



文華廳晚市套餐餐單 Man Wah Set Dinner Menu

蜜味西班牙黑豚肉叉燒  、蔥油海蜇頭  、水晶馬友凍  
Barbecued Iberian pork loin, longan honey
Marinated jellyfish head, spring onion oil
Threadfin fish, fish consommé jelly

女士湯  
Double-boiled, silkie chicken, whelk, cordyceps

或 or

男士湯  
Double-boiled, silkie chicken, conpoy, sliced antler, maca

**自家製柱侯醬焗銀鱈魚  
Baked codfish, Man Wah chu hou sauce

或 or

**蠔皇原隻廿三頭南非吉品鮑魚   
Stewed whole South African abalone, oyster sauce (23ppc*)
(Supplement charge of HKD600 附加費)

金湯銀環釀菜苗   
Stir-fried seasonal vegetable, turnip, superior broth

生炒臘味糯米飯  
Fried glutinous rice, Chinese preserved sausage, dried shrimp

生磨蓮子露、紅豆砵仔糕 、香脆合桃酥
Lotus seed cream
Red bean pudding
Crispy walnut puff

美點雙輝
Chinese petits fours

每位港幣 1,688 元
HKD 1,688 per person

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
全素食
 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.



文華廳極品饗宴

Man Wah Premium Set Dinner Menu

蜜味西班牙黑豚肉叉燒 🥩 🍷、蔥油海蜇頭 🍷 🥩 🍷、水晶馬友凍 🥩 🍷
 Barbecued Iberian pork loin, longan honey
 Marinated jellyfish head, spring onion oil
 Threadfin fish, fish consommé jelly

女士湯 🥩 🍷
 Double-boiled, silkie chicken, whelk, cordyceps
 或 or

男士湯 🥩 🍷
 Double-boiled, silkie chicken, conpoy, sliced antler, maca

**自家製柱侯醬焗銀鱈魚 🥩 🍷
 Baked codfish, Man Wah chu hou sauce
 或 or

**蠔皇原隻廿三頭南非吉品鮑魚 🍷 🥩 🍷
 Stewed whole South African abalone, oyster sauce (23ppc*)
 (Supplement charge of HKD600 附加費)

**香蔥拍薑爆龍蝦球 🍷
 Wok-fried lobster, crushed ginger, spring onion

海鹽松茸煎 M9 澳洲和牛粒 🍷 🥩 🍷
 Pan-fried Australian M9 wagyu cubes, matsutake mushroom, sea salt

金湯銀環釀菜苗 🍷 🥩 🍷
 Stir-fried seasonal vegetable, turnip, superior broth

生炒臘味糯米飯 🥩 🍷
 Fried glutinous rice, Chinese preserved sausage, dried shrimp

雲裳無花果甘露 🍷、紅豆砵仔糕 🍷、香脆合桃酥
 Chilled fig cream, seaweed sago
 Red bean pudding
 Crispy walnut puff

美點雙輝
 Chinese petits fours

每位港幣 2,388元
 HKD 2,388 per person

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 全素食 🍷 Vegan 不含乳糖 🍷 Lactose Free
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Barbecued Iberian pork loin, longan honey
Marinated jellyfish head, spring onion oil
Threadfin fish, fish consommé jelly
NV Franck Pascal 'Reliance' Brut Nature, Champagne, France

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或 or
男士湯 🍲 🍷
Double-boiled, silkie chicken, conpoy, sliced antler, maca

**自家製柱侯醬焗銀鱈魚 🍲 🍷
Baked codfish, Man Wah chu hou sauce
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Stewed whole South African abalone, oyster sauce (23ppc*)
(Supplement charge of HKD600 附加費)
2023 Mongeard-Mugneret Bourgogne Aligoté, Burgundy, France
2016 Torres Milmanda, Conca de Barbera, Spain

金湯銀環釀菜苗 🍲 🍷 🍷
Stir-fried seasonal vegetable, turnip, superior broth

生炒臘味糯米飯 🍲 🍷
Fried glutinous rice, Chinese preserved sausage, dried shrimp
2021 Te Wahi Pinot Noir, Central Otago, New Zealand

生磨蓮子露、紅豆砵仔糕 🍡、香脆合桃酥
Lotus seed cream
Red bean pudding
Crispy walnut puff
NV Penfolds Grandfather Tawny Port, South Australia

美點雙輝
Chinese petits fours

每位港幣 1,688 元
HKD 1,688 per person
Additional Five Glasses of Premium Wine Pairing Experience HKD980 person

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2023 Mongeard-Mugneret Bourgogne Aligoté, Burgundy, France

**香蔥拍薑爆龍蝦球

Wok-fried lobster, crushed ginger, spring onion

2016 Torres Milmanda, Conca de Barbera, Spain

海鹽松茸煎M9澳洲和牛粒

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

2021 Te Wahi Pinot Noir, Central Otago, New Zealand

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NV Penfolds Grandfather Tawny Port, South Australia

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