

嘗.....原味

## Man Wah Seasonal Specialties

太史松茸戈渣

Deep-fried matsutake mushroom pudding


六件 \$390 for 6 pieces

松茸竹笙蟹肉燴血燕

Braised red bird's nest, crab meat, bamboo pith, matsutake mushroom 


每位 \$748 per person

極品魚湯泡龍蝦球

Sautéed lobster, superior fish broth 

\$688

津絲乾煏鮮蟹鉗

Wok-fried crab claw, glass noodles 


每位 \$568 per person

玉鱗魚躍逐金波

Steamed and sautéed egg with lobster meat, sea urchin,  morel mushroom, mini goldfish dumplings


每位 \$268 per person

金湯玻璃蝦球

Wok-fried prawn, premium chicken broth 



每位 \$388 per person

黑魚籽牛肝菌汁煎北海道元貝皇

Pan-fried Hokkaido scallop, porcini mushroom sauce, caviar 


每位 \$388 per person

遠年陳皮柱侯焗鱈魚

Baked cod, chu hou paste, aged tangerine peel  

每位 \$368 per person

老人頭菌炒南非鮮鮑片

Wok-fried fresh South African abalone slices, catathelasma mushroom 

每位 \$368 per person

脆炸牛腩酥

Deep-fried beef tongue

\$468

酸辣魚湯浸野生菌

Poached wild mushrooms, hot and sour fish soup 

\$438

雞油菌鹹肉砂鍋菜飯

Fried vegetable rice in casserole, salty Pork, chanterlle

\$528

酒香古法鹽焗雞

Salt baked chicken, Chinese wine

\$1,588

(48 小時前預訂, 午市及晚市各限量供應一隻, 截止時間為每天下午 1 時正)  
(Pre-order required 48 hours in advance, with a limited order of one each for lunch and dinner,  
with a cut-off time 1pm the day prior)



文華精選介紹  
Signature Dish



含有堅果  
Contains Nuts



素食  
Vegetarian



可持續發展海鮮  
Sustainably Sourced Seafood

如閣下對任何食物有敏感或要求, 請於點單時告知您的服務員

If you have any concerns regarding food allergies, please inform your server before ordering


價格以港幣計算, 另加一服務費。Prices are in Hong Kong dollars and subject to 10% service charge.

## 小食、前菜 Appetizers




滬燒鮑魚

Marinated abalone, Shanghainese-style  
每位 \$228 per person

鮮蝦春卷 或 素春卷 

Spring roll, shrimp or vegetable  
\$178


香煎珍菌素鵝

Pan-fried bean curd sheet roll, assorted mushrooms   
\$288

蔥油海蜇頭

Marinated jellyfish head, spring onion oil  
\$288

柚子醋小青瓜

Chilled cucumber, yuzu vinegar   
\$168

## 明爐燒味 Chinese Barbecue

化皮乳豬件

Roasted suckling pig  
\$448



蜜味西班牙黑豚肉叉燒

Barbecued Iberian pork loin, longan honey  
\$488

玫瑰豉油雞

Marinated chicken, soya sauce  
全隻 Whole \$808  
半隻 Half \$448

潮蓮燒鵝

Roasted goose, plum sauce  
\$448



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## 湯、羹 Soup

松茸榆耳黃耳燉雪蓮子  
Double-boiled, honey lotus seed, matsutake mushroom,   
elm fungus, yellow fungus  
每位 \$348 per person



鮮蟹肉海鮮酸辣羹  
Hot and sour soup, crab meat, superior seafood  
每位 \$348 per person

女士湯  
Double-boiled, silkie chicken, sea conch, cordyceps  
每位 \$468 per person

男士湯  
Double-boiled, silkie chicken, conpoy, sliced antler, maca  
每位 \$398 per person

杏汁菜膽燉海螺湯  
Double-boiled, sea conch, Chinese cabbage, almond cream   
每位 \$468 per person

## 燕窩 Bird's Nest

紅燒官燕  
Braised, Kam Wah ham, superior soup  
每位 \$728 per person

高湯蟹肉乾撈官燕  
Double-boiled, crab meat, superior soup  
每位 \$768 per person

竹笙釀官燕  
Braised, bamboo pith, Kam Wah ham  
每位 \$768 per person

蟹肉燕窩羹  
Braised, crab meat  
每位 \$398 per person



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## 海鮮 Seafood

龍蝦

Live lobster



上湯開邊焗 Baked, supreme broth

薑蔥焗 Baked, ginger, spring onion

芝士牛油焗 Baked, cheese, butter

蒜茸蒸 Steamed, garlic

市價 Market price

蠔皇原隻廿三頭南非吉品鮑魚

Stewed whole South African abalone, oyster sauce (23 ppc\*)



每位 \$1,688 per person

珊瑚酥薑蒸斑件

Steamed grouper fillet, crab meat, tomato, broccoli, ginger



每位 \$368 per person

柚子汁焗釀蟹蓋伴香醋啫喱

Baked green crab meat, yuzu sauce, Chin Kiang vinegar jelly



(需時 30 分鐘 Please allow 30 minutes of preparation time)

每位 \$328 per person

百花炸蟹钳

Deep-fried crab claw coated, minced shrimp



每位 \$258 per person

碧綠油泡石斑球

Stir-fried grouper fillet, seasonal greens



\$828

西蘭花炒澳洲帶子

Stir-fried Australian scallops, broccoli



\$698

銀環柱甫扣南非鮑魚

Stewed South African abalone, conpoy, turnip



每位 \$348 per person



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## 家禽 Poultry



香烤片皮鴨

Peking duck

全隻 Whole \$1,588

半隻 Half \$888

二食 Second Course

生菜片鴨崧

Wok-fried minced duck, bamboo shoots, lettuce



魚香茄子炆鴨粒

Braised duck meat, eggplant, salted fish, chilli broad bean sauce

蠔皇鮮菇炒鴨肉

Stir-fried duck meat, straw mushroom, yellow chive, oyster sauce

脆皮炸雞

Crispy chicken

全隻 Whole \$808

半隻 Half \$448

## 肉類 Meat

中式煎 M9 澳洲和牛

Pan-fried Australian M9 Wagyu, Cantonese-style

每位 \$488 per person

蒜香黑椒爆炒 M9 和牛粒

Wok-fried Australian M9 Wagyu, garlic, black pepper

\$688

甜梅菜燒牛肋骨

Roasted beef rib, preserved vegetables

\$788



鮮鳳梨咕嚕肉

Sweet and sour pork, fresh pineapple

\$328

圍村扣五層肉

Braised pork belly, taro

每位 \$228 per person



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## 有機時蔬、豆腐 Organic Vegetable, Bean Curd

素酸辣羹

Hot and sour vegetarian soup 

每位 \$298 per person

馬拉盞蝦乾黑豚肉碎芥蘭煲

Stir-fried kale in casserole, minced kurobuta pork,  
dried shrimp, belacan paste

\$328

鮑汁羊肚菌紅燒豆腐

Braised bean curd, morel mushroom, abalone sauce

\$368

米皇瑤柱浸菜苗

Poached seasonal vegetable, conpoy, supreme soup with rice

\$308

欖菜肉碎乾煸法邊豆

Stir-fried French beans, minced pork, preserved olive and vegetable

\$298

菠蘿咕嚕脆香菇

Sweet and sour shiitake mushroom 

\$298

薑糖酒炒芥蘭

Stir-fried Kale, ginger, Chinese wine 

\$268



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## 飯、麵 Rice & Noodles

原隻南非鮑魚燴絲苗  
Braised rice, whole abalone  
每位 \$268 per person

蛋白菜粒炒香苗  
Fried rice, assorted vegetables, egg white  
每位 \$148 per person

龍井蔥油撈天使麵  
Tossed angel hair pasta, spring onion oil, crispy longjing tea leaves  
每位 \$158 per person



X.O.醬乾炒和牛河  
Wok-fried flat rice noodles, Wagyu beef, bean sprouts, X.O. sauce  
\$368



桂花蟹肉炒米粉  
Fried rice vermicelli, crab meat, egg  
\$408



潮式砂鍋炒飯  
Fried rice in casserole, shrimp, pork,  
preserved olive and vegetable, Chiu Chow-style  
\$388



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## 甜品 Dessert

杏汁冰花燉官燕  
Double-boiled imperial bird's nest, almond cream   
每位 \$768 per person

蛋白杏仁茶湯丸  
Almond cream, egg white, sesame dumpling   
每位 \$128 per person

遠年陳皮紅豆沙  
Red bean cream, aged tangerine peel   
每位 \$128 per person



雲裳無花果甘露  
Chilled fig cream, seaweed sago   
每位 \$148 per person

香芒布甸  
Chilled mango pudding   
每位 \$138 per person

四季鮮果盤  
Seasonal fruit   
每位 \$158 per person

即焗酥皮蛋撻  
Baked egg tartlet  
(只限午市供應 *Available for lunch only*)  
(需時 25 分鐘 *Please allow 25 minutes of preparation time*)  
三件 \$138 for 3 pieces



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