

MAN WAH

PRIVATISATION

ONE-MICHELIN-STAR CANTONESE FINE DINING

With sweeping views of Victoria Harbour's iconic skyline coupled with stunning, revitalised interiors that exude intimate, refined luxury. Located on the 25th floor at Mandarin Oriental, Hong Kong, this dining institution continues its legacy as an exquisite homage to time-honoured Cantonese cuisine.

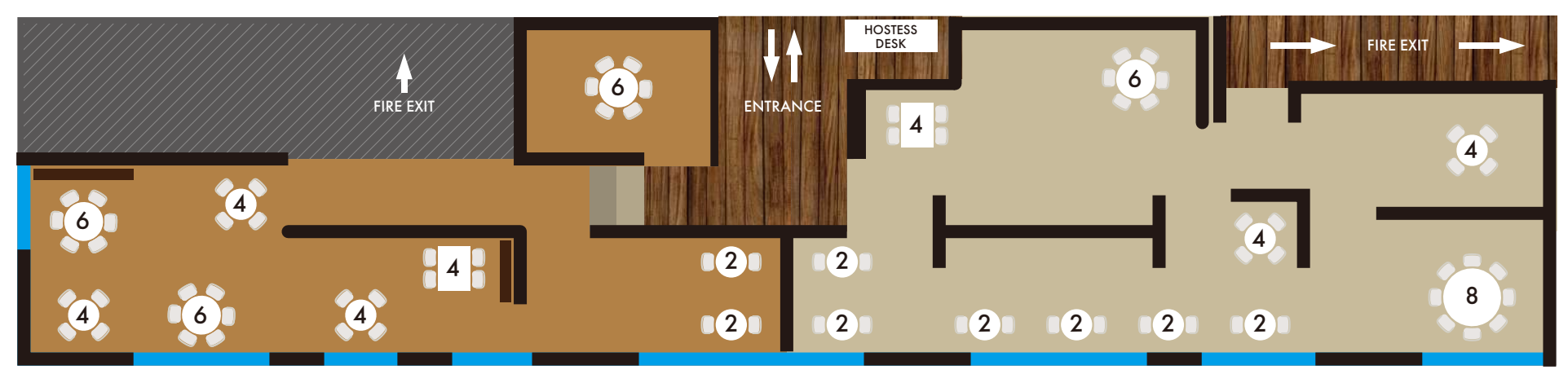
Man Wah's stately, reimagined interiors frame Hong Kong's breathtaking city skyline and the iconic Victoria Harbour-a glittering attraction seen from the restaurant's peerless 25th floor vantage point.

A back-lit chequered grid ceiling overlooks the main dining room to accentuate the vibrant cityscape, while the walls are decked in sculptural cyan blue lacquered panels, inlayed with gilded brass in an intoxicating reinvention of beautifully ornate interior motifs, where Oriental charm and contemporary opulence collide. Chinese embroidered panelled artworks of nature-based scenes are offset by delicate embellishments, imparting a sumptuous elegance to the dining experience. The intricate interplay of layered azure and gold hues in the hand-woven carpet mirror the rippling waves of Victoria Harbour in the distance.

VENUE DETAILS

AREA	CAPACITY	TIME	MIN. SPEND STARTING AT
Private Dining Room I/II	12	LUNCH Weekday : 12pm-3pm Weekend: 11:30am-3pm	HKD 12,000* (food only) Weekday (Monday to Friday) HKD 24,000* (food only) Weekend (Saturday, Sunday & Public Holiday)
Private Dining Room I/II	12	Dinner (6-11pm)	HKD 18,000* (food only)
Combined Private Dining Room	24	LUNCH Weekday : 12pm-3pm Weekend: 11:30am-3pm	HKD 24,000* (food only) Weekday (Monday to Friday) HKD 36,000* (food only) Weekend (Saturday, Sunday & Public Holiday)
Combined Private Dining Room	24	Dinner (6-11pm)	HKD 42,000* (food only)
Entire venue	80	LUNCH Weekday : 12pm-3pm Weekend: 11:30am-3pm	HKD 150,000
Entire venue	80	Dinner (6-11pm)	HKD 300,000

* Apply to food items consumptions only, not including beverage and service charge.
All prices in Hong Kong Dollars and subject to additional 10% service charge. Final price is subject to hotel's written confirmation.



Marked space can be separated into Private Dining Room/ Combined Private Dining Room

















Lunch Menu

筍尖鮮蝦餃、精選素點、化皮乳豬件
Har gau, tiger prawn, bamboo shoot
Selected seasonal vegetarian dumpling
Roasted suckling pig

冬蟲草海螺燉雞湯
Double-boiled, silkie chicken,
sea conch, cordyceps

柚子汁焗釀蟹蓋伴香醋啫喱
Baked green crab meat, yuzu sauce,
Chin Kiang vinegar jelly

碧綠油泡石斑球
Stir-fried oasis giant grouper fillet,
seasonal greens

脆皮炸雞
Crispy chicken

原條竹笙扒菜苗
Braised seasonal vegetable, bamboo pith

原隻南非鮑魚燴絲苗
Braised rice, whole abalone

遠年陳皮紅豆沙
Red bean cream, aged tangerine peel

美點雙輝
Chinese petits fours

Dinner Menu

鴻運乳豬全體
Barbecued whole suckling pig

醬皇碧綠炒帶子
Stir fried scallops, seasonal greens, XO sauce

百花炸蟹拑
Deep-fried crab claw coated, minced shrimp

原條竹笙扒菜苗
Braised seasonal vegetable, bamboo pith

冬蟲草海螺燉雞湯
Double-boiled, silkie chicken, sea conch, cordyceps

銀環柱甫扣南非鮑魚
Stewed South African abalone, conpoy, turnip

原籠棗皇蒸斑件
Steamed spotted grouper fillet, red dates, lotus leaf

脆皮炸雞
Crispy chicken

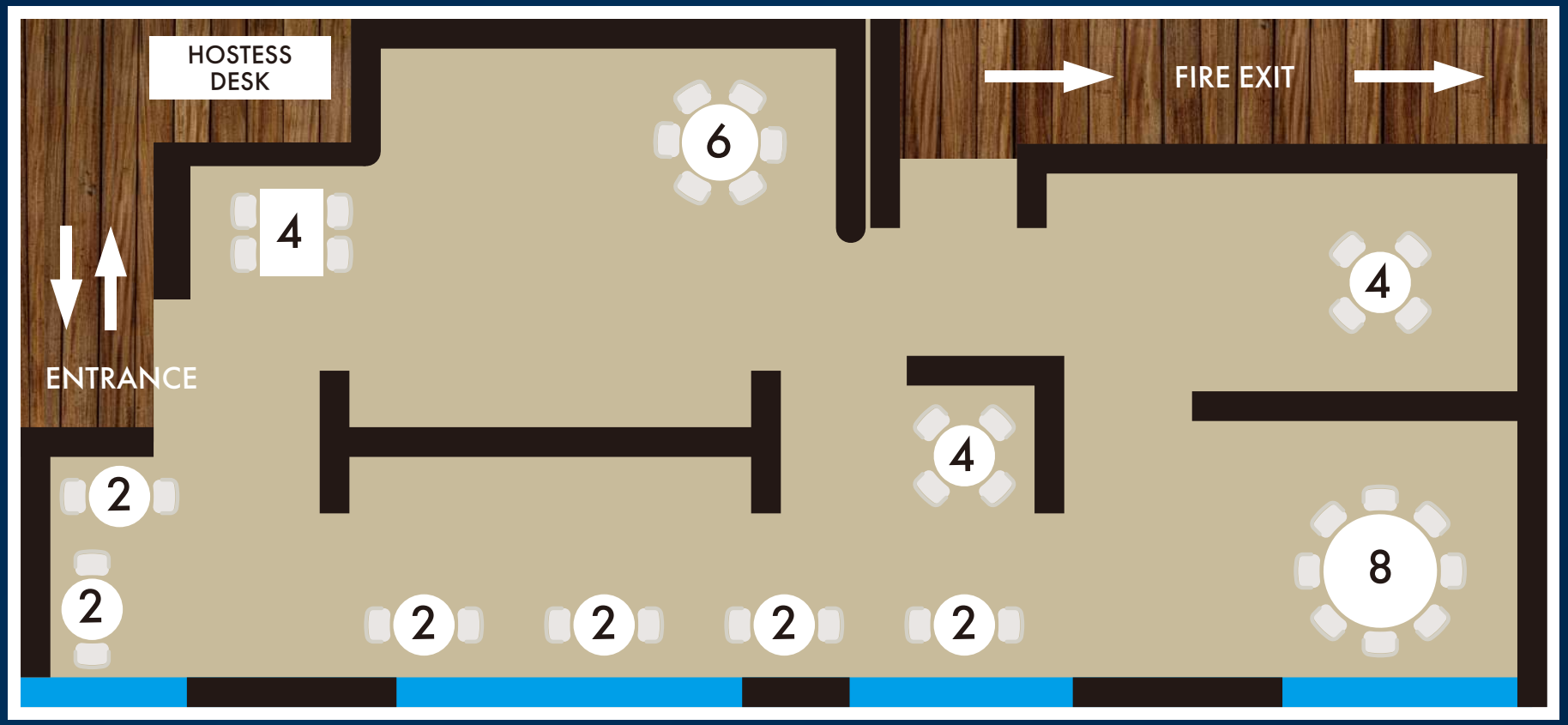
鮮蟹肉乾燒伊麵
Braised E-Fu noodles, crab meat

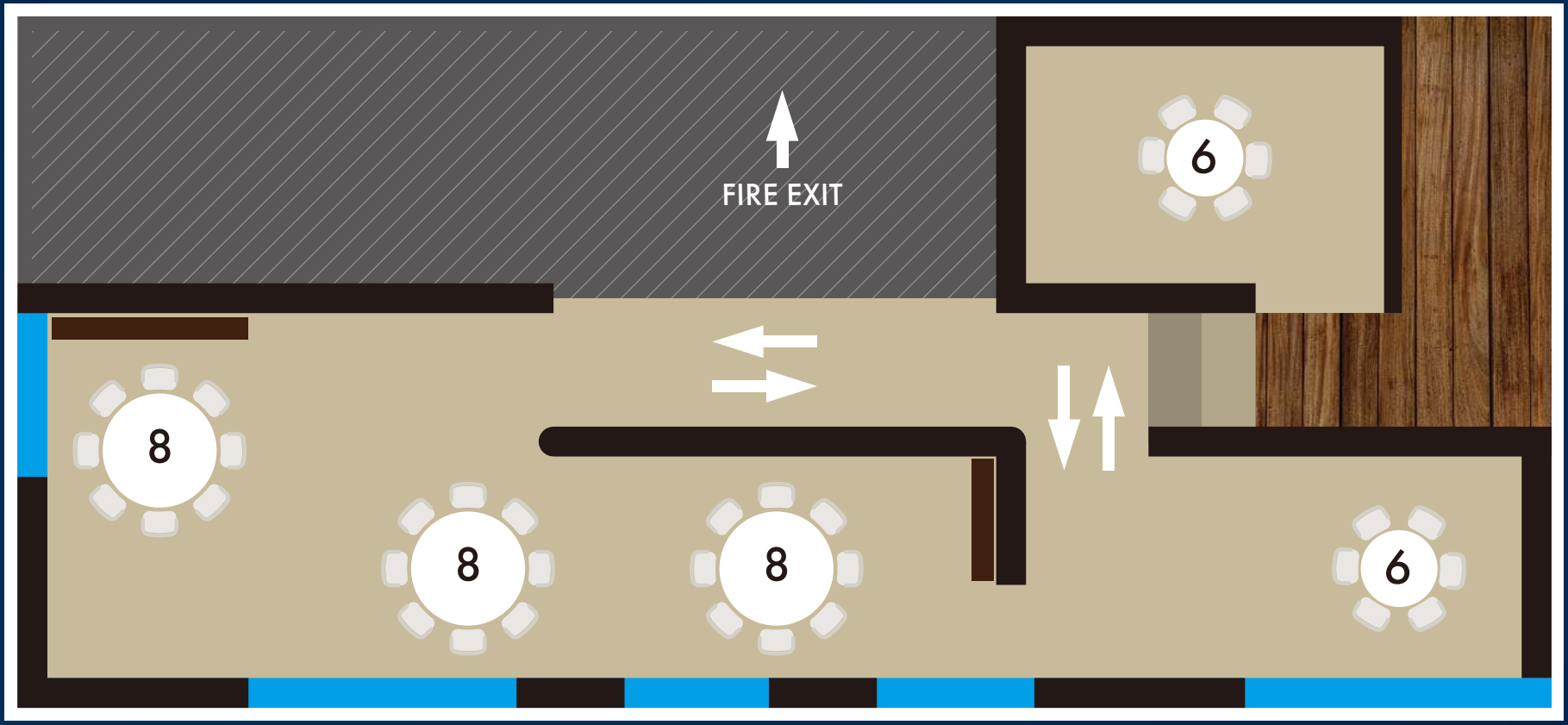
遠年陳皮紅豆沙
Red bean cream, aged tangerine peel

美點雙輝
Chinese petits fours

BEVERAGE PACKAGE	PRICES (FOR 12 GUESTS)
INCLUDES : · Asahi Super Dry · NV François Mikulski Brut, Burgundy, France · 2022 Sigalas Assyrtiko, Santorini, Greece · 2023 Xige Estate N28 Malbec, Ningxia, China	**HKD 23,600**
INCLUDES : · Suntory The Premium Malts · NV Louis Roederer Collection 245, Champagne, France · 2023 Roblin Sancerre, Loire Valley, France · 2023 Whispering Angel Rose, Provence, France · 2023 Domaine de la Presle Fleurie, Beaujolais, France	**HKD 28,600**

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HOSTESS DESK
FIRE EXIT
ENTRANCE
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FIRE EXIT
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