



文華廳晚市套餐餐單 Man Wah Set Dinner Menu

瑤柱貴妃雞、桂花沖繩涼瓜、紅糟酒香焗鱈魚
Poached chicken in supreme soup with conpoy
Pickled Okinawa bitter melon, osmanthus vinegar
Baked cod, red vinasse sauce, Chinese wine

濃雞湯竹筴蟹肉燴官燕
Braised bird's nest, crab meat, bamboo pith, chicken broth

老菜脯古法蒸斑件
Steamed grouper fillet, shredded pork, Chinese mushroom, preserved radish

青花椒鮮百合 M9 澳洲和牛
Wok-fried Australian M9 wagyu, fresh lily bulb, Sichuan green peppercorn
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)

甜梅菜扣鮮黃耳
Stewed fresh yellow fungus, preserved vegetable

松茸凍菌湯素麵
Japanese somen noodles, chilled matsutake mushroom soup

養生松子露、椰汁桂花糕
Pine nut cream
Coconut and osmanthus pudding

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.