Man Wah Restaurant
Chinese Set Dinner
Starting on 16 April 2015

文華套餐
Man Wah Set Dinner Menu

玉蘭和牛卷、金磚豆腐、醬燒銀鱈魚
Wagyu beef and kale roll, deep fried bean curd, codfish with sweet-chilli sauce

瑤柱杞子百合燉科甲瓜
Double boiled conpoy soup, winter melon, wolfberry, lily bulb
或 or
花膠韮皇鴨絲羹
Braised fish maw soup, roast duck, yellow chive

豉汁玻璃明蝦球
Wok fried prawn, black bean sauce

桂花梨黑醋脆豬柳
Black Iberian pork, kuei hua flavoured pear, chin kiang vinegar

仙翁米茨實南瓜湯浸莧菜
Poached summer spinach, river seaweed, fresh fox nuts, pumpkin soup

鮮鮑飄香荷葉飯
Fried rice, abalone, lotus leaf

雪蓮子桂圓百合燉木瓜
Double boiled papaya, honey locust fruit, longan, lily bulb

美點雙輝
Chinese petit fours

HK$988 per guest
每位港幣九佰八十八元
(Minimum for two persons)
(兩位起計算)

Prices are in Hong Kong dollars and subject to 10% service charge
另加一服務費
For reservations, please call + 852 2825 4003 or visit here
如欲預約，歡迎致電+ 852 2825 4003 或瀏覽此處

文華星級套餐
Man Wah Set Dinner Menu

化皮乳豬、海蜇鹵水鮮鮑魚、櫻花蝦麻醬金瓜絲
Roast suckling pig, marinated fresh abalone with jellyfish,
spaghetti squash with sakura shrimp and sesame sauce

花膠海螺燉津膽
Double boiled fish maw soup, sea conch, Shanghai cabbage
或 or
燕窩瑤柱燴冬茸
Braised bird's nest soup, conpoy, winter melon

拍薑海鹽蒸東星斑球
Steamed fillet of spotted grouper, ginger, sea salt

黑白蒜扣關東遼參
Stewed Japanese sea cucumber, black and white garlic

南乳香煎黑豚腩
U.S., Kurobuta, pork belly, fermented red bean curd sauce

日本甜豆煎炆和牛肩肉
Pan fried beef shoulder, Japanese sweet peas

瑤柱鴨粒炒飯
Fried rice, conpoy, roast duck

沖繩黑糖豆腐布甸
Sweet bean curd pudding, Okinawa black sugar syrup

美點雙輝
Chinese petit fours

HK$1,488+10% per guest
每位港幣一仟四佰八十八元另加一服務費

To pair with four selected wines (100ml per glass): Additional HK$750
另配四杯精選葡萄酒: 港幣七佰五十元
2012 Saint Joseph – Domaine du Monteillet – Stephane Montez – Rhône Valley – France
2010 Meursault 1er Cru – Genévrières – Maison Roche de Bellene – Burgundy – France
2012 – Rioja – Horizonte de Exopto – Spain
2008 Kyoho – Bella Ridge Estate – Swan Valley – Australia

To pair with three selected Chinese Teas: Additional HK$288
另配三款精選中國茗茶: 港幣二佰八十八元
福鼎茉莉毛峰 Fuding Mao Feng Jasmine
安溪極品鐵觀音 Anqi Supreme Ti Guan Yin
特級普洱七子餅茶 Vintage Supreme Pu Er Tea Cake

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