






## 嘗.....原味 Man Wah Seasonal Specialties

太史松茸戈渣     
Deep-fried matsutake mushroom pudding  
六件 \$390 for 6 pieces



鹿茸菌石斛燉珍珠肉     
Double-boiled pearl clam, dendrobium, dried velvet mushroom  
每位 \$488 per person

古法雙冬扣羊腩煲    
Braised lamb belly in casserole, shiitake mushroom, bamboo shoot  
兩位用 \$638 for 2 persons



\*\*極品魚湯泡龍蝦球   
Sautéed lobster, superior fish broth  
\$748

\*\*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 \$368 per person

\*\*金湯玻璃蝦球     
Wok-fried tiger prawn, superior chicken broth  
每位 \$438 per person

\*\*七彩炒鮮鮑魚    
Wok-fried fresh abalone, celery, preserved vegetable, red chili, Indian almond  
每位 \$388 per person

生扣古法釀乳鴿    
Braised pigeon filled with abalone, bamboo pith, conpoy, Kam Wah ham  
\$528

紫薯荔芋油鴨煲     
Stewed preserved duck leg casserole, taro, purple sweet potato  
\$428

江南百花雞     
Steamed chicken skin stuffed with shrimp paste  
每位 \$368 per person

酒香古法鹽焗雞  
Salt baked chicken, Chinese wine  
\$1,588

(需提前兩天預訂，並於每天下午 1 點前截止)  
(Pre-orders must be placed two days in advance, with a cut-off time of 1 PM daily)



不含奶類製品  
 Dairy Free  
素食  
 Vegetarian

不含麩質  
 Gluten Free  
健康  
 Healthy

不含堅果  
 Nut Free  
有機  
 Organic

清真  
 Halal  
全純食  
 Vegan

非籠養雞蛋  
 Cage Free Egg  
不含乳糖  
 Lactose Free

海鮮均採用可持續海鮮及擁有 MSC 認證  
\*\*Seafood is MSC certified and sustainably sourced.

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



文華精選介紹  
Signature Dish

不含奶類製品

🚫 Dairy Free

不含麩質

🚫 Gluten Free

不含堅果

🚫 Nut Free

清真

🚫 Halal

非籠養雞蛋

🚫 Cage Free Egg

素食

🌿 Vegetarian

健康

🌿 Healthy

有機

🌿 Organic

全純食

🌿 Vegan

不含乳糖

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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, whelk, 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 almond soup, whelk, Chinese cabbage  
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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Signature Dish

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不含麩質

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🍴 Cage Free Egg

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健康

🍴 Healthy

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🍴 Organic

全素食

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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,  
cheddar chesses, Chin Kiang vinegar jelly  
(需時 30 分鐘 Please allow 30 minutes of preparation time)

每位 \$328 per person

### \*\*百花炸蟹鉗 ☒ 🍴 🍴

Deep-fried crab claw, coated minced shrimp, sweet and sour sauce

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

海鹽松茸煎 M9 澳洲和牛粒  

Pan-fried Australian M9 Wagyu cubes, matsutake mushroom, sea salt



每位 \$388 per person

甜梅菜炆牛肋骨  

Braised 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

\$228




文華精選介紹  
Signature Dish

不含奶類製品

 Dairy Free

不含麩質

 Gluten Free


不含堅果

 Nut Free

清真

 Halal

非籠養雞蛋

 Cage Free Egg

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素食

 Vegetarian

健康

 Healthy


有機

 Organic

全素食

 Vegan

不含乳糖

 Lactose Free

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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, fresh pineapple  
\$298

薑糖酒炒芥蘭 🌿🌱🌾🌾



Stir-fried Kale, ginger, Chinese wine  
\$268



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素食  
Vegetarian

健康  
Healthy

有機  
Organic

全素食  
Vegan




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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, 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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Signature Dish

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素食

 Vegetarian

健康

 Healthy


有機

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全純食

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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

蛋白杏仁茶湯圓  
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  
(需時 25 分鐘 *Please allow 25 minutes of preparation time*)  
三件 \$138 for 3 pieces



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