



文華時令精選
Man Wah Specialities

足料老火湯

Selection of nourishing boiled soup

雪梨蘋果雪耳紅棗煲生魚 (Week 1)

Boiled fish soup, pear, apple, snow fungus, red date

冬瓜瑤柱螺頭煲豬展 (Week 2)

Boiled winter melon soup, conpoy, sea conch, pork shin

椰子沙參玉竹煲老雞 (Week 3)

Boiled chicken soup, coconut, Chinese herbs

茶樹菇無花果日月魚煲龍骨 (Week 4)

Boiled dried Yat-Yuet fish soup, pork, dried fig, mushroom

HK\$98 (per person)

珊瑚百花煎釀帶子

Pan fried scallop filled with minced shrimp, crab coral sauce

HK\$368

紫薑欖角金菇蒸東星斑腩

Steamed spotted groupa belly, pickled ginger, preserved olive, enoki mushroom

HK\$298

醬燒牛肋骨 (每位)

Braised beef rib, gravy sauce

HK\$168

羊城太爺雞 (半隻)

Apple wood smoked soya chicken

HK\$268 (half bird)

廣東火腩生炒菜心

Stir fried choy sum, roast pork belly, garlic

HK\$188

醬油鮮冬菇脆茄子

Sautéed black mushroom, crispy eggplant, light soya sauce

HK\$168

另加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge