



文華廳晚市套餐餐單 Man Wah Set Dinner Menu

化皮乳豬件、柚子醋小青瓜、蜜餞金蠔

Roasted suckling pig
Chilled cucumber, yuzu vinegar
Honey glazed semi-dried oyster

鹿茸菌石斛燉南非鮮鮑魚

Double-boiled South African abalone,
dendrobium, velvet antler mushroom

陳年菜脯古法蒸方腩

Steamed Macau sole, shredded pork
and shiitake mushroom, dried radish

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)
(Not applicable to discount offer 不適用於折扣優惠)

川椒珍寶鳳尾蝦

Deep-fried prawn, Sichuan peppercorn sauce

伊比利火腿濃湯青江菜

Poached Shanghai brassica, Iberico ham, supreme broth

酸辣魚湯牛腩稻庭烏冬

Inaniwa udon, beef brisket, hot and sour fish broth

遠年陳皮紅豆沙湯圓

Red bean cream, aged tangerine, sesame dumpling

美點雙輝

Chinese petits fours

每位港幣 1,888 元

HKD 1,888 per person

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.