





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	238
	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 Roast suckling pig	348
	西班牙黑毛豬上柳叉燒皇 Barbecued Iberian pork loin, longan honey	378
	玫瑰豉油雞 Marinated chicken, soya sauce (半隻)	Half 288
	(全隻)	Whole 508
	潮蓮燒鵝 Roast goose, plum sauce	278



文華精選介紹
Signature Dishes

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滋潤養生湯 NOURISHING SOUP

Per Person 每位



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 每位



花膠北菇燉菜膽湯

Double boiled, fish maw, mushroom, Chinese cabbage

548

兩儀太極羹

Braised, conpoy, crabmeat, spinach, foxtail millet

248

松茸花菇竹筍燉菜膽素湯

Double boiled, vegetable soup, matsutake mushroom, shiitake mushroom, bamboo pith

188



花膠海鮮酸辣羹

Hot and sour soup, fish maw, superior seafood

208



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燕窩 BIRD'S NEST

	Per Person 每位
紅燒官燕 Braised, Kam Wah ham, superior soup	568
高湯燉官燕 Double boiled, superior soup	568
竹筴釀官燕 Braised, bamboo pith, Kam Wah ham	568
蟹肉燕窩羹 Braised, crabmeat	288



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鮑魚、海味 ABALONE AND DRIED SEAFOOD

Per Person 每位

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 Africe abalone, seasonal greens	2,388
鮑汁四頭花膠公 Braised fish maw, abalone sauce (需時四十五分鐘) (Please allow 45 minutes preparation time)	1,880
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 crabmeat, fish maw, egg white	438



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海鮮 SEAFOOD

生猛海鮮

Live fish

老鼠斑

Pacific grouper

東星斑

Spotted grouper

Market Price 時價

龍蝦

Live lobster

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

Market Price 時價

海中蝦

Live prawn

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

Market Price 時價

醉翁生中蝦

Drunken shrimp

以古越龍山五年陳釀紹興花雕酒來泡浸中蝦

Shrimps soaked in Gu Yue Long Shan 5 years Shaoxing Hua Diao wine

10 pieces 860



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海鮮 SEAFOOD

Per Person 每位

	酥薑蒸星斑球 Steamed spotted grouper fillet, crabmeat, tomato, broccoli, ginger	328
	香煎日本元貝皇配燒汁 Pan fried Japanese scallop, gravy sauce	198
	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 crabmeat, cheese, crab shell (Require 30 minutes cooking time)	218
	百花炸蟹拑 Deep fried crab claw coated with minced shrimp	168
		Standard
	豉汁骨香龍利球 Wok fried Dover sole, black bean sauce	708
	油泡東星斑球 Stir fried spotted grouper	688
	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 crabmeat, conpoy, Kam Wah ham, bean sprout, egg	328



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家禽 POULTRY

北京片皮鴨

Peking duck

(半隻)

Half 518

(全隻)

Whole 988

生菜片鴨崧

二食

Wok fried minced duck, bamboo shoots served with lettuce

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)

Half 288

(全隻)

Whole 508

瑤柱貴妃雞

Poached chicken, conpoy, dried shrimp

(半隻)

Half 348

(全隻)

Whole 688

Standard



鮮沙薑鮑魚雞煲

Braised abalone and chicken in casserole, fresh sand ginger

368



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肉類 MEAT

Per Person 每位

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	578
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	248



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

Per Person 每位

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 taro 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 178



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飯、麵 RICE & NOODLES

	Per Person 每位
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
	Standard
 桂花蟹肉炒米粉 Fried rice vermicelli, crabmeat, egg	288
 文華炒麵 Fried noodles, shrimp, roast duck, celery, bean sprout	248



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甜品 DESSERT

Per Person 每位

	冰花燉官燕 Double boiled imperial bird's nest	558
	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	98
	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 mocha with fresh mango	88
	酥皮蛋撻 Egg tartlet (即製需時二十五分鐘) (Require 25 minutes cooking time)	88



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