



## 文華廳晚市套餐餐單

### Man Wah Set Dinner Menu

潮蓮燒鵝 🍷 🥛、柚子醋小青瓜 🍃 🍷 🍷 🥛、黑魚籽蟹粉百花球

Roasted goose, plum sauce

Chilled baby cucumber, yuzu vinegar

Deep-fried shrimp dumpling, crab meat and crab roe, caviar

*NV Louis Roederer Collection 245, Champagne, France*

冬蟲夏草花旗參燉南非鮮鮑魚 🍷 🍷 🥛

Double-boiled fresh South African abalone soup,

American ginseng, cordyceps

清蒸大閘蟹 🍷 🍷 🥛

Steamed Shanghainese hairy crab

*2017 Domaine Rolet Vin Jaune, Jura, France*

*Pagoda Brand 30 Year Old Hua Tiao Chiew, Shaoxing, China*

瑤柱扒翡翠苗 🍷 🍷 🥛

Stir-fried snow pea sprouts, conpoy sauce

蟹粉燴伊府麵 🍷 🥛

Braised e-fu noodles, crab meat and crab roe

*2023 Legacy Peak Chardonnay, Ningxia, China*

桂花桃膠薑茶湯丸

Ginger tea, peach resin, osmanthus, sesame dumpling

*2017 Klein Constantia Vin de Constance Natural Sweet Wine, Constantia, South Africa*

美點雙輝

Chinese petits fours

每位港幣 1,688 元

HKD 1,688 per person

*Additional 5 Glass Wine Pairing Experience HKD980 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

海鮮均採用可持續海鮮及擁有 MSC 認證

\*\*Seafood is MSC certified and sustainably sourced.

素食

🌿 Vegetarian

健康

🍷 Healthy

有機

🌿 Organic

全純食

🌿 Vegan

不含乳糖

🥛 Lactose Free

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




蜜味西班牙黑豚叉燒  、川味海蜇頭、黃金脆豆腐

Barbecued Iberian pork loin, longan honey  
Marinated jellyfish head, Sichuan style  
Deep-fried bean curd, salted egg yolk

*NV Louis Roederer Collection 245, Champagne, France*




蟹粉白玉燴頂級官燕   

Braised superior bird's nest soup, bean curd, crab meat and crab roe

清蒸大閘蟹   




Steamed Shanghainese hairy crab

*Pagoda Brand 30 Year Old Hua Tiao Chiew, Shaoxing, China*

鹽燒大閘蟹   




Salt baked Shanghainese hairy crab

*2017 Domaine Rolet Vin Jaune, Jura, France*




拍薑香蔥蒸斑件   

Steamed fillet of grouper, crushed ginger, spring onion



*2023 Legacy Peak Chardonnay, Ningxia, China*

珍寶虎蝦乾竹筴浸菜苗   

Poached seasonal vegetables, dried tiger prawn, bamboo pith

瑤柱金銀蛋海鮮炒飯   

Fried rice, conpoy, seafood, egg & egg white

香芒凍布甸  

Chilled mango pudding

*2017 Klein Constantia Vin de Constance Natural Sweet Wine, Constantia, South Africa*

美點雙輝

Chinese petits fours

每位港幣 2,388 元


HKD 2,388 per person

*Additional 5 Glass Wine Pairing Experience HKD980 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

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素食

 Vegetarian

健康

 Healthy

有機

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