

您的叁餐寻味之旅
Your Bazaar Journey

Bazaar
叁餐





叁餐集市 2-4 人菜单

Bazaar basket for 2-4 persons

自选 5 道菜品 688
(2份不同的开胃菜 , 2份不同的主菜 , 1份甜点)
Choose 5 dishes from the menu
(2 different starters, 2 different main courses, 1 dessert)

配一瓶圣安娜佳品红葡萄酒 888
Inclusive a bottle of Santa Ana, Caracter, Cabernet Sauvignon-Malbec
Mendoza, Argentina



叁餐集市 4-6 人菜单

Bazaar basket for 4-6 persons

自选 8 道菜品 1288
(3份不同的开胃菜 , 3份不同的主菜 , 2份不同的甜点)
Choose 8 dishes from the menu
(3 different starters, 3 different main courses, 2 different desserts)

厨师推荐:
龙虾沙拉, 法国芬迪克莱尔生蚝3只, 伊比利亚火腿, RV和牛西冷250克
香烤脆皮咸鸡, 清蒸老虎斑, 提拉米苏, 红丝绒蛋糕

Chef Recommendation:
Lobster cocktail, Fine de Clair oyster 3 pc, Iberico ham
RV Wagyu M5+ Striploin steak 250g, Crispy roasted whole chicken
Steamed Tiger Grouper, Tiramisu, Red velvet

配一瓶圣安娜佳品红葡萄酒 1488
Inclusive a bottle of Santa Ana, Caracter, Cabernet Sauvignon-Malbec
Mendoza, Argentina



叁餐奢华集市 4-6 人菜单

Bazaar luxury basket for 4-6 persons

自选 12 道菜品 3888
(3份不同的开胃菜 , 4份汤, 3份不同的主菜, 3份不同的甜点)
Choose 12 dishes from the menu
(3 different starters, 4 soups, 3 different main courses, 3 different desserts)

厨师推荐:
阿拉斯加蟹脚, 香煎鹅肝, 龙虾沙拉, 4份汤
澳洲RV和牛肉眼 M5+ (400克 作为3道主菜)
香橙巧克力蛋糕, 红丝绒蛋糕, 提拉米苏

Chef Recommendation:
Alaska crab leg, Pan-fried foie gras, Lobster cocktail , four soups
Australian Rangers Valley Wagyu Cube Roll M5+ (400g -- as 3 courses)
Orange Chocolate Cake, Red velvet, Tiramisu 4288

配两瓶圣安娜佳品红葡萄酒
Inclusive two bottles of Santa Ana, Caracter, Cabernet Sauvignon-Malbec
Mendoza, Argentina

叁餐集市额外加收 费用于:
Additional charge for Bazaar basket will be aplied for:

阿拉斯加蟹脚 888
Alaska Crab Leg

澳洲RV和牛肉眼M5+ (400克) 688
Australian Rangers Valley Wagyu Cube Roll M5+ (400g)



素食精选 Vegetarian option



精选推介 Signature dish



纯素精选 Vegan option

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素食精选 Vegetarian option



精选推介 Signature dish



纯素精选 Vegan option

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新鲜海鲜
Fresh Seafood

阿拉斯加蟹脚 988
Alaska Crab Leg

汁酱：
红酒醋汁，日式酱油，日式芥末，柠檬
Dressings:
Red wine vinegar, Japanese soy sauce
Wasabi, lemon

现场开生蚝
Freshly Shucked Oysters

法国芬迪克莱尔 3pcs/168
Fine de Clair, France pc/58

汁酱：
新鲜柠檬，红酒醋汁，辣椒仔
Dressings:
Fresh lemon, red wine vinegar, tabasco

寿司
Sushi

每款2贯 / Each 2 Pieces 188

三文鱼火焰寿司
Grilled Salmon Sushi

金枪鱼寿司
Tuna Sushi

带子寿司
Scallop Sushi

选择你的口味：
精选酱油，腌姜，芥末，柠檬
Choose your flavor:
Premium soy sauce, pickled ginger
Wasabi, lemon

素食精选 Vegetarian option 精选推介 Signature dish 纯素精选 Vegan option

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刺身
Sashimi

每款2片 / Each 2 Pieces

三文鱼, 金枪鱼, 带子
Salmon, Tuna, Scallop

选择你的口味:
精选酱油, 腌姜, 芥末, 柠檬
Choose your flavor:
Premium soy sauce, pickled ginger, wasabi, lemon

188



龙虾沙拉
Lobster Cocktail
¥288

前 菜
Appetizer

- ★

龙虾沙拉
Lobster Cocktail

龙虾, 罗马生菜, 牛油果, 鸡尾酒汁
熏甜椒粉
Lobster, romaine lettuce, avocado
Marie rose sauce, smoked paprika

288
- 香煎鹅肝
Seared Foie Gras

焦糖洋葱, 提子苹果汁, 榛子
Caramel onion, raisin apple jus, hazelnut

198
- 布拉塔芝士沙拉
Burrata Cheese Salad

多彩番茄, 芦笋, 花果
柚子醋汁
Cherry tomatoes, asparagus, figs
Yuzu dressing

128
- ★

伊比利亚火腿
Iberico Ham

蜜瓜, 芝麻菜, 帕玛森芝士
Fresh rock melon, arugula, sliced parmesan

158
- ✓

菠菜沙拉
Spinach Salad

嫩叶菠菜, 芒果, 核桃, 柠檬蜂蜜汁
Baby spinach, mango, walnut
Lemon honey dressing

98
- 川香拌螺头
Tossed Sea Whelk, “Sichuan” style

香芹, 莴笋, 四川辣椒油
Chinese celery, celtuce
Sichuan chili oil

128
- 凯撒沙拉
Caesar Salad

罗马生菜, 厚切培根, 帕玛森芝士
凤尾鱼, 面包丁
Romaine lettuce, bacon, parmesan
Anchovies, crouton

128
- 叁餐主厨沙拉
Bazaar Chef's Salad

烤鸡肉, 烟熏三文鱼, 火腿, 水煮蛋
青瓜, 番茄, 甜玉米, 意大利黑醋汁
Grilled chicken, smoked salmon, honey
Glazed ham, boiled egg, cucumber
Tomato, sweet corn, balsamic dressing

158
- 温泉蛋沙拉碗
Onsen Tamago Salad

三文鱼, 牛油果, 玉米粒, 海苔
蟹柳, 芝麻海草, 温泉蛋
Salmon, avocado, corn, nori, kanikama
Seaweed & sesame, Onsen Tamago

158

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香煎鹅肝
Seared Foie Gras
¥198



布拉塔芝士沙拉
Burrata Cheese Salad
¥128



川香拌螺头
Tossed Sea Whelk
“Sichuan” style
¥128



无花果椰子花胶鸡清汤
Double Boiled Chicken Consommé
¥188

广式靓汤和面档
Cantonese Noodles & Soups

无花果椰子花胶鸡清汤 188
Double Boiled Chicken Consommé
椰子, 无花果, 花胶
松茸, 枸杞
Coconut, fish maw, Matsutake mushrooms
Chinese wolfberry

港式牛腩面 88
“Hong Kong Style” Noodle Soup
牛腩, 碱水面, 蔬菜, 葱花, 牛肉汤
Braised brisket, vegetables
Spring onions, beef soup

现场浓汤堂灼深海龙趸鱼 128
Braised South China Sea Giant
Grouper in Superior Broth
龙趸鱼, 虾仁, 蚝仔, 豆腐, 葱花, 香菜
Giant grouper, shrimp, oyster, bean curd
Spring onion, coriander

精选配料:
葱花, 香菜, 香芹, 辣椒酱, 酱油, 香醋
脆干葱, 花生, 脆片, 榨菜, 潮州菜朴, 橄榄菜
Choose additional condiments:
Spring onion, coriander, celery, chili paste
Soy sauce, vinegar, crispy shallot, peanuts, crispy fritter
Pickle, ‘Chaozhou’ pickled turnip, preserved vegetables

广式云吞汤面 88
Wonton Noodle Soup
鲜虾云吞, 碱水面, 青菜, 浓鸡汤
Shrimp wonton, noodles, vegetables
Double boiled chicken soup

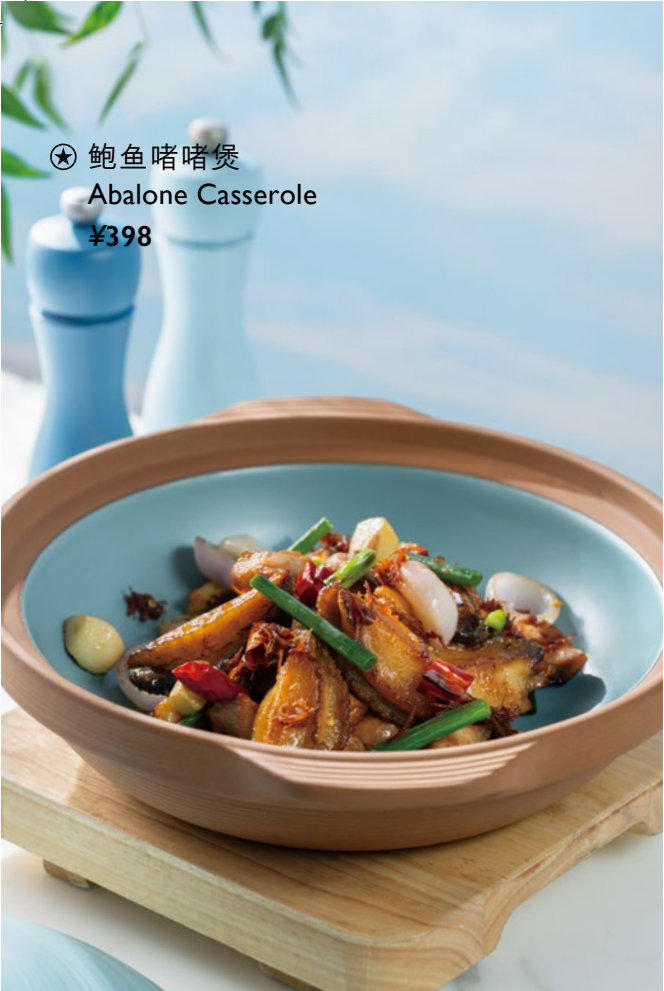
中式点心
Dim Sum

虾饺 68
Shrimp Dumpling
虾仁, 猪肉
Shrimp, pork

猪肉烧卖 68
Siu Mai
猪肉, 调料
Pork, seasoning

蜜汁叉烧包 68
BBQ Pork Bun
猪肉, 叉烧酱
Pork, Char Siu sauce

您在叁餐每消费一碗广式云吞汤面或港式牛腩面, 深圳文华东方酒店将捐赠 ¥4元至红树林基金会 (MCF) 用于湿地保护和公众教育工作。
For each “Hong Kong Style” Noodle Soup or Wonton Noodle Soup, Mandarin Oriental, Shenzhen will donate RMB 4 to the Mangrove Foundation for wetland conservation and public education.



★ 鲍鱼啫啫煲
Abalone Casserole
¥398



普宁豆酱金不换焗黑虎虾
Baked Black Tiger Prawns
“Puning” Bean Paste, Basil
¥358



★ 清蒸老虎斑
Steamed Tiger Grouper
Supreme Soy Sauce
¥388 (600Gr/pc)

传统烹饪
Steamed, Braised, Pan Fried

XO酱爆花胶公 398
Braised Fish Maw, XO Sauce

★ 鲍鱼啫啫煲 398
Abalone Casserole
大连鲍鱼, 鸡软骨, XO酱, 干葱
生姜, 香葱, 香蒜, 干辣椒
'Dalian' abalone, chicken cartilage, XO sauce
Dried scallions, ginger, spring onion, garlic, chili

乳山生蚝啫啫煲 358
Oysters Casserole
乳山生蚝, 大连鲍鱼, 蒜蓉酱, 干葱
生姜, 香葱, 香蒜
“Rushan” oysters, 'Dalian' abalone, garlic sauce
Shallots, ginger, green onion, garlic

★ 清蒸老虎斑 600Gr/pc/388
Steamed Tiger Grouper
Supreme Soy Sauce

椒麻牛小排 398
Beef Short Ribs,
“Sichuan” Pepper, Chili
花椒, 薄荷, 干辣椒
Sichuan pepper, mint, dried chili

普宁豆酱金不换焗黑虎虾 358
Baked Black Tiger Prawns
“Puning” Bean Paste, Basil

避风塘蒜香吉士排骨 298
Deep-fried Pork Ribs, Garlic, Chili

瑶柱上汤时蔬 98
Conpoy Vegetables in Superior Broth
瑶柱, 蔬菜, 浓汤, 枸杞
Conpoy, vegetables, superior broth
Chinese wolfberry

腊味炒饭 88
Wok-fried Jasmine Rice, Cured
Sausages, Cured Meat, Soya Sauce

我们优先采购本地鱼类，以确保新鲜与品质；当本地无法供应时，我们严格选择获得可持续认证的产品，始终践行负责任采购的理念，并为顾客提供卓越的品质保障。
All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

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西餐

From The Western Kitchen

文华经典汉堡 168

Mandarin Classic Burger

牛肉饼, 酸青瓜, 芝麻菜, 炒洋葱
芝士, 培根, 鸡尾酒汁, 芝麻面包
Beef, gherkin, arugula, sauteed onion
Cheese, bacon, cocktail sauce, sesame bun

★法式焗龙虾 388

Lobster Thermidor

芥末奶油汁, 蘑菇, 帕马森芝士
Mustard cream sauce, mushroom
Parmesan cheese

香蒜辣味海鲜 358

Spicy Garlic Seafood

大虾, 青口, 鲍鱼, 蒜, 辣椒, 欧芹, 柠檬
Prawn, mussel, abalone, garlic, dried chili
Parsley, lemon

★香烤脆皮咸鸡 388

Crispy Roasted Whole Chicken

柠檬, 烤蔬菜
Lemon, roasted vegetables

蒙古蒜香孜然辣椒烤羊排 398

Mongolian Roasted Lamb Chop

香蒜, 辣椒粉, 孜然, 牛蒡, 葱油饼
Garlic, chili, cumin, pickled burdock
Spring onion pancake

香煎挪威三文鱼柳 298

Seared Norwegian Salmon

甜豆, 豆苗, 白葡萄酒汁
Sweet beans, pea shoots, white wine sauce

慢烤带骨牛肋排 398

Slow-cooked Beef Short Ribs

泡椒莴笋, 香料粉
Pickled pepper lettuce, chilli powder

★M5+RV和牛西冷 250克 398

Rangers Valley Wagyu M5+ Striploin Steak 250g

腌制黄瓜, 铁板蒜蓉蔬菜, 奶油黑椒汁
Cucumber kimchi, sauteed garlic vegetables
Creamy black pepper sauce

★澳洲Rangers Valley 和牛肉眼 M5+ 400g 788

Australian Rangers Valley Wagyu Cube Roll M5+, 400g

适合2人分享 Recommended for 2 persons
烤番茄, 铁板蒜蓉蔬菜, 奶油黑椒汁
Roasted tomato, sauteed garlic vegetables
Creamy black pepper sauce

BBQ烤猪肋排 358

BBQ Pork Ribs

腌制黄瓜, 卷心菜色拉, BBQ汁
Cucumber kimchi, coleslaw
BBQ sauce

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香烤脆皮咸鸡 ★
Crispy Roasted Whole Chicken
¥388



BBQ烤猪肋排
BBQ Pork Ribs
¥358



★澳洲Rangers Valley 和牛肉眼 M5+ 400g
Australian Rangers Valley Wagyu
Cube Roll M5+, 400g
¥788



豆腐芝士蛋糕
Tofu Cheesecake
¥88



香橙巧克力蛋糕
Orange Chocolate Cake
¥88

甜品
From Our Pastry Chef

🍷 提拉米苏 Tiramisu 马斯卡普尼奶油, 手指饼, 咖啡利口酒 Mascarpone cream, lady finger biscuit Kahlua liquor	88	🍷🌟 香蕉巧克力榛子酱可丽饼 Banana & Hazelnut Crepe 榛子果仁糖, 巧克力酱 Hazelnut praline, chocolate ganache	78
🍷 红丝绒蛋糕 Red Velvet 红丝绒蛋糕胚, 柚子酸奶油 红果果酱, 树莓 Red velvet sponge, yuzu sour cream Red fruit compote, raspberry	88	🍷 精选冰淇淋 & 雪芭 球 /scoop Selection of Ice Cream & Sorbet 香草, 椰子, 草莓, 巧克力 Vanilla, coconut, strawberry, chocolate	38
豆腐芝士蛋糕 Tofu Cheesecake 香草蛋糕胚, 豆腐芝士慕斯 海盐蜂蜜打发甘纳许 Vanilla biscuit, tofu cream cheese mousse Salted honey whipped ganache	88	🍷🍷 时令水果拼盘配浆果 Seasonal Fruits and Berries	128
香橙巧克力蛋糕 Orange Chocolate Cake 巧克力松软蛋糕胚, 香橙果酱 库堪贝巧克力慕斯 Chocolate soft sponge, orange compote Hukambi chocolate mousse	88	🍷 冰冻燕窝杨枝甘露 Chilled Mango Cream Imperial Birds' Nest, Pomelo, Sago	158

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