



## 文華時令精選 Man Wah Specialties

足料老火湯 (每位)

Selection of nourishing boiled soup

節瓜瑤柱海螺煲唐排 (Week 1)

Boiled sea conch soup, pork rib, conpoy, marrow squash

西洋菜羅漢果煲生魚 (Week 2)

Boiled fish soup, monk fruit, watercress

粉葛鱖魚赤小豆煲唐排 (Week 3)

Boiled fish soup, pork rib, arrowroot, beans

杞子沙參玉竹雪耳煲老雞 (Week 4)

Boiled chicken soup, snow fungus, wolfberry, Chinese herbs

HK\$108 (per person)

金磚豆腐

Deep fried bean curd

HK\$128

三蒜雙冬扣山瑞裙

Braised soft-shelled turtle rim, shiitake mushroom, bamboo shoot, garlic

HK\$498

鮮鮑鴨粒爆炒黃豆芽

Stir fried fresh abalone, duck, yellow bean sprout

HK\$488

鴛鴦明蝦球

Wok fried prawn, sweet-sour and hot-sour sauce

HK\$368

仙翁米遼參南瓜湯浸豆苗

Poached pea sprout, Japanese sea cucumber, pumpkin, sea moss

HK\$298

果木玫瑰煙薰雛鴨 (半隻)

Smoked baby duck, apple wood, dried rose

HK\$288 (half)

生炒臘味糯米飯

Fried glutinous rice, preserved Chinese sausage

HK\$268

另加一服務費

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