



文華午市套餐 Classic Set Lunch Menu

家鄉鹹魚燒賣 (🚫🥛)、西班牙玫瑰紅蝦餃 (🚫🥛)、雞油菌鮑魚荔芋盞 (🚫)

Siu mai, salted fish
Carabinero dumpling, rose petal
Taro puff, abalone, chanterelle mushroom

足料老火湯
Selection of nourishing boiled soup

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

**原隻鮑魚珍珠雞
Glutinous rice dumpling, whole abalone, lotus leaf

蛋白杏仁茶湯圓
Almond cream, egg white, sesame dumpling

美點雙輝
Chinese petits fours

每位港幣 798 元
HKD 798 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

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

全素食
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.




行政商務午市套餐 Executive Business Set Lunch Menu

水晶馬友凍  、柚子醋小青瓜  、蜜味西班牙黑豚肉叉燒  
Threadfin fish, fish consommé jelly
Chilled cucumber, yuzu vinegar
Barbecued Iberian pork loin, longan honey

松茸棗皇燉珍珠肉湯   
Double-boiled pearl clam soup, matsutake mushroom, red date

**遠年陳皮豉蒜煎釀斑件
Pan-fried grouper fillet, shrimp paste,
garlic, preserved black bean, aged tangerine

鮑汁蝦籽雲吞麵
Tossed wonton noodles, dried shrimp roe, abalone sauce

雲裳無花果甘露 
Chilled fig cream, seaweed sago

美點雙輝
Chinese petits fours

每位港幣 898 元
HKD 898 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

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文華精選午市套餐 Signature Set Lunch Menu

蜜味西班牙黑豚肉叉燒 🥩 🍷、**筍尖鮮蝦餃 🥟 🥩 🍷、雞油菌鮑魚荔芋盞 🍷
Barbecued Iberian pork loin, longan honey
Har gau, shrimp, bamboo shoot
Taro puff, abalone, chanterelle mushroom

**蟹肉燕窩羹 🍷 🥩 🍷
Braised bird's nest soup, crab meat

**原籠陳年菜脯古法蒸斑件 🍷 🥩 🍷
Steamed grouper fillet, aged dried radish,
shredded pork and mushroom, bamboo steamer
或 or

海鹽鮮百合煎 M9 和牛粒 🍷 🥩 🍷
Pan-fried Australian M9 Wagyu cubes, fresh lily bulb, sea salt
(Supplement charge of HKD300 附加費)

羊肚菌飄香荷葉飯 🍷 🥩 🍷
Fried rice, morel mushroom, lotus leaf

雲裳無花果甘露 🍷
Chilled fig cream, seaweed sago

美點雙輝
Chinese petits fours

每位港幣 1,288 元
HKD1,288 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
全純食
🌿 Vegan

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

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