

24-26

DECEMBER

Man Wah Christmas Lunch Menu

筍尖鮮蝦餃、黑魚籽黃金脆蝦球、蜜味西班牙黑豚肉叉燒
Har gau, shrimp, bamboo shoot
Deep-fried prawn, salted egg yolk, caviar
Barbecued Iberian pork loin, longan honey

鹿茸菌石斛海螺燉雞湯
Double-boiled chicken soup, whelk, dendrobium,
velvet antler mushroom

原籠陳年菜脯古法蒸斑件
Steamed grouper fillet, shredded pork & mushroom,
aged dried radish, bamboo steamer

X.O.醬玉蘭海鮮炒飯
Fried rice, seafood, Chinese kale, x.o. sauce

焗迷你聖誕西米紫薯布甸
Baked sago pudding, sweet purple potato paste

美點雙輝
Chinese petits fours

HKD 1,388 per person

每位港幣1,388元

24-26

DECEMBER

Man Wah Christmas Dinner Menu

黑魚籽乳豬件、金沙脆蝦球、柚子醋小青瓜
Roasted suckling pig, caviar
Deep-fried prawn, salted egg yolk
Chilled cucumber, yuzu vinegar

紅燒頂級官燕
Braised bird's nest, Kam Wah ham, superior soup

芝士牛油焗開邊龍蝦
Baked lobster with cheese and butter
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 HKD800 附加費)

鮮花椒百合煎 M9 澳洲和牛粒
Pan-fried Australian M9 Wagyu cubes, lily bulb,
fresh Sichuan peppercorn

蝦籽鮑汁脆皮金耳
Braised crispy yellow fungus, dried shrimp roe, abalone sauce

西班牙黑豚叉燒辦麵
Tossed noodles, Iberian pork loin

焗迷你聖誕西米紫薯布甸、琥珀合桃酥
Baked sago pudding, sweet purple potato paste
Baked walnut puff

美點雙輝
Chinese petits fours

*HKD 2,388 per person
including with a glass of Champagne Ruinart Blanc de Blancs NV*

每位港幣2,388元連香檳一杯

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DECEMBER

Man Wah New Year 's Eve Lunch Menu

筍尖鮮蝦餃、黑魚籽黃金脆蝦球、蜜味西班牙黑豚肉叉燒

Har gau, shrimp, bamboo shoot
Deep-fried prawn, salted egg yolk, caviar
Barbecued Iberian pork loin, longan honey

鹿茸菌石斛海螺燉雞湯

Double-boiled chicken soup, whelk,
dendrobium, velvet antler mushroom

原籠陳年菜脯古法蒸斑件

Steamed grouper fillet, shredded pork & mushroom,
aged dried radish, bamboo steamer

X.O.醬玉蘭海鮮炒飯

Fried rice, seafood, Chinese kale, x.o. sauce

焗迷你西米紫薯布甸

Baked sago pudding, sweet purple potato paste

美點雙輝

Chinese petits fours

HKD 1,388 per person

每位港幣1,388元

31

DECEMBER

Man Wah New Year's Eve Dinner Menu

蒜香龍蝦球、黑魚籽乳豬件、蔥油海蜇頭
Deep-fried lobster, crispy garlic
Roasted suckling pig, caviar
Marinated jellyfish head, spring onion oil

冬蟲夏草松茸海螺燉雞湯
Double-boiled chicken soup, whelk, matsutake mushroom, cordyceps

蠔皇原隻廿三頭南非吉品鮑
Stewed whole South African abalone, oyster sauce (23ppc*)

翡翠醬皇鮮百合炒斑件
Wok-fried grouper fillet, fresh lily bulb, garden greens, x.o. sauce

紅燒竹筍釀官燕
Braised bamboo pith filled with bird's nest, brown sauce

煎元貝甜梅菜炒飯
Fried rice, scallop, preserved vegetable

無花果甘露、松子南乳酥
Chilled fig cream, seaweed sago
Pine nuts and red bean curd puff

美點雙輝
Chinese petits fours

*HKD 2,988 per person
including a glass of Champagne Ruinart Blanc de Blancs NV*

每位港幣2,988元連香檳一杯

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JANUARY

Man Wah New Year's Day Lunch Menu

筍尖鮮蝦餃、黑魚籽黃金脆蝦球、蜜味西班牙黑豚肉叉燒

Har gau, shrimp, bamboo shoot
Deep-fried prawn, salted egg yolk, caviar
Barbecued Iberian pork loin, longan honey

鹿茸菌石斛海螺燉雞湯

Double-boiled chicken soup, whelk,
dendrobium, velvet antler mushroom

原籠陳年菜脯古法蒸斑件

Steamed grouper fillet, shredded pork & mushroom,
aged dried radish, bamboo steamer

X.O.醬玉蘭海鮮炒飯

Fried rice, seafood, Chinese kale, x.o. sauce

焗迷你西米紫薯布甸

Baked sago pudding, sweet purple potato paste

美點雙輝

Chinese petits fours

HKD 1,388 per person

每位港幣1,388元