

Man Wah Restaurant
Chinese Set Dinner



文華套餐 Man Wah Set Dinner Menu

翡翠伴螺盞、麒麟乳豬件、潮蓮燒鵝
Poached sea conch, roast suckling pig, roast goose

松茸竹筍清燉雞湯
Double boiled chicken soup, bamboo pith, matsutake mushroom
or
碧綠有機素菜羹
Braised organic vegetable soup

芝士南瓜焗蟹蓋
Baked crab shell, crabmeat, cheese, pumpkin puree

京燒銀鱈魚
Baked codfish, soya-vinegar dressing

珊瑚百花雞
Steamed boneless chicken filled with minced shrimp, crab coral sauce

鮮蝦雲吞麵
Wonton noodle, supreme broth

川貝陳皮燉津梨
Double boiled pear, chun bei, tangerine tea

美點雙輝
Chinese petits fours

HK\$928+10% per guest
每位港幣九佰二十八元

另加一服務費
Prices are in Hong Kong dollars and subject to 10% service charge

Man Wah Restaurant
Chinese Set Dinner



文華星級套餐 Man Wah Signature Menu

海蜇鹵水鮮鮑魚、蜜汁叉燒皇、香醋脆素鱈
Marinated fresh abalone with jellyfish, barbecued pork with honey, crispy mushroom julienne

海棠龍蝦
Stir fried lobster, egg white, scallop mousse

燕窩海鮮雞豆花
Steamed minced chicken pudding, seafood, bird's nest

or
海鮮酸辣湯
Hot and sour seafood soup

蝦籽鮑汁遼參
Stewed Japanese sea cucumber, abalone sauce, dried shrimp roe

黑椒和牛粒
Wok fried wagyu beef, black pepper sauce

松茸雜菌窩仔飯
Braised rice casserole, assorted fungus, matsutake mushroom

湘蓮紅豆沙、糯米糍、脆麻花
Sweet red bean soup with lotus seed, mochi, sweet crispy dough

美點精選
Chinese petit fours

HK\$1,288+10% per guest
每位港幣一仟二百八十八元

Pair with four selected wine by glass (100ml): Additional HK\$468+10% per guest

另配四杯精選葡萄酒: 港幣四百六十八元

2004 Riesling – Château Béla – Egon Muller – Slovakia

2006 Meursault – Le Tesson – JP Fichet – Burgundy – France

2009 Shiraz – Heartland – Director's Cut Limestone Cost – South Australia

2009 Châteauneuf du Pape – Haut Pierre – Delas – Rhone valley – France

Pair with three selected Chinese Teas: Additional HK\$288+10% per guest

另配三款精選中國茗茶: 港幣二百八十八元

福鼎茉莉毛峰 Fuding Mao Feng Jasmine

安溪極品鐵觀音 Anqi Supreme Ti Guan Yin

特級普洱七子餅茶 Vintage Supreme Pu Er Tea Cake

另加一服務費

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