

Man Wah Restaurant  
Dim Sum Menu  
For Sat, Sun & Public Holiday



點心  
Dim Sum

蒸類  
STEAMED

三元及第  
(崧子鶴鶉南瓜糰、杞子珍菌水晶餃、蜂巢鮑魚盒)  
*Assorted dim sum platter*  
(*Quail dumpling with pumpkin and pine nuts, wolfberry and fungus crystal dumpling, golden taro puff with abalone*)

HK\$118

1 portion

蟹肉瓜茸灌湯餃  
*Crabmeat dumpling, winter melon, supreme broth*

HK\$88

1 piece

筍尖蝦餃皇  
*Tiger prawn, bamboo shoot dumpling*

HK\$88

4 pieces

蟹籽鮮蝦燒賣  
*Shrimp siu mai, crab roe*

HK\$88

4 pieces

南翔小籠包  
*Shanghainese soup dumpling, minced pork*

HK\$78

3 pieces

崧子鶴鶉南瓜糰  
*Quail dumpling, pumpkin, pine nuts*

HK\$88

3 pieces

1/5

另加一服務費

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

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蠔皇叉燒包

*Barbecued pork bun*

HK\$68

3 pieces

潮州蒸粉果

*“Chui Chow” dumpling*

HK\$68

3 pieces

翠嫩菲菜餃

*Shrimp and green chive dumpling*

HK\$78

3 pieces

杞子珍菌水晶餃

*Wolfberry and fungus crystal dumpling*

HK\$78

3 pieces

家鄉糯米卷

*Glutinous rice roll*

HK\$68

1 portion

瑤柱蒸蘿蔔糕

*Steamed turnip cake, conpoy*

HK\$78

1 portion



焗及煎、炸類  
**BAKED & FRIED**

黑椒牛柳酥

*Beef tenderloin puff, black pepper sauce*

HK\$98

3 pieces

蜂巢鮑魚盒

*Golden taro puff, abalone*

HK\$108

2 pieces

香煎客家茶粿

*Pan fried Hakka dumpling, pork, dried shrimp, black eye peas*

HK\$68

3 pieces

X.O. 醬煎腸粉

*Pan fried rice flour roll, X.O. sauce*

HK\$118

1 portion

脆皮松露豬

*Deep fried dumpling, bacon, mushroom, black truffle*

HK\$98

3 pieces

金網鳳尾蝦

*Golden prawn roll, salted egg yolk*

HK\$88

3 pieces

酥皮雞蛋撻

*Egg tartlet*

HK\$60

3 pieces

(需時二十五分鐘)

(Require 25 minutes cooking time)



蒸腸粉  
**STEAMED RICE FLOUR ROLL**

金包銀脆腸粉  
*Deep-fried dough*  
HK\$88

水雲竹筍上素腸粉  
*Japanese sea moss, bamboo pith, vegetable*  
HK\$108

梅菜叉燒腸粉  
*Barbecued pork, pickled vegetable*  
HK\$118

菲黃鮮蝦腸粉  
*Prawn, yellow chive*  
HK\$128

布拉腸粉  
*Plain*  
HK\$78



熱葷小食  
**APPETISER**

木耳鮑魚粥

*Abalone congee, wood fungus*

HK\$108

香麻口水雞

*Chilli and sesame flavoured chicken, "Szechuan" Style*

HK\$138

錦鹵雲吞

*Deep fried shrimp wonton, sweet and sour sauce*

HK\$98

鎮江小排骨

*Pork spare rib, Chin Kiang vinegar*

HK\$88

金磚豆腐

*Deep fried bean curd, chilli salt*

HK\$88

咸魚香芹炒藕片

*Stir fried lotus root, Chinese celery, salty fish*

HK\$98

青蔬嫩雞煨麵

*Braised noodles, chicken, garden greens*

HK\$168

籠仔金瑤蟹肉飯

*Steamed rice in dim sum basket, crabmeat, crispy conpoy*

HK\$228

白灼時蔬

*Poached seasonal vegetable*

HK\$88