



文華珍菌晚宴餐單

Man Wah Mushroom Dinner Menu

蜜味西班牙黑豚肉叉燒、羊肚菌花膠凍、香煎珍菌素鵝

Barbecued Iberian pork loin, longan honey

Morel mushroom and fish maw pudding

Pan-fried bean curd sheet roll, assorted mushrooms

Francois Mikulski Cremant de Bourgogne

冬蟲草松茸燉原隻吉品鮑魚

Double-boiled, whole abalone, matsutake mushroom, cordyceps

老人頭菌薑蔥炒龍蝦球

Wok-fried lobster, swollen-stalked catathelasma, ginger, spring onion

Freemark Abbey Viognier

八寶岩米炆東星斑件

Stir-fried spotted grouper fillet, mushroom, brown rice

Marc Kreydenweis Pinot Blanc

金湯雞油菌釀銀環

Braised turnip, chanterelle, supreme broth

Niida Honke Shizenshu Junmai Genshu sake

香煎野菌包

Pan-fried Chinese bun, assorted mushrooms

d'Esclans Palm Rose by Whispering Angel

清宮妃子茶、桂花杞子糕

Wolfberry tea

Wolfberry and Osmanthus Jelly

美點雙輝

Chinese petits fours

每位 HKD 1,888 per person

*另加每位 HKD 780 以配特選葡萄酒及清酒。

*Additional HKD 780 per person for wine pairing.

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.