



嘗.....原味
Man Wah Seasonal Specialties


蟹粉白玉燴血燕
Braised red bird's nest, bean curd, crab meat and crab roe
每位 \$838 per person

清蒸大閘蟹 (六兩蟹公)
Steamed Shanghainese hairy crab (6 taels)
每隻 \$688 per piece

陳年花彫蛋白蒸鮮蟹鉗
Steamed crab claw, egg white, aged hua diao wine 
每位 \$548 per person

裡紅魚湯浸加拿大象拔蚌
Poached Canadian geoduck, preserved vegetables, fish broth 
每位 \$388 per person

蟹粉蛋白玻璃蝦球
Wok-fried prawn, egg white, crab meat and crab roe 
每位 \$388 per person

蟹粉煎北海道元貝皇
Pan-fried Hokkaido scallop, crab meat and crab roe 
每位 \$388 per person

原籠陳年菜脯古法蒸斑件
Steamed grouper fillet, shredded pork and mushroom, 
dried radish, bamboo steamer
每位 \$368 per person

松茸海鹽煎 M9 澳洲和牛
Pan-fried Australian M9 Wagyu, matsutake mushroom, sea salt
每位 \$388 per person

文華鮑魚滑雞煲
Braised abalone and chicken casserole
每位 \$368 per person

蟹粉麻婆豆腐
Mapo tofu, crab meat and crab roe
\$468

家鄉啫啫唐生菜煲
Sizzling fried Chinese lettuce casserole
\$348

砂鍋蟹粉海鮮炒飯
Fried rice in casserole, seafood, crab meat and crab roe
\$538



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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

黑魚籽大蝦多士
Deep-fried shrimp toast, caviar 
\$348

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



含有堅果
Contains Nuts



素食
Vegetarian




可持續發展海鮮
Sustainably Sourced Seafood

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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

冬蟲夏草松茸燉南非鮮鮑魚湯
Double-boiled, fresh South African abalone, matsutake mushroom, cordyceps
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




芝士松茸焗釀蟹蓋

Baked green crab meat, matsutake mushroom, cheddar cheese 

(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

蠔皇鮮菇炒安格斯牛肉

Stir-fried Angus beef, straw mushroom, oyster sauce

\$588



鮮鳳梨咕嚕肉

Sweet and sour pork, fresh pineapple

\$328

醬皇蘆筍爆豚肉

Stir-fried pork, asparagus, X.O. sauce

\$488



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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

西班牙黑豚叉燒辦麵
Tossed noodles, barbecued Iberian pork loin
每位 \$188 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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