



文華廳晚市套餐餐單 Man Wah Set Dinner Menu


玫瑰豉油雞、羊肚菌凍、紅糟脆方腩
Marinated chicken, soya sauce
Morel mushroom terrine
Deep-fried Macau sole, red vinasse sauce

松茸榆耳黃耳燉雪蓮子
Double-boiled, matsutake mushroom,
elm fungus, yellow fungus, honey locust seeds

裡紅魚湯浸加拿大象拔蚌
Poached Canadian geoduck, salted mustard green, fish broth

蝦籽脆皮鮑汁鮮黃耳
Deep-fried fresh yellow fungus, dried shrimp roe, abalone sauce

西班牙黑豚肉叉燒辦麵
Tossed noodles with barbecued Iberian pork loin

懷舊蓮子露湯丸
Nostalgic lotus seed cream, sesame dumpling 

美點雙輝
Chinese petits fours

每位港幣 1,688 元
HKD 1,688 per person

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.



文華廳極品譽宴

Man Wah Premium Set Dinner Menu

蜜味西班牙黑豚叉燒、柚子醋小青瓜、黑魚子金沙脆蝦球

Barbecued Iberian pork loin, longan honey
Pickled baby cucumber, yuzu vinegar
Deep-fried prawn, salted egg yolk, caviar

紅燒頂級官燕

Braised bird's nest, superior soup

原隻南非湯鮑伴銀環柱甫

Stewed whole South African abalone, braised turnip filled with conpoy

拍薑香蔥蒸海東星斑件

Steamed fillet of spotted grouper, crushed ginger, spring onion

黑椒汁煎澳洲 M9 和牛粒

Pan-fried Australian M9 wagyu cubes, black pepper sauce

高湯金腿浸菜苗

Poached seasonal vegetables, Kam Wah ham, supreme broth

X.O.醬鮮蝦揚州炒飯

Yang Chow fried rice, shrimp, x.o. sauce

香芒凍布甸

Chilled mango pudding

美點雙輝

Chinese petits fours

每位港幣 2,388 元

HKD 2,388 per person

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