



文華時令精選 Man Wah Specialties

足料老火湯 (每位)

Selection of nourishing boiled soup

蓮藕鱸魚眉豆花生煲豬腱 (Week 1)

Boiled pork shin soup, lotus root, dried octopus, black eyed beans, peanuts

三果南北杏蜜棗煲石斑 (Week 2)

Boiled grouper soup, papaya, apple, fig, Chinese almonds, date

粉葛鱈魚赤小豆煲唐排 (Week 3)

Boiled fish soup, pork rib, arrowroot, beans

海底椰粟米栗子響螺煲雞 (Week 4)

Boiled chicken soup, sea conch, sea coconut, sweet corn, chestnut

HKD 118 (per person)

濃湯南瓜浸星斑球

Poached fillet of spotted grouper, cloud ear fungus, pumpkin, chicken soup

HKD 288 (per person)

鮮淮山黑蒜炒南非鮑

Stir fried South African abalone, black garlic, fresh yam

HKD 588

怡香茄子遼參煲

Braised Japanese sea cucumber, eggplant, salted fish, chilli broad bean sauce

HKD 368

鮮荷葉家鄉棗皇蒸雞

Steamed chicken, red date, pickled vegetable, lotus leaf

HKD 308

蛋白薑米蒸蟹钳

Steamed crab claw, egg white, ginger

HKD 328 (per person)

蒜香辣子蝦球

Wok fried prawn, red chilli, crispy garlic

HKD 398

金腿星斑藜麥炒粗糧

Fried rice, quinoa, spotted grouper, Kam Wah ham, sweet corn, pumpkin

HKD 138 (per person)



文華套餐 Man Wah Set Dinner Menu

海蜇鮑魚、金磚豆腐、杏香蝦丸
Marinated abalone and jellyfish,
Deep fried bean curd,
Deep fried shrimp dumpling with almond chips

羊肚菌螺頭燉豬腱
Double boiled sea conch soup, pork shin, morel mushroom
或 or
花膠酸辣海皇羹
Hot and sour soup, fish maw, seafood

上湯或芝士焗龍蝦
Baked lobster, supreme broth or cheese

京蔥小尖椒炒黑豚肉
Wok fried Kurobuta pork, chili, leek

杞子高湯津白菜
Poached Shanghainese cabbage, wolfberry, supreme broth

海參雞粒炆飯
Braised rice, sea cucumber, chicken

芒果布丁
Chilled mango pudding

美點雙輝
Chinese petit fours

每位 HKD 1,088 per guest

The price above is in Hong Kong dollars and subject to 10% service charge.

This menu is available for minimum two persons.

For reservations and enquiries, please call +852 2825 4003 or email [us](#).



文華星級套餐 Man Wah Signature Dinner Menu

化皮乳豬、三蔥鮮蝦春卷、欖豉五香鱈魚
Roast suckling pig,
Prawn spring roll with onion, leek and spring onion,
Deep fried codfish with preserved black olive, black bean and five spices

松茸白玉燉阿拉斯加蟹肉
Double boiled matsutake mushroom soup, Alaskan crabmeat, winter melon
或 or
文思豆腐燕窩羹
Braised bird's nest soup, bean curd

香煎大蝦配山楂汁
Pan fried king prawn, hawthorn sauce

鮮淮山鮑汁關東遼參
Braised Japanese sea cucumber, fresh yam, abalone sauce

黑蒜牛肝菌炒和牛粒
Wok fried wagyu beef, porcini mushroom, black garlic

粗糧藜麥炒絲苗
Fried quinoa, Yunnan ham, pumpkin, sweet corn

桃膠川貝燉雪梨
Double boiled pear, chun bei, peach resin

美點雙輝
Chinese petit fours

每位 HKD 1,628 per guest

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This menu is available for minimum two persons.

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文華套餐 Man Wah Set Lunch Menu

有機上素粉果、蟹籽滑燒賣、黑椒牛柳酥
Organic vegetable dumpling,
Siu mai with tobiko,
Beef tenderloin puff with black pepper sauce

足料老火湯
Selection of nourishing boiled soup

香煎日本元貝皇配燒汁
Pan fried Japanese scallop, gravy sauce

X.O.醬珍菌炒雞球
Stir fried chicken, wild mushroom, X.O. sauce

欖菜蛋白豚肉炒絲苗
Fried rice, Kurobuta pork, egg white, preserved black olive

合桃露湯丸
Sweet walnut cream, glutinous rice dumpling

美點雙輝
Chinese petit fours

每位 HKD 588 per guest

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This menu is available for minimum two persons.

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文華套餐 Man Wah Set Lunch Menu

潮蓮燒鵝、西班牙黑毛豬上柳叉燒皇、柚子醋小青瓜
Roast goose with plum sauce, barbecued Iberian pork loin with longan honey,
pickled baby cucumber with yuzu vinegar

棗皇螺頭燉雞
Double boiled chicken soup, sea conch, red date
或 or
碧綠有機素菜羹
Braised organic vegetable soup

雲耳百合炒星斑球
Wok fried fillet of spotted grouper, lily bulb, cloud ear fungus

椰香辣醬老虎蝦伴糯米餅
Deep fried tiger prawn, spicy-coconut sauce, crispy glutinous rice cake

楊枝甘露
Chilled mango cream, pomelo, sago


美點雙輝
Chinese petit fours

每位 HKD 728 per guest


The price above is in Hong Kong dollars and subject to 10% service charge.
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小食前菜 APPETISERS

| | | |
|---|--|-----|
| | 海蜇鹵水鮮鮑魚 (四隻) Marinated fresh abalone, jellyfish (4 pieces) | 308 |
|  | 欖豉五香鱈魚 Deep fried codfish, preserved olive, black bean, five spices | 238 |
| | 三蔥鮮蝦春卷 Shrimp spring roll, white and purple onion, shallot | 168 |
| | 海苔蝦多士 Shrimp toast, seaweed, coriander | 168 |
| | 五香牛腩 Marinated beef shin, five spices | 168 |
| | 蒜泥白玉卷 Pork belly slice, chilli, garlic, cucumber | 148 |

明爐燒味 CHINESE BARBECUE

| | | |
|---|---|-----|
| | 化皮乳豬件 Roast suckling pig | 328 |
|  | 西班牙黑毛豬上柳叉燒皇 Barbecued Iberian pork, longan honey | 368 |
| | 玫瑰豉油雞 Marinated chicken, soya sauce | 258 |
| | 潮蓮燒鵝 Roast goose, plum sauce | 278 |





文華精選介紹
Signature Dishes

另加一服務費
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湯、羹 SOUP

| | Per Person |
|--|------------|
| 桔子椰皇燉鮮鮑魚湯 Double boiled, fresh abalone, young coconut, preserved kumquat | 348 |
| 桂圓蓮子百合燉螺頭湯 Double boiled, sea conch, longan, lotus seed, lily bulb | 228 |
|  花膠北菇燉菜膽湯 Double boiled, fish maw, mushroom, Chinese cabbage | 548 |
| 文絲豆腐羹 Braised, conpoy, bamboo pith, bean curd, sea moss | 198 |
| 松茸花菇竹筴燉菜膽素湯 Double boiled, vegetable soup, matsutake mushroom, shiitake mushroom, bamboo pith | 168 |
|  花膠海鮮酸辣羹 Hot and sour soup, fish maw, superior seafood | 208 |

燕窩 BIRD'S NEST

| | Per Person |
|---|------------|
| 紅燒官燕 Braised, Kam Wah ham, superior soup | 568 |
| 高湯燉官燕 Double boiled, superior soup | 568 |
| 竹筴釀官燕 Braised, bamboo pith, Kam Wah ham | 568 |
| 蟹肉燕窩羹 Braised, crabmeat | 288 |



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鮑魚、海味 ABALONE AND DRIED SEAFOOD

| | Per Person |
|---|------------|
| 蠔皇原隻吉品鮑 Stewed whole Yoshihama abalone (需時四十五分鐘) (Please allow 45 minutes preparation time) | |
| 40 gm 15 heads 十五頭 | 6,888 |
| 24 gm 25 heads 廿五頭 | 2,388 |
| 秘製原隻南非鮮鮑 Stewed whole fresh South Africe abalone, seasonal greens | 2,388 |
| 鮑汁四頭花膠公 Braised fish maw, abalone sauce (需時四十五分鐘) (Please allow 45 minutes preparation time) | 1,680 |
| 鮮淮山鮑汁關東遼參 Braised Japanese sea cucumber, fresh yam, abalone sauce | 498 |
| 鮑魚三疊 Stewed abalone, mushroom, vegetable | 288 |
| 蟹肉花膠炒西施 Stir fried crabmeat, fish maw, egg white | 438 |



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海鮮 SEAFOOD

生猛海鮮

Live fish

老鼠斑

Pacific grouper

東星斑

Spotted grouper

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

Market Price

海中蝦

Live prawn

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

Market Price

蠔子皇

Razor clam

金銀蒜銀絲蒸 Steamed, fresh and crispy minced garlic, glass noodle

豉椒炒 Stir fried, preserved black bean, red chilli

Market Price





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海鮮 SEAFOOD

| | Per Person |
|---|------------|
| 胡椒白玉浸星斑球 Poached spotted grouper fillet, turnip, peppercorn, fish broth | 228 |
|  香煎日本元貝皇配燒汁 Pan fried Japanese scallop, gravy sauce | 198 |
| 燕液蛋白龍蝦球 Steamed lobster, bird's nest, egg white | 428 |
| 芝士焗釀鮮蟹蓋 Baked green crabmeat, cheese, crab shell (需時三十分鐘) (Require 30 minutes cooking time) | 218 |
| 百花炸蟹钳 Deep fried crab claw, minced shrimp | 168 |
| | Standard |
|  豉汁骨香龍利球 Wok fried Dover sole, black bean sauce | 708 |
| 油泡東星斑球 Stir fried spotted grouper | 688 |
| 油雞樅菌炒蝦球 Wok fried prawn, confit termite mushroom | 398 |
| 瑤柱蟹肉炒桂花 Stir fried crabmeat, conpoy, Kam Wah ham, bean sprout, egg | 328 |



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家禽 POULTRY

| | Standard |
|--|-----------------------|
| 北京片皮鴨 Peking duck (半隻) (全隻) | Half 498 Whole 968 |
| 生菜片鴨焗 Wok fried minced duck, bamboo shoots served with lettuce 腰果鴨粒 Wok fried duck, cashew nuts, celery 蠔皇鮮菇炒鴨肉 Stir fried duck, choy sum, straw mushroom, yellow chive, oyster sauce | 二食 Second course |
| 脆皮炸雞 Crispy chicken (半隻) (全隻) | Half 288 Whole 508 |
| 金華玉樹雞 Braised chicken, Kam Wah ham, shiitake mushroom, vegetable (半隻) (全隻) | Half 348 Whole 688 |
|  鮮沙薑鮑魚雞煲 Braised abalone and chicken in casserole, fresh sand ginger | 368 |




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肉類 MEAT

| | Per Person |
|---|------------|
| 中式煎和牛柳 Australian, Wagyu, M9, tenderloin, Cantonese style 美國牛柳 U.S. Beef tenderloin | 398 |
| M9 澳洲和牛柳 Australian, M9 Wagyu tenderloin | 478 |
| | Standard |
| 黑蒜牛肝菌炒牛肉 Wok fried beef, porcini mushroom, black garlic 美國牛肉片 U.S. Beef | 298 |
| M9 澳洲和牛 Australian, M9 Wagyu | 578 |
| 鱈魚瑤柱金鈎蒸肉餅 Steamed meatloaf, octopus, conpoy, dried shrimp, shiitake mushroom | 288 |
|  鳳梨咕嚕肉 Sweet and sour pork, pineapple | 248 |



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有機時蔬、豆腐 **ORGANIC, VEGETABLE, BEAN CURD**

| | Per Person |
|--|------------|
| 珍菌石榴球 Steamed, elm fungus, shiitake mushroom, vegetable, egg white | 148 |
| | Standard |
| 家常海參煮豆腐 Braised bean curd, sea cucumber, cabbage, chilli and garlic sauce | 328 |
|  富貴蝦瑤柱浸時蔬 Poached seasonal vegetable, conpoy, dried shrimp and mantis shrimp | 268 |
| 雀巢伴水芹香 Seasonal organic vegetable, crispy taro nest | 228 |
| 南乳炆粗齋 Braised, assorted mushroom, lotus root, bamboo shoot, fermented red bean curd | 198 |
| 乾煸欖菜四季豆 Green beans, preserved vegetable | 178 |
| 薑糖酒炒芥蘭 Kale, ginger, Chinese wine | 178 |



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飯、麵 RICE & NOODLES

| | Per Person |
|---|-----------------|
| 海參雞粒炆飯 Braised rice, sea cucumber, chicken | 128 |
| 鮑魚飄香荷葉飯 Fried rice, abalone, lotus leaf | 128 |
| 香菜芯素菜五穀糙米炒飯 Fried five grain rice, glutinous rice, vegetable, preserved choy sum | 98 |
| 廣東雲吞麵 Shrimp wonton noodles, supreme broth | 128 |
| 嫩雞煨麵 Braised Shanghai noodle, chicken, vegetable, superior soup | 128 |
|  乾炒美國牛肉鮮烏冬 Wok fried udon, U.S. beef tenderloin, bean sprout, gravy | Standard 228 |
|  文華炒麵 Fried noodles, shrimp, roast duck, celery, bean sprout | 248 |



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甜品 DESSERT

Per Person

冰花燉官燕
Double boiled imperial bird's nest 558



花旗參龍眼蜜糖燉法國啤梨
Double boiled French pear, American ginseng, longan honey 148

蛋白杏仁茶湯丸
Almond cream, egg white, sesame dumpling 88

陳皮湘蓮紅豆沙湯丸
Red bean cream, lotus seed, tangerine peel, sesame dumpling 88



富貴牡丹酥
3 件
Peony puff with lotus seed paste
3 pieces 98

楊枝甘露
Chilled mango cream, sago, pomelo 88

香芒布丁
Chilled mango pudding 88

四季鮮菓盆
Seasonal fruit 98

綠茶煎堆
3 件
Deep fried green tea sesame dumpling
3 pieces 98

酥皮蛋撻
3 件
Egg tartlet
3 pieces 88
(即製需時二十五分鐘)
(Require 25 minutes cooking time)



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點心
Dim Sum

蒸類
STEAMED

海味灌湯餃
Seafood dumpling, fish maw, sea cucumber, abalone, conpoy, supreme broth
HKD 228
1 piece

筍尖蝦餃皇
Tiger prawn, bamboo shoot dumpling
HKD 90
1 piece

蟹籽滑燒賣
Siu mai, tobiko
HKD 90
4 pieces

南翔小籠包
Shanghainese soup dumpling, minced pork
HKD 88
3 pieces

四季榆耳餃
Elm fungus and vegetable dumpling
HKD 95
3 pieces

金華燕液餃
Kam Wah ham and bird's nest dumpling
HKD 180
3 pieces



西班牙黑豚叉燒包
Barbecued Iberian pork bun
HKD 88
3 pieces

有機上素粉果
Organic vegetable dumpling
HKD 78
3 pieces

焗及煎、炸類
BAKED & FRIED

黑椒牛柳酥
Beef tenderloin puff, black pepper sauce
HKD 98
3 pieces

五香鱈魚酥
Codfish puff
HKD 108
2 pieces

香煎火鴨腐皮卷
Pan fried roast duck bean curd sheet roll
HKD 98
3 pieces

蜂巢鮑魚盒
Golden taro puff, abalone
HKD 108
2 pieces



點心
Dim Sum

蒸類
STEAMED

三元及第
(筍尖蝦餃皇、仁棧燒鵝酥、蜂巢鮑魚盒)
Assorted dim sum platter
(Tiger prawn & bamboo shoot dumpling,
roast goose puff with yanmin sauce, golden taro puff with abalone)
HKD 128
1 portion

海味灌湯餃
Seafood dumpling, fish maw, sea cucumber, abalone, conpoy, supreme broth
HKD 228
1 piece

筍尖蝦餃皇
Tiger prawn, bamboo shoot dumpling
HKD 90
4 pieces

蟹籽滑燒賣
Siu mai, tobiko
HKD 90
4 pieces

南翔小籠包
Shanghainese soup dumpling, minced pork
HKD 88
3 pieces



四季榆耳餃

Elm fungus and vegetable dumpling

HKD 95

3 pieces

西班牙黑豚叉燒包

Barbecued Iberian pork bun

HKD 88

3 pieces

鮑粒菜苗餃

Abalone and vegetable dumpling

HKD 148

3 pieces

有機上素粉果

Organic vegetable dumpling

HKD 78

3 pieces

金華燕液餃

Kam Wah ham and bird's nest dumpling

HKD 180

3 pieces

荷香鮑魚珍珠雞

Steamed glutinous rice dumpling, abalone, lotus leaf

HKD 98

2 pieces



焗及煎、炸類
BAKED & FRIED

黑椒牛柳酥
Beef tenderloin puff, black pepper sauce
HKD 98
3 pieces

蜂巢鮑魚盒
Golden taro puff, abalone
HKD 108
2 pieces

五香鱈魚酥
Codfish puff
HKD 108
2 pieces

摩利菌乳鴿卷
Morel mushroom and pigeon roll
HKD 108
3 pieces

香煎火鴨腐皮卷
Pan fried roast duck bean curd sheet roll
HKD 98
3 pieces

仁檢燒鵝酥
Roast goose puff, yanmin sauce
HKD 98
3 pieces

酥皮雞蛋撻
Egg tartlet
HKD 88
3 pieces
(需時二十五分鐘)
(Require 25 minutes cooking time)



蒸腸粉

STEAMED RICE FLOUR ROLL

露筍金銀蒜蒸龍蝦腸粉
Lobster, asparagus, garlic
HKD 298

金菇牛肉腸粉
Beef, enoki mushroom
HKD 148

金牌厚切西班牙黑豚叉燒腸粉
Barbecued Iberian pork
HKD 158

翡翠鮮蝦腸粉
Prawn, fava beans
HKD 168

瑤柱蔥花蝦米腸粉
Conpoy, dried shrimp, spring onion
HKD 98



熱葷 / 小食
HOT / APPETISER

酥炸和牛臉頰
Deep fried wagyu beef cheek
HKD 188

鮑魚汁炆鳳爪
Braised chicken feet, abalone sauce
HKD 128

客家煎釀豆腐
Pan fried bean curd, minced pork
HKD 148

脆皮燒腩仔
Roast pork belly
HKD 188

X.O.醬炒蘿蔔糕
Stir fried turnip cake with X.O. sauce
HKD 98

籠仔金瑤蟹肉飯
Steamed rice in dim sum basket, crabmeat, crispy conpoy
HKD 188
2-3 位用
2-3 persons