

嘗.....原味


Man Wah Seasonal Specialties

太史松茸戈渣

Deep-fried matsutake mushroom pudding

六件 \$390 for 6 pieces

冬蟲夏草石斛無花果燉南非鮮鮑魚

Double-boiled, fresh South African abalone, 
fig, dendrobium, cordyceps


每位 \$488 per person

極品魚湯泡龍蝦球

Sautéed lobster, superior fish broth 


\$688

津絲乾煏鮮蟹鉗

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

金湯玻璃蝦球

Wok-fried prawn, premium chicken broth 

每位 \$388 per person

黑魚籽羊肚菌汁煎北海道元貝皇

Pan-fried Hokkaido scallop, morel mushroom, caviar 

每位 \$388 per person

遠年陳皮柱侯焗鱈魚

Baked cod, chu hou paste, aged tangerine peel  


每位 \$368 per person

脆炸牛腩

Deep-fried beef tongue

\$468

家鄉啫啫唐生菜煲

Sizzling Chinese lettuce casserole 
with prawn, dried shrimp and shrimp paste

\$348

順德醬油方腩砂鍋飯

Fried rice in casserole, Macau sole, Shunde-style

\$528

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, 截止時間為每天下午 1 時正)
(Pre-order required 48 hours in advance, with a limited order of one each for lunch and dinner,
with a cut-off time 1pm the day prior)



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

如閣下對任何食物有敏感或要求, 請於點單時告知您的服務員

If you have any concerns regarding food allergies, please inform your server before ordering

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
\$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



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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

百花炸蟹拑

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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