



文華廳晚市套餐餐單 Man Wah Set Dinner Menu

玫瑰豉油雞、蕭山蘿蔔脆、紅糟脆腩片
Marinated chicken, soya sauce
Pickled turnip
Crispy pork belly slice, red vinasse sauce

冬蟲草松茸燉南非鮮鮑魚
Double-boiled fresh South African abalone, matsutake mushroom, cordyceps


香蒜避風塘龍蝦球
Wok-fried lobster, red chilli, crispy garlic
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 HKD600 附加費)

鮮花椒頭抽蒸斑件
Steamed fillet of oasis giant grouper, fresh Sichuan peppercorn, premium soya sauce

珍寶虎蝦乾竹筴浸菜膽
Poached seasonal vegetable, dried tiger prawn, bamboo pith

鮑汁蝦籽雲吞辦麵
Braised noodles, wonton, dried shrimp roe, abalone sauce

蛋白杏仁茶、桂花棗皇酥 
Almond cream, egg white
Osmanthus and red date puff

美點雙輝
Chinese petits fours

每位港幣 1,888 元
HKD 1,888 per person



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.