



## 文華時令精選 Man Wah Specialties

足料老火湯 (每位)

Selection of nourishing boiled soup

蓮藕鱈魚眉豆花生煲豬腱 (Week 1)

Boiled pork shin soup, lotus root, dried octopus, black eyed beans, peanuts  
三果南北杏蜜棗煲石斑 (Week 2)

Boiled grouper soup, papaya, apple, fig, Chinese almonds, date  
粉葛鱈魚赤小豆煲唐排 (Week 3)

Boiled fish soup, pork rib, arrowroot, beans  
海底椰粟米栗子響螺煲雞 (Week 4)

Boiled chicken soup, sea conch, sea coconut, sweet corn, chestnut  
HKD118 (per person)

濃湯花膠阿拉斯加蟹肉羹

Braised Alaskan king crab meat soup, fish maw, wood ear fungus  
HKD298 (per person)

花彫蛋白蒸阿拉斯加蟹腳

Steamed Alaskan king crab leg, hua diao wine, egg white  
HKD328 (per person)

阿拉斯加蟹肉金衣豆腐

Stewed organic bean curd, Alaskan king crab meat, bean curd sheet, dried shrimp roe  
HKD168 (per person)

阿拉斯加蟹肉石榴果

Deep fried Alaskan king crab meat dumpling, onion  
HKD268 (3 pieces)

阿拉斯加蟹肉翡翠包

Braised cabbage, Alaskan king crab meat, green chive, bamboo pith, wolfberry  
HKD168 (per person)

阿拉斯加蟹肉炒瑤柱桂花

Stir fried Alaskan king crab meat, conpoy, egg, bean sprout  
HKD348

海膽阿拉斯加蟹肉炒香苗

Fried rice, Alaskan king crab meat, sea urchin  
HKD148 (per person)