黃糖炒芥蘭	STIR-FRIED CHINESE KALE WITH GINGER JUICE & BROWN SUGAR	\$108
紅燒豆腐煲 🍏	BRAISED TOFU POT IN BROWN SAUCE 🍏	\$108





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炒粉麵

RICE & NOODLES



豉油王炒麵 	STIR-FRIED NOODLES WITH SUPREME SOY SAUCE 	\$88
瑤柱蛋白炒飯	FRIED RICE WITH CONPOY & EGG WHITE	\$148
銀芽肉絲脆麵 	CRISPY FRIED NOODLES WITH SHREDDED PORK & BEAN SPROUTS 	\$138
乾炒安格斯牛河	STIR-FRIED RICE NOODLES WITH ANGUS BEEF SLICES IN SOY SAUCE	\$148
濃湯海鮮脆米泡飯	CRISPY RICE WITH ASSORTED SEAFOOD IN SOUP	\$188
海鮮湯稻庭烏冬	INANIWA UDON WITH ASSORTED SEAFOOD IN SOUP	\$188
鮑汁鯧魚雞粒燴飯	BRAISED RICE WITH CHICKEN & OCTOPUS IN ABALONE SAUCE	\$188
蝦皇醬海皇炒飯	ASSORTED SEAFOOD FRIED RICE WITH SHRIMP PASTE	\$168



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甜品 DESSERTS

香滑蛋白杏仁茶	SWEETENED ALMOND CREAM WITH EGG WHITE	\$58
楊枝甘露	CHILLED SAGO CREAM WITH MANGO & POMELO	\$48
芒果糯米糍 (四粒)	MANGO GLUTINOUS RICE DUMPLINGS (4 PCS)	\$78
香芒布甸 (杯)	MANGO PUDDING (CUP)	\$58
棗皇糕	STEAMED RED DATE PUDDING	\$58

茶芥 TEA CHARGE \$15

開瓶費 CORKAGE (每瓶 PER BOTTLE)
標準瓶葡萄酒 STANDARD WINE \$200
烈酒 / 大瓶裝 SPIRITS / MAGNUM \$350
切餅費 CAKE-CUTTING FEE \$100

訂座 RESERVATIONS +852 3910 2933



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