



文華廳晚市套餐餐單 Man Wah Set Dinner Menu

蜜味西班牙黑豚肉叉燒、梅子青筍、黑魚籽金磚豆腐
Barbecued Iberian pork loin, longan honey
Pickled celtuce, dried plum
Deep-fried prawn, salted egg yolk
2021 Rose of Merlot, Estate Goichi from Nagano Japan

酸辣海皇燴官燕
Hot and sour bird's nest soup with seafood

三蒜銀絲蒸龍蝦
Steamed lobster, glass noodles, fresh, crispy and black garlic
2022 Riesling, Kanaan from Helan Mountain, Ningxia China

或 or

蠔皇原隻廿三頭南非吉品鮑魚
Stewed whole South African abalone, oyster sauce (23ppc*)
(Supplement charge of HKD800 附加費)
(Not applicable to discount offer 不適用於折扣優惠)

紅糟鮮百合炒斑片
Wok-fried grouper fillet, fresh lily bulb, red vinasse sauce

金湯田園時蔬
Poached seasonal vegetable, supreme broth

松子醬油薑米和牛崧炒飯
Fried rice, minced wagyu beef, ginger, pine nuts, soya sauce
2020 "Yihu" Cabernet blends, Mystic Island from Shandong

生磨合桃露湯丸
Walnut cream, sesame dumpling

美點雙輝
Chinese petits fours

每位港幣 1,888 元
HKD 1,888 per person
Additional Three Asian Wine Pairing Experience HKD580 person

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員
If you have any concerns regarding food allergies, please inform your server before ordering
價格以港幣計算，另加一服務費。

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