



Man Wah

MAN  
WAH

PRIVATISATION





## ONE-MICHELIN-STAR CANTONESE FINE DINING

With sweeping views of Victoria Harbour's iconic skyline coupled with stunning, revitalised interiors that exude intimate, refined luxury. Located on the 25th floor at Mandarin Oriental, Hong Kong, this dining institution continues its legacy as an exquisite homage to time-honoured Cantonese cuisine.

Man Wah's stately, reimagined interiors frame Hong Kong's breathtaking city skyline and the iconic Victoria Harbour—a glittering attraction seen from the restaurant's peerless 25th floor vantage point.

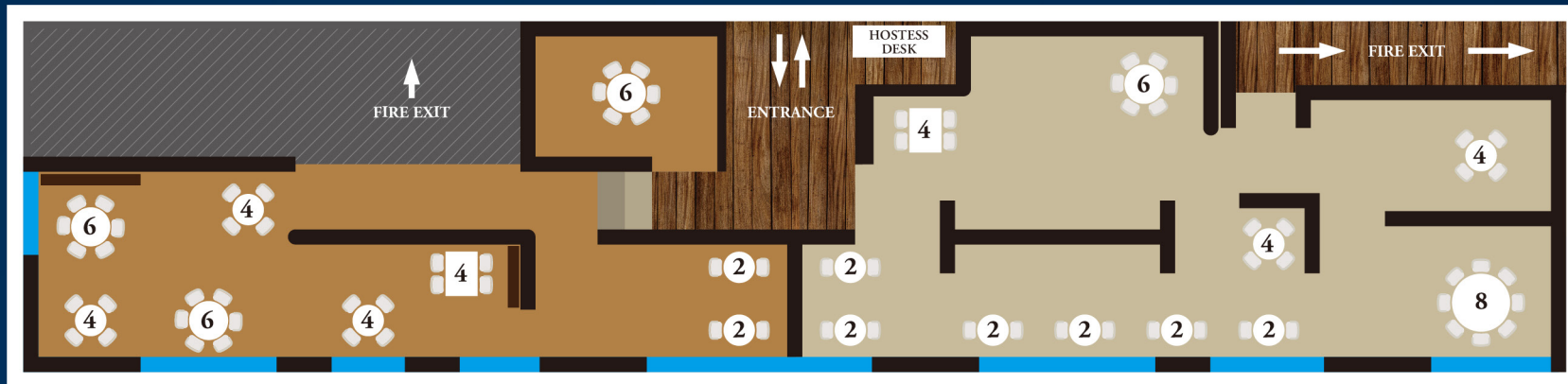
A back-lit chequered grid ceiling overlooks the main dining room to accentuate the vibrant cityscape, while the walls are decked in sculptural cyan blue lacquered panels, inlaid with gilded brass in an intoxicating reinvention of beautifully ornate interior motifs, where Oriental charm and contemporary opulence collide. Chinese embroidered panelled artworks of nature-based scenes are offset by delicate embellishments, imparting a sumptuous elegance to the dining experience.

The intricate interplay of layered azure and gold hues in the hand-woven carpet mirror the rippling waves of Victoria Harbour in the distance.

# VENUE DETAILS

AREA	CAPACITY	TIME	MIN. SPEND STARTING AT
Private Dining Room I/II	12	Lunch (11am-3:30pm)	\$10,000
Private Dining Room I/II	12	Dinner (5-11pm)	\$18,000
Combined Private Dining Room	24	Lunch (11am-3:30pm)	\$24,000
Combined Private Dining Room	24	Dinner (5-11pm)	\$42,000
Entire venue	72	Lunch (11am-3:30pm)	\$250,000
Entire venue	72	Dinner (5-11pm)	\$300,000

All prices are in Hong Kong dollars and subject to 10% service charge



Marked space can be separated into Private Dining Room/ Combined Private Dining Room











## Lunch Menu

筍尖鮮蝦餃、精選素點、化皮乳豬件  
Har gau, tiger prawn, bamboo shoot  
Selected seasonal vegetarian dumpling  
Roasted suckling pig

冬蟲草海螺燉雞湯  
Double-boiled, silkie chicken, sea conch, cordyceps

柚子汁焗釀蟹蓋伴香醋啫喱  
Baked green crab meat, yuzu sauce, Chin Kiang vinegar jelly

碧綠油泡石斑球  
Stir-fried oasis giant grouper fillet, seasonal greens

脆皮炸雞  
Crispy chicken

原條竹筍扒菜苗  
Braised seasonal vegetable, bamboo pith

原隻南非鮑魚燴絲苗  
Braised rice, whole abalone

遠年陳皮紅豆沙  
Red bean cream, aged tangerine peel

美點雙輝  
Chinese petits fours

## Dinner Menu

鴻運乳豬全體  
Barbecued whole suckling pig

醬皇碧綠炒帶子  
Stir fried scallops, seasonal greens, XO sauce

百花炸蟹拑  
Deep-fried crab claw coated, minced shrimp

原條竹筍扒菜苗  
Braised seasonal vegetable, bamboo pith

冬蟲草海螺燉雞湯  
Double-boiled, silkie chicken, sea conch, cordyceps

銀環柱甫扣南非鮑魚  
Stewed South African abalone, conpoy, turnip

原籠棗皇蒸斑件  
Steamed spotted grouper fillet, red dates, lotus leaf

脆皮炸雞  
Crispy chicken

鮮蟹肉乾燒伊麵  
Braised E-Fu noodles, crab meat

遠年陳皮紅豆沙  
Red bean cream, aged tangerine peel

美點雙輝  
Chinese petits fours