



## 文華廳晚市套餐餐單 Man Wah Set Dinner Menu

蜜味西班牙黑豚肉叉燒、柚子醋青瓜、脆皮燒乳鴿  
Barbecued Iberian pork loin, longan honey  
Pickled cucumber, yuzu vinegar  
Roasted crispy pigeon

蟹肉冬茸燴官燕  
Braised bird' nest soup, crab meat, winter melon

豉油皇百花煎釀斑件  
Pan-fried fillet of grouper filled with minced shrimp, premium soya sauce

拍蒜涼瓜南非鮮鮑滑雞煲  
Braised chicken in casserole, fresh South African abalone,  
bitter melon, crushed garlic, preserved black bean  
或 or

蠔皇原隻廿三頭南非吉品鮑魚  
Stewed whole South African abalone, oyster sauce (23ppc\*)  
(Supplement charge of HKD800 附加費)

雞湯小雲耳竹筍萬壽果  
Poached cloud ear fungus, bamboo pith, papaya, chicken broth

煎元貝甜梅菜炒飯  
Fried rice, scallop, preserved vegetable

懷舊蓮子露、黑糖鉢仔糕  
Traditional lotus seed cream  
Steamed clay bowl rice cake, red bean, brown sugar

美點雙輝  
Chinese petits fours

每位港幣 1,888 元  
HKD 1,888 per person



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.