



## 嘗.....原味 Man Wah Seasonal Specialties

太史松茸戈渣  
Deep-fried matsutake mushroom pudding  
六件 \$390 for 6 pieces

懷舊功夫鴨腳包  
Classic barbecued duck feet with barbecued pork, pork belly,  
chicken liver, taro wrapped by duck intestine  
\$458  
(一份兩隻, 需於 24 小時前預訂, 截止時間為每天下午 2 時正)  
(One portion of two pieces, pre-order required 24 hours in advance, with a cut-off time 2pm the day prior)


蟹肉冬茸燴血燕  
Braised red bird's nest soup, crab meat, winter melon   
每位 \$748 per person


極品魚湯泡龍蝦球  
Sautéed lobster, superior fish broth   
\$688

津絲乾焗鮮蟹鉗  
Wok-fried crab claw, glass noodles   
每位 \$568 per person

玉鱗魚躍逐金波  
Steamed and sautéed egg with lobster meat, sea urchin,   
mini goldfish dumplings  
每位 \$268 per person

拍蒜沖繩涼瓜炒南非鮮鮑片  
Stir-fried slices of fresh South African abalone,   
Okinawa bitter melon, crushed garlic, preserved black bean  
每位 \$398 per person

自家製柱侯醬焗鱈魚  
Baked cod, homemade chu hou paste   
每位 \$368 per person

大千珍寶蝦球  
Deep-fried prawn, garlic, dried chilli   
每位 \$368 per person

羊肚菌汁煎大元貝  
Pan-fried scallop, morel mushroom sauce   
每位 \$368 per person

酒香古法鹽焗雞  
Salt baked chicken, Chinese wine  
\$1,588  
(48 小時前預訂, 午市及晚市各限量供應一隻)  
(Pre-order required 48 hours in advance, with a limited order of one each for lunch and dinner)



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.

## 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  
\$398



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  
\$398



## 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 oasis giant 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

百花炸蟹拑

Deep-fried crab claw coated, minced shrimp 


每位 \$258 per person

碧綠油泡石斑球

Stir-fried oasis giant 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




## 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



## 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, 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

金箔血燕蛋撻  
Egg tartlet, red bird's nest, gold leaf  
(需時 25 分鐘 *Please allow 25 minutes of preparation time*)  
三件 \$198 for 3 pieces