





## 小食前菜 APPETISERS

	海蜇鹵水鮮鮑魚 (四隻) Marinated fresh abalone, jellyfish (4 pieces)	308
	欖豉五香鱈魚 Deep-fried codfish, preserved olive, black bean, five spices	248
	香茅鮮蝦春卷 Shrimp and lemongrass spring roll	168
	海苔蝦多士 Shrimp toast, seaweed, coriander	168
	七味豆腐粒 Deep-fried bean curd	168
	蒜泥白玉卷 Pork belly slice, chilli, garlic, cucumber	148

## 明爐燒味 CHINESE BARBECUE

	化皮乳豬件 Roasted suckling pig	368
	西班牙黑毛豬上柳叉燒皇 Barbecued Iberian pork loin, longan honey	388
	玫瑰豉油雞 Marinated chicken, soya sauce (半隻) (全隻)	Half 288 Whole 508
	潮蓮燒鵝 Roasted goose, plum sauce	278




文華精選介紹  
Signature Dish

另加一服務費



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## 滋潤養生湯 NOURISHING SOUP

	Per Person
 桔子椰皇燉鮮鮑魚 Double-boiled, fresh abalone, young coconut, preserved kumquat	348
雪棗螺頭燉雞 Double-boiled, chicken, sea conch, pork shin, red date	248

## 湯、羹 SOUP

	Per Person
 花膠北菇燉菜膽湯 Double-boiled, fish maw, mushroom, Chinese cabbage	548
兩儀太極羹 Braised, conpoy, crab meat, spinach, foxtail millet	248
松茸花菇竹筴燉菜膽素湯 Double-boiled vegetable soup, matsutake and shiitake mushroom, bamboo pith	198
 花膠海鮮酸辣羹 Hot and sour soup, fish maw, superior seafood	228

## 燕窩 BIRD'S NEST

	Per Person
紅燒官燕 Braised, Kam Wah ham, superior soup	628
高湯燉官燕 Double-boiled, superior soup	628
竹筴釀官燕 Braised, bamboo pith, Kam Wah ham	568
蟹肉燕窩羹 Braised, crab meat	308

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## 鮑魚、海味 ABALONE AND DRIED SEAFOOD

	Per Person
蠔皇原隻吉品鮑 (需時四十五分鐘) Stewed whole Yoshihama abalone (Please allow 45 minutes preparation time)	
40 gm 15 heads 十五頭	6,888
24 gm 25 heads 廿五頭	2,388
秘製原隻南非鮮鮑 Stewed whole fresh South Africa abalone, seasonal greens	2,388
鮑汁四頭花膠公 (需時四十五分鐘) Braised fish maw, abalone sauce (Please allow 45 minutes preparation time)	2,088
鮮淮山鮑汁關東遼參 Braised Japanese sea cucumber, fresh yam, abalone sauce	498
銀環柱甫扣鮑魚 Stewed abalone, conpoy, turnip	328
蟹肉花膠炒西施 Stir-fried crab meat, fish maw, egg white	Standard 438



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## 海鮮 SEAFOOD

生猛海鮮

Live fish

老鼠斑

東星斑

Pacific grouper

Spotted grouper

Market Price

龍蝦

Live lobster

Market Price

上湯開邊焗 Baked, supreme broth

薑蔥焗 Baked, ginger, spring onion

芝士牛油焗 Baked, cheese, butter

蒜茸蒸 Steamed, garlic

海中蝦

Live prawn

Market Price

白灼 Poached

豉油皇 Baked, soya sauce

椒鹽 Deep-fried, chilli, salt

上湯焗 Baked, supreme broth

蒜茸蒸 Steamed, garlic



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## 海鮮 SEAFOOD

Per Person

	酥薑蒸星斑球 Steamed spotted grouper fillet, crab meat, tomato, broccoli, ginger	328
	香煎日本元貝皇配燒汁 Pan-fried Japanese scallop, gravy sauce	228
	豉椒炒龍蝦球 Stir-fried lobster, asparagus, preserved black bean, chilli	498
	芝士焗釀鮮蟹蓋 (需時三十分鐘) Baked green crab meat, cheese, crab shell (Requires 30 minutes of preparation time)	238
	百花炸蟹钳 Deep-fried crab claw coated with minced shrimp	168
		Standard
	豉汁骨香龍脷球 Wok-fried Dover sole, black bean sauce	708
	油泡東星斑球 Stir-fried spotted grouper	708
	四川崧子炒蝦球 Wok-fried prawn, asparagus, pine nuts, chilli broad bean sauce	398
	瑤柱蟹肉炒桂花 Stir-fried crab meat, conpoy, Kam Wah ham, bean sprout, egg	328



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## 家禽 POULTRY



北京片皮鴨

Peking duck

(半隻)

(全隻)

Half 568

Whole 1,088

生菜片鴨崙

Wok-fried minced duck, bamboo shoots served with lettuce

二食

Second course

魚香茄子炆鴨粒

Braised duck with eggplant, salted fish, chilli broad bean sauce

蠔皇鮮菇炒鴨肉

Stir-fried duck, choy sum, straw mushroom, yellow chive, oyster sauce

脆皮炸雞

Crispy chicken

(半隻)

(全隻)

Half 288

Whole 558

瑤柱貴妃雞

Poached chicken, conpoy, dried shrimp

(半隻)

(全隻)

Half 348

Whole 688



鮮沙薑鮑魚雞煲

Braised abalone and chicken in casserole, fresh sand ginger

Standard

368



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## 肉類 MEAT

	Per Person
中式煎M9澳洲和牛柳 Pan-fried, Australian M9 Wagyu tenderloin, Cantonese style	478
	Standard
黑蒜牛肝菌炒牛肉 Wok-fried beef, porcini mushroom, black garlic	
美國牛肉片 U.S. Beef	298
M9 澳洲和牛 Australian, M9 Wagyu	588
京蔥小尖椒爆黑豚 Wok-fried kurobuta pork, chilli, leek	288
 鳳梨咕嚕肉 Sweet and sour pork, pineapple	268



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## 有機時蔬、豆腐 ORGANIC VEGETABLE, BEAN CURD

	Per Person
海棠鮮蝦豆腐 Steamed bean curd, seafood, conpoy, egg white	148
	Standard
家常海參煮豆腐 Braised bean curd, sea cucumber, cabbage, chilli and garlic sauce	328
 瑤柱濃湯浸時蔬 Poached seasonal vegetable, conpoy, supreme broth	268
雀巢伴水芹香 Seasonal organic vegetable, crispy nest	228
南乳炆粗齋 Braised, assorted mushroom, lotus root, bamboo shoot, fermented red bean curd	198
油雞縱四季豆炒雙寶 Green beans, barbecued pork, confit termite mushroom, spicy preserved turnip	198
薑糖酒炒芥蘭 Kale, ginger, Chinese wine	198



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## 飯、麵 RICE & NOODLES

Per Person

海參雞粒炆飯

Braised rice, sea cucumber, chicken

128

鮑魚飄香荷葉飯

Fried rice, abalone, lotus leaf

128

香菜芯薑米香菇素炒飯

Fried rice, mushroom, ginger, preserved choy sum

98

廣東雲吞麵

Shrimp wonton noodles, supreme broth

128

嫩雞煨麵

Braised Shanghai noodle, chicken, vegetable, superior soup

128



桂花蟹肉炒米粉

Fried rice vermicelli, crab meat, egg

Standard

288



文華炒麵

Fried noodles, shrimp, roast duck, celery, bean sprout

248



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## 甜品 DESSERT

Per Person

冰花燉官燕  
Double-boiled imperial bird's nest 628



花旗參龍眼蜜糖燉法國啤梨  
Double-boiled French pear, American ginseng, longan honey 148

蛋白杏仁茶湯丸  
Almond cream, egg white, sesame dumpling 88

陳皮湘蓮紅豆沙湯丸  
Red bean cream, lotus seed, tangerine peel, sesame dumpling 88



椰糖楊枝甘露  
Chilled mango cream, sago, pomelo, coconut 108

香芒布丁  
Chilled mango pudding 88

四季鮮菓盆  
Seasonal fruit 98

洛神花凍糕  
Chilled roselle cake 88

香芒糯米糰  
Chilled mochi with fresh mango 88

酥皮蛋撻  
(需時二十五分鐘)  
Egg tartlet 88  
(Requires 25 minutes of preparation time)



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