



嘗.....原味


Man Wah Seasonal Specialties

太史松茸戈渣(步步高陞)
Deep-fried matsutake mushroom pudding
六件 \$390 for 6 pieces

極品魚湯泡龍蝦球(生意興隆)
Sautéed lobster, superior fish broth 
\$688


蜜餞香煎金蠔(一本萬利堆金銀)
Honey glazed, sun-dried oyster 
每位 \$298 per person


八寶岩米珍寶鳳尾蝦(八方來財騰飛黃)
Deep-fried prawn, rock rice, sun-dried shrimp, 
salted egg, mushroom, minced pork, ginkgo nuts
每位 \$388 per person

黑魚籽羊肚菌汁煎北海道元貝皇(喜氣洋洋)
Pan-fried Hokkaido scallop, morel mushroom, caviar 
每位 \$388 per person

自家製柱侯醬焗鱈魚
Baked cod, house-made chu hou sauce 
每位 \$368 per person

大千辣雞球(彩鳳連連報佳音)
Stir-fried chicken, cashew nuts, dried chilli
\$388

發財蠔豉銀環柱甫(發財好市)
Braised turnip filled with conpoy, dried oyster, black sea moss 
每位 \$338 per person

萬佛寺上素煲(萬事如意)
Braised mushrooms in casserole, bean curd sticks, glass noodles 
\$398

懷舊甜腸粉(桃符萬戶更新春)
Steamed sweet rice flour roll, peanut, coconut 
六件 \$188 for 6 pieces

小食、前菜 Appetizers




滬燒鮑魚
Marinated abalone, Shanghainese-style
每位 \$228 per person

鮮蝦春卷 或 素春卷 
Spring roll, shrimp or vegetable
\$178

香煎珍菌素鵝 
Pan-fried bean curd sheet roll, assorted mushrooms
\$288

蔥油海蜇頭
Marinated jellyfish head, spring onion oil
\$288

柚子醋小青瓜 
Chilled cucumber, yuzu vinegar
\$168

明爐燒味 Chinese Barbecue

化皮乳豬件
Roasted suckling pig
\$448



蜜味西班牙黑豚肉叉燒
Barbecued Iberian pork loin, longan honey
\$488

玫瑰豉油雞
Marinated chicken, soya sauce
全隻 Whole \$808
半隻 Half \$448

潮蓮燒鵝
Roasted goose, plum sauce
\$448



文華精選介紹
Signature Dish



含有堅果
Contains Nuts




素食
Vegetarian



可持續發展海鮮
Sustainably Sourced Seafood

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.

湯、羹 Soup

松茸榆耳黃耳燉雪蓮子
Double-boiled, honey lotus seed, matsutake mushroom, 
elm fungus, yellow fungus
每位 \$348 per person



鮮蟹肉海鮮酸辣羹
Hot and sour soup, crab meat, superior seafood
每位 \$348 per person

女士湯
Double-boiled, silkie chicken, sea conch, cordyceps
每位 \$468 per person

男士湯
Double-boiled, silkie chicken, conpoy, sliced antler, maca
每位 \$398 per person

杏汁菜膽燉海螺湯
Double-boiled, sea conch, Chinese cabbage, almond cream 
每位 \$468 per person

燕窩 Bird's Nest

紅燒官燕
Braised, Kam Wah ham, superior soup
每位 \$728 per person

高湯蟹肉乾撈官燕
Double-boiled, crab meat, superior soup
每位 \$768 per person

竹笙釀官燕
Braised, bamboo pith, Kam Wah ham
每位 \$768 per person

蟹肉燕窩羹
Braised, crab meat
每位 \$398 per person



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海鮮 Seafood

龍蝦

Live lobster



上湯開邊焗 Baked, supreme broth

薑蔥焗 Baked, ginger, spring onion

芝士牛油焗 Baked, cheese, butter

蒜茸蒸 Steamed, garlic

市價 Market price

蠔皇原隻廿三頭南非吉品鮑魚

Stewed whole South African abalone, oyster sauce (23 ppc*)



每位 \$1,688 per person

珊瑚酥薑蒸斑件

Steamed grouper fillet, crab meat, tomato, broccoli, ginger



每位 \$368 per person

柚子汁焗釀蟹蓋伴香醋啫喱

Baked green crab meat, yuzu sauce, Chin Kiang vinegar jelly



(需時 30 分鐘 *Please allow 30 minutes of preparation time*)

每位 \$328 per person

百花炸蟹钳

Deep-fried crab claw coated, minced shrimp



每位 \$258 per person

碧綠油泡石斑球

Stir-fried grouper fillet, seasonal greens



\$828

西蘭花炒澳洲帶子

Stir-fried Australian scallops, broccoli



\$698

銀環柱甫扣南非鮑魚

Stewed South African abalone, conpoy, turnip



每位 \$348 per person



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家禽 Poultry



香烤片皮鴨
Peking duck
全隻 Whole \$1,588
半隻 Half \$888

二食 Second Course

生菜片鴨崧
Wok-fried minced duck, bamboo shoots, lettuce

魚香茄子炆鴨粒
Braised duck meat, eggplant, salted fish, chilli broad bean sauce

蠔皇鮮菇炒鴨肉
Stir-fried duck meat, straw mushroom, yellow chive, oyster sauce

脆皮炸雞
Crispy chicken
全隻 Whole \$808
半隻 Half \$448

肉類 Meat

中式煎 M9 澳洲和牛
Pan-fried Australian M9 Wagyu, Cantonese-style
每位 \$488 per person

蒜香黑椒爆炒 M9 和牛粒
Wok-fried Australian M9 Wagyu, garlic, black pepper
\$688

甜梅菜燒牛肋骨
Roasted beef rib, preserved vegetables
\$788



鮮鳳梨咕嚕肉
Sweet and sour pork, fresh pineapple
\$328

圍村扣五層肉
Braised pork belly, taro
每位 \$228 per person



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有機時蔬、豆腐 Organic Vegetable, Bean Curd

素酸辣羹

Hot and sour vegetarian soup 

每位 \$298 per person

馬拉盞蝦乾黑豚肉碎芥蘭煲

Stir-fried kale in casserole, minced kurobuta pork,
dried shrimp, belacan paste

\$328

鮑汁羊肚菌紅燒豆腐

Braised bean curd, morel mushroom, abalone sauce

\$368

米皇瑤柱浸菜苗

Poached seasonal vegetable, conpoy, supreme soup with rice

\$308

欖菜肉碎乾煸法邊豆

Stir-fried French beans, minced pork, preserved olive and vegetable

\$298

菠蘿咕嚕脆香菇

Sweet and sour shiitake mushroom 

\$298

薑糖酒炒芥蘭

Stir-fried Kale, ginger, Chinese wine 

\$268



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飯、麵 Rice & Noodles

原隻南非鮑魚燴絲苗
Braised rice, whole abalone
每位 \$268 per person

蛋白菜粒炒香苗
Fried rice, assorted vegetables, egg white
每位 \$148 per person

龍井蔥油撈天使麵
Tossed angel hair pasta, spring onion oil, crispy longjing tea leaves
每位 \$158 per person



X.O. 醬乾炒和牛河
Wok-fried flat rice noodles, Wagyu beef, bean sprouts, X.O. sauce
\$368



桂花蟹肉炒米粉
Fried rice vermicelli, crab meat, egg
\$408



潮式砂鍋炒飯
Fried rice in casserole, shrimp, pork,
preserved olive and vegetable, Chiu Chow-style
\$388



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甜品 Dessert


杏汁冰花燉官燕
Double-boiled imperial bird's nest, almond cream 
每位 \$768 per person

蛋白杏仁茶湯丸
Almond cream, egg white, sesame dumpling 
每位 \$128 per person

遠年陳皮紅豆沙
Red bean cream, aged tangerine peel 
每位 \$128 per person



雲裳無花果甘露
Chilled fig cream, seaweed sago 
每位 \$148 per person

香芒布甸
Chilled mango pudding 
每位 \$138 per person

四季鮮果盤
Seasonal fruit 
每位 \$158 per person

即焗酥皮蛋撻
Baked egg tartlet
(只限午市供應 Available for lunch only)
(需時 25 分鐘 Please allow 25 minutes of preparation time)
三件 \$138 for 3 pieces



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文華農曆新年賀年午餐 Man Wah Chinese New Year Set Lunch Menu

紅菜頭帶子餃、鼎湖竹笙上素糰、發財好市黃金酥
Scallop, beetroot dumpling
Bamboo pith, vegetable dumpling
Black sea moss, dried oyster, puff

發財好市大利湯
Boiled soup, black sea moss, dried oyster, pork tongue

當紅大千蝦球
Deep-fried prawn, sweet and chilli sauce

素珊瑚蟹肉湯伊麵
Crab meat E-fu noodles, carrot purée, egg white, supreme broth

雲裳無花果甘露
Chilled fig cream, seaweed sago

美點雙輝
Chinese petits fours

每位港幣 888 元
HKD 888 per person



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文華農曆新年賀年晚餐 Man Wah Chinese New Year Set Dinner Menu

三福迎春

黑魚籽乳豬件、川味海蜇頭、黃金脆蝦球
Roasted suckling pig, caviar
Marinated jellyfish head, Sichuan-style
Deep-fried prawn, salted egg yolk

金湯鮮淮山雞蓉燴官燕

Braised bird's nest, minced chicken, fresh Chinese yam, superior soup

鮮花椒頭抽蒸斑件

Steamed grouper fillet, fresh Sichuan peppercorn, premium soya sauce

文華六頭南非鮑魚滑雞煲

Braised chicken casserole, South African abalone (6ppc), sun-dried shrimp

發財銀環柱甫

Braised turnip, conpoy, black sea moss

西班牙黑豚叉燒辦麵

Tossed noodles, barbecued Iberian pork

生磨蓮子露

Lotus seed cream

美點雙輝

Chinese petits fours

每位港幣 2,288 元

HKD 2,288 per person



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