

嘗.....原味

Man Wah Specialties

太史松茸戈渣

Deep-fried matsutake mushroom puddings
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)
One portion of two pieces. Pre-order of 24 hours is required

清蒸大閘蟹 (六兩蟹公)

Steamed Shanghainese hairy crab (300g)
每隻 \$688 per piece

極品魚湯泡龍蝦球

Sautéed lobster, superior fish broth
\$668

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

蟹粉玻璃蝦球

Stir-fried prawn, crab meat and crab roe
每位 \$388 per person

蟹粉黃金鱈魚球

Wok-fried cod, salted egg yolk, crab meat and crab roe
每位 \$328 per person

蟹粉銀環釀菜苗

Sautéed seasonal vegetable, turnip, crab meat and crab roe
每位 \$248 per person

酒香古法鹽焗雞

Salt baked chicken, Chinese wine
\$1,488

(需於 48 小時前預訂 *Pre-order of 48 hours is required*)

砂鍋蟹粉海鮮炒飯

Fried rice in casserole, seafood,
Crab meat and crab roe
\$528



小食、前菜

Appetizers



滷燒鮑魚

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



鮮蟹肉花膠海鮮酸辣羹

Hot and sour soup, fish maw, crab meat, superior seafood
每位 \$348 per person

女士湯

Double-boiled, silkie chicken, fish maw, sea conch, cordyceps
每位 \$568 per person

男士湯

Double-boiled, silkie chicken, conpoy, seahorse, maca
每位 \$398 per person

杏汁菜膽燉花膠湯

Double-boiled, fish maw, Chinese cabbage, almond cream
每位 \$568 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



鮑魚、海味

Abalone and Dried Seafood

蠔皇原隻吉品鮑魚

Stewed whole Yoshihama abalone

24 克 25 頭 24 gm 25 heads \$2,888

(需時 45 分鐘 Please allow 45 minutes of preparation time)

蠔皇原隻南非吉品鮑魚

Stewed whole South African abalone

35 克 18 頭 35 gm 18 heads

\$1,688

鮑汁燴四頭花膠公

Braised fish maw, abalone sauce, four heads

\$5,288

(48 小時前預訂 Pre-order of 48 hours required)

金湯原件白花膠

Stewed white fish maw, supreme broth

每位 \$768 per person

蝦籽燴關東遼參

Braised Japanese sea cucumber, dried shrimp roe

每位 \$588 per person

銀環柱甫扣南非鮑魚

Stewed South African abalone, conpoy, turnip

每位 \$348 per person



海鮮 Seafood

老鼠斑 Pacific grouper
東星斑 Spotted grouper
瓜子斑 Speckled red grouper
市價 Market price

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

海中蝦
Live prawn
堂弄醉翁蝦 Drunken
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
市價 Market price

珊瑚酥薑蒸星斑件
Steamed spotted 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

碧綠油泡東星斑球
Stir-fried spotted grouper fillet, seasonal greens
\$828

西蘭花炒澳洲帶子
Stir-fried Australian scallops, broccoli
\$668



家禽

Poultry

香烤片皮鴨

Peking duck

全隻 Whole \$1,388

半隻 Half \$788



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



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

鮑汁花膠瓣麵
Tossed noodles, fish maw, abalone sauce
每位 \$368 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



甜品

Dessert

杏汁冰花燉官燕

Double-boiled imperial bird's nest, almond cream
每位 \$728 per person

蛋白杏仁茶湯丸

Almond cream, egg white, sesame dumpling
每位 \$118 per person

遠年陳皮紅豆沙

Red bean cream, aged tangerine peel
每位 \$118 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 \$118 per person

四季鮮果盤

Seasonal fruit
每位 \$148 per person

酥皮血燕蛋撻

Egg tartlet, red bird's nest
(需時 25 分鐘 Please allow 25 minutes of preparation time)
三件 \$198 for 3 pieces

