



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

Cycle A:
23 - 27 August
23 - 27 September
21 - 25 October

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位用 FOR 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

陳醋木耳小黃瓜 | 懷舊燒賣 | 魚香茄子鹹水角
CHILLED WOOD FUNGUS & CUCUMBER WITH VINEGAR | STEAMED PORK & SHRIMP DUMPLING |
CRISPY PUFF STUFFED WITH SPICY MINCED PORK

明軒老火湯 | **+\$28**升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜二選一：欖菜肉末四季豆 / 高湯蟲草花雲耳浸菜苗

CHOICE OF ONE MAIN:

STIR-FRIED STRING BEANS WITH MINCED PORK & PRESERVED OLIVE LEAVES /
POACHED VEGETABLES WITH CORDYCEPS FLOWER & BLACK FUNGUS IN SUPERIOR BROTH

鳳梨雞粒炒絲苗

PINEAPPLE & CHICKEN FRIED RICE

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位用 FOR 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

椒鹽豆腐 | 清新素菜餃 | 帶子菜苗餃
CRISPY TOFU CUBE WITH SALT & PEPPER | STEAMED VEGETARIAN DUMPLING |
SCALLOP & BABY VEGGIE DUMPLING

明軒老火湯 | **+\$28**升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜三選二：栗子炆滑雞 / 高湯蟲草花雲耳浸菜苗 / 魚香茄子煲

CHOICE OF TWO MAINS:

BRAISED CHICKEN WITH CHESTNUT / POACHED VEGETABLES
WITH CORDYCEPS FLOWER & BLACK FUNGUS IN SUPERIOR BROTH /
EGGPLANT WITH MINCED PORK IN SIZZLING POT

惹味欖菜炒絲苗

FRIED RICE WITH PRESERVED OLIVE LEAVES

素菜 VEGETARIAN

可轉素菜 VEGETARIAN AVAILABLE

辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

Cycle B:
2 - 6 September
30 September - 4 October
28 October - 1 November

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位用 FOR 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

香辣手撕雞 | 清新素菜餃 | 脆炸素春卷
SPICY HAND-SHREDDED CHICKEN | STEAMED VEGETARIAN DUMPLING |
CRISPY VEGETARIAN SPRING ROLL

明軒老火湯 | **+\$28**升級至精選燉湯 每位計
SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜二選一：秋葵鮮菌炒滑蛋 / 拍蒜炒菜芯

CHOICE OF ONE MAIN:
SCRAMBLED EGG WITH OKRA & MUSHROOM /
STIR-FRIED CHOI SUM WITH GARLIC

豉油皇炒米粉
STIR-FRIED RICE VERMICELLI WITH PREMIUM SOY SAUCE

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位用 FOR 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

避風塘茄子 | 潮式糯米卷 | 魚香茄子鹹水角
EGGPLANT WITH CRISPY GARLIC | CHIU CHAU GLUTINOUS RICE ROLL |
CRISPY PUFF STUFFED WITH SPICY MINCED PORK

明軒老火湯 | **+\$28**升級至精選燉湯 每位計
SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜三選二：黑蒜豉香脆魚塊 / 拍蒜炒菜芯 / 南乳炒藕片

CHOICE OF TWO MAINS:
CRISPY FISH FILLETS IN BLACK GARLIC & SOY SAUCE / STIR-FRIED CHOI SUM WITH GARLIC /
STIR-FRIED LOTUS ROOT WITH NANRU

銀芽肉絲湯米
RICE VERMICELLI WITH BEAN SPROUT & SHREDDED PORK IN SOUP

素菜 VEGETARIAN

可轉素菜 VEGETARIAN AVAILABLE

辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

Cycle C:
9 - 13 September
7 - 10 October
4 - 8 November

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位用 FOR 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

胡麻醬手撕雞 | 南瓜上素蒸粉粿 | 蘿蔔千絲酥
HAND-SHREDDED CHICKEN WITH SESAME SAUCE |
STEAMED VEGETARIAN DUMPLING WITH PUMPKIN |
CRISPY TURNIP PUFF

明軒老火湯 | +\$28升級至精選燉湯 每位計
SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜二選一：西檸脆雞 / 上湯杞子浸菜苗
CHOICE OF ONE MAIN:
CRISPY CHICKEN IN LEMON SAUCE /
POACHED VEGETABLES WITH WOLFBERY IN SUPERIOR BROTH

頭抽牛崧炒絲苗
MINCED BEEF FRIED RICE WITH PREMIUM SOY SAUCE

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位用 FOR 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

柚子小黃瓜 | 黑松露野菌餃 | 脆炸素春卷
CHILLED CUCUMBER WITH POMELO | BLACK TRUFFLE MUSHROOM DUMPLING |
CRISPY VEGETARIAN SPRING ROLL

明軒老火湯 | +\$28升級至精選燉湯 每位計
SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜三選二：黑醋咕嚕肉 / 上湯杞子浸菜苗 / 紅燒豆腐
CHOICE OF TWO MAINS:
SWEET & SOUR PORK IN BLACK VINEGAR / POACHED VEGETABLES
WITH WOLFBERY IN SUPERIOR BROTH /
BRAISED TOFU IN BROWN SAUCE

頭抽肉末炒絲苗
MINCED PORK FRIED RICE WITH PREMIUM SOY SAUCE



素菜 VEGETARIAN



可轉素菜 VEGETARIAN AVAILABLE



辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位用 FOR 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

涼拌青瓜白玉耳  | 懷舊叉燒包 | 黑蒜蒸排骨
CHILLED CUCUMBER & WHITE FUNGUS  | STEAMED BBQ PORK BUNS |
STEAMED PORK RIBS WITH BLACK GARLIC

明軒老火湯 | **+\$28**升級至精選燉湯 每位計
SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜二選一：南乳蓮藕炒雞片 / 薑汁炒芥蘭 
CHOICE OF ONE MAIN:
STIR-FRIED CHICKEN & LOTUS ROOT WITH NANRU /
STIR-FRIED CHINESE KALE WITH GINGER JUICE 

櫻花蝦炒絲苗
FRIED RICE WITH SAKURA SHRIMP

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位用 FOR 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

桂花淮山 | 欖菜肉崧餃 | 麻辣鮮蝦春卷 
CHILLED YAM WITH OSMANTHUS | STEAMED MINCED PORK DUMPLING
WITH PRESERVED OLIVE LEAVES | MALA SPICY SHRIMP SPRING ROLL 

明軒老火湯 | **+\$28**升級至精選燉湯 每位計
SOUP OF THE DAY (+\$28 PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

主菜三選二：薑蔥枝竹魚柳煲 / 薑汁炒芥蘭  / 老干媽干煸四季豆  
CHOICE OF TWO MAINS:
FISH FILLETS WITH BAMBOO SHOOT IN SIZZLING POT / STIR-FRIED CHINESE KALE
WITH GINGER JUICE  / STIR-FRIED STRING BEANS WITH CHILLI SAUCE  

櫻花蝦肉末炒絲苗
SAKURA SHRIMP & MINCED PORK FRIED RICE