





小食前菜 APPETISERS

	太白醉雞卷 Marinated chicken rolls, Chinese wine	198
	欖豉五香鱈魚 Deep-fried codfish, preserved olive, black bean, five spices	288
	香茅鮮蝦春卷 Shrimp and lemongrass spring rolls	178
	香煎松茸珍菌素鵝 Pan-fried bean curd sheet roll, matsutake and assorted mushrooms	228
	川味海蜇頭 Marinated jellyfish head, Sichuan style	288
	蔥香杞子百合伴野生雲耳 Chilled marinated wild cloud ear fungus, lily bulb, wolfberry, spring onion	158

明爐燒味 CHINESE BARBECUE

	化皮乳豬件 Roasted suckling pig	368
	西班牙黑毛豬上柳叉燒皇 Barbecued Iberian pork loin, longan honey	398
	玫瑰豉油雞 Marinated chicken, soya sauce (半隻)	Half 328
	(全隻)	Whole 638
	潮蓮燒鵝 Roasted goose, plum sauce	298



文華精選介紹
Signature Dish

另加一服務費

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滋潤養生湯 NOURISHING SOUP

Per Person

杏汁菜膽燉花膠

Double-boiled, fish maw, Chinese cabbage, almond cream

488

松茸榆耳黃耳燉雪蓮子

Double-boiled honey locust seeds, matsutake mushroom, elm fungus, yellow fungus

268

湯、羹 SOUP

Per Person

羊肚菌海螺燉竹筍

Double-boiled morel mushroom, sea whelk, bamboo pith

368



花膠海鮮酸辣羹

Hot and sour soup, fish maw, superior seafood

238

太史蟹肉菜蓉羹

Braised crab meat and vegetable soup

298

燕窩 BIRD'S NEST

Per Person

紅燒官燕

Braised, Kam Wah ham, superior soup

688

高湯蟹肉官燕

Double-boiled, crab meat, superior soup

688

竹筍釀官燕

Braised, bamboo pith, Kam Wah ham

688

蟹肉燕窩羹

Braised, crab meat

328



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鮑魚、海味 ABALONE AND DRIED SEAFOOD

	Per Person
蠔皇原隻吉品鮑 (需時四十五分鐘) Stewed whole Yoshihama abalone (Please allow 45 minutes of preparation time) 四十五克 十五頭 40 gm 15 heads 廿四克 廿五頭 24 gm 25 heads	6,888 1,688
秘製原隻南非鮮鮑 Stewed whole fresh South African abalone, seasonal greens	1,688
鮑汁四頭花膠公 (需時四十五分鐘) Braised fish maw, abalone sauce (Please allow 45 minutes of preparation time)	2,688
蝦籽燴關東遼參 Braised Japanese sea cucumber, dried shrimp roe	498
銀環柱甫扣南非鮑魚 Stewed abalone, conpoy, turnip	348



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海鮮 SEAFOOD

生猛海魚

Live fish

老鼠斑

Pacific grouper

東星斑

Spotted grouper

Market Price

龍蝦

Live lobster

Market Price

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

海中蝦

Live prawn

Market Price

白灼 Poached

豉油皇 Baked, soya sauce

椒鹽 Deep fried, chilli, salt

上湯焗 Baked, supreme broth

蒜茸蒸 Steamed, garlic



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海鮮 SEAFOOD

Per Person

酥薑蒸星斑球
Steamed spotted grouper fillet, crabmeat, tomato, broccoli, ginger 338

 香煎日本元貝皇配燒汁
Pan fried Japanese scallop, gravy sauce 248

芝士焗釀鮮蟹蓋
(需時三十分鐘)
Baked green crab meat, cheese, crab shell 258
(Please allow 30 minutes preparation time)


百花炸蟹钳
Deep-fried crab claw coated with minced shrimp 178

上湯焗開邊龍蝦
Baked half lobster, supreme broth 288

豉油皇百花煎釀東星斑
Pan-fried spotted grouper fillet filled with minced shrimp, premium soya sauce 308

Standard

萵筍蔥爆智利螺片
Wok-fried Chilean sea conch, celtuce, spring onion 588

 豉汁骨香龍脷球
Wok-fried Dover sole, black bean sauce 708

油泡東星斑球
Stir-fried spotted grouper 708

碧綠四川蝦球
Wok-fried prawns, seasonal vegetables, chilli broad bean sauce 398

西蘭花炒澳洲帶子
Stir-fried Australian scallops, broccoli 588



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家禽 POULTRY



香烤片皮鴨
Peking duck
(半隻)
(全隻)

Half 688
Whole 1,188

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

二食
Second course

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

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

脆皮炸雞
Crispy chicken
(半隻)
(全隻)

Half 328
Whole 638

羅定豆豉爆雞球
Wok-fried chicken, black bean sauce

Standard
398

文華雞煲
Braised chicken and abalone in casserole, sundried shrimp, sundried chilli

468




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肉類 MEAT

	Per Person
中式煎 M9 澳洲和牛柳 Pan-fried, Australian, M9 Wagyu tenderloin, Cantonese style	488
	Standard
蒜香黑椒爆和牛 Wok-fried Australian M9 Wagyu, garlic, black pepper	588
X.O.醬法邊豆炒黑豚肉 Stir-fried kurobuta pork, French beans, X.O. sauce	298
 鮮鳳梨咕嚕肉 Sweet and sour pork, fresh pineapple	278
蒜子菜遠炒千層火腩 Stir-fried pork belly, choy sum, garlic	268



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有機時蔬、豆腐 ORGANIC, VEGETABLE, BEAN CURD

	Per Person
素酸辣羹 Hot and sour vegetarian soup	238
	Standard
馬拉盞蝦乾黑豚肉碎芥蘭煲 Stir-fried kale in casserole, minced kurobuta pork, dried shrimp, belacan paste	268
鮑汁羊肚菌紅燒豆腐 Braised bean curd, morel mushroom, abalone sauce	328
米皇瑤柱浸菜苗 Poached seasonal vegetable, conpoy, supreme soup with rice	268
雀巢伴水芹香 Seasonal organic vegetable, crispy nest	238
欖菜肉碎乾煸法邊豆 Stir-fried French beans, minced pork, preserved olive and vegetable	268
菠蘿咕嚕脆香菇 Sweet and sour shiitake mushroom	268
薑糖酒炒芥蘭 Kale, ginger, Chinese wine	208





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飯、麵 RICE & NOODLES

	Per Person
原隻南非鮑魚燴絲苗 Braised rice, whole abalone	188
蛋白菜粒炒香苗 Fried rice, assorted vegetables, egg white	108
廣東雲吞麵 Shrimp wonton noodles, supreme broth	138
鮑汁花膠撈麵 Tossed noodles, fish maw, abalone sauce	188
X.O.醬牛崧炒意型米 Stir-fried orzo, minced beef, X.O. sauce	138
	Standard
X.O.醬乾炒和牛河 Wok-fried flat rice noodles, Wagyu beef, bean sprouts, X.O. sauce	288
 桂花蟹肉炒米粉 Fried rice vermicelli, crab meat, egg	348
 文華炒麵 Fried noodles, shrimp, roasted duck, celery, bean sprouts	288



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甜品 DESSERT

Per Person

杏汁冰花燉官燕
Double-boiled imperial bird's nest, almond cream 688

紫薯西米焗布甸
Baked pudding, sago, sweet purple potato paste 98

蛋白杏仁茶湯丸
Almond cream, egg white, sesame dumplings 98

遠年陳皮湘蓮紅豆沙湯丸
Red bean cream, lotus seeds, aged tangerine peel, sesame dumpling 98



雲裳椰糖楊枝甘露
Chilled mango cream, sago, pomelo, coconut 138

香芒布甸
Chilled mango pudding 98

四季鮮菓盆
Seasonal fruits 118

酥皮蛋撻
(需時二十五分鐘)
Egg tartlets 98
(Please allow 25 minutes of preparation time)



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