



## 文華廳極品晚宴菜單

### Man Wah Premium Dinner Menu

紅糟脆鱧、蜜味西班牙黑豚肉叉燒、頭抽煎龍蝦球  
Crispy eel, red glutinous wine lees  
Barbecued Iberian pork loin, longan honey  
Pan-fried lobster, premium soya sauce

女士湯

Double-boiled, silkie chicken, fish maw, sea conch, cordyceps  
or

男士湯

Double-boiled, silkie chicken, conpoy, seahorse, maca

蠔皇原隻十八頭南非吉品鮑魚

Stewed whole South African abalone (18ppc\*)

or

蠔皇原隻廿五頭日本皇冠吉品鮑魚 (每位另加\$800)

Stewed whole Japanese Yoshihama abalone (25ppc\*)

[Supplement charge of \$ 800 per person]

*\*pieces per catty*

藤椒煎M9澳洲和牛粒

Pan-fried Australian M9 Wagyu, vine pepper

金湯竹筍釀官燕

Braised bamboo pith, bird's nest, supreme broth

松茸鮮茨實燴絲苗

Braised rice, matsutake mushroom, fresh fox nuts

無花果甘露、松子南乳酥

Chilled fig cream, seaweed sago

Pine nuts and red bean curd pastry

美點雙輝

Chinese petits fours

每位 HKD 3,488 per person

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.