





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
Prices are in Hong Kong dollars and subject to 10% service charge




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 |
| 文華精選介紹 Signature Dish | |
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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

醉翁生中蝦

Drunken shrimp

10 pieces

860

以古越龍山五年陳釀紹興花雕酒來泡浸中蝦

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



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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

百花炸蟹鉗

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

生菜片鴨崧

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 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 | 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

Standard



桂花蟹肉炒米粉

Fried rice vermicelli, crab meat, egg

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

富貴牡丹酥

Peony puff with lotus seed paste

2 pieces

98

新疆棗皇糕

Steamed red date cake

3 pieces

88

酥皮蛋撻

(需時二十五分鐘)

Egg tartlet

(Requires 25 minutes of preparation time)

88



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