



## 文華時令精選 Man Wah Specialties

足料老火湯 (每位)

Selection of nourishing boiled soup

老黃瓜甘筍赤小豆扁豆煲水鴨 (Week 1)

Boiled teal soup, pork shin, yellow cucumber, carrot, rice bean, white hyacinth bean

三果南北杏蜜棗煲石斑 (Week 2)

Boiled grouper soup, papaya, apple, fig, Chinese almonds, date

粉葛鯪魚赤小豆煲唐排 (Week 3)

Boiled mud carp soup, pork rib, arrowroot, rice bean

非洲椰子合掌瓜響螺煲雞 (Week 4)

Boiled chicken soup, sea conch, pork shin, African coconut, chayote

HKD118 (per person)

蔥香蘿蔔牛腩 (例)

Boiled beef brisket, turnip, spring onion, Chinese celery

HKD298

雪裡紅如意燴素千層 (例)

Braised fresh bean curd stick, elm fungus, pickled vegetable

HKD268

薑蔥野菌炒澳洲黑邊鮑魚 (例)

Wok-fried Australian abalone, marmoreal mushroom, ginger, spring onion

HKD688

鮮花椒豆酥星斑 (每位)

Steamed spotted grouper fillet, fresh Sichuan peppercorn, soybean crumbs, cashew nuts

HKD288 (per person)

胡椒香茅老虎蝦 (每位)

Stir-fried tiger prawn, peppercorn, lemongrass

HKD268 (per person)

沙茶紙包雞 (每位)

Deep-fried chicken wrapped in parchment paper, satay sauce

HKD128 (per person)

蝦籽瑤柱撈粗麵 (每位)

Tossed noodle, conpoy, sea cucumber, dried shrimp roe

HKD148 (per person)

The price above is in Hong Kong dollars and subject to 10% service charge.

This menu is available for minimum two persons.

For reservations and enquiries, please call +852 2825 4003 or email [us](#).