



嘗.....原味

Man Wah Specialties

老人頭薑蔥炒龍蝦球

Wok-fried lobster, swollen-stalked catathelasma, ginger, spring onion
\$638

金湯雞油菌釀銀環

Braised turnip, chanterelle, supreme broth
\$188

懷舊功夫鴨腳包

Classic barbecued duck feet with barbecued pork, pork belly,
chicken liver, taro wrapped by duck intestine

每件 per piece \$168

(24 小時前預訂 Pre-order of 24 hours required)

金湯原件白花膠

Stewed white fish maw, superior soup
\$568

馬友鹹魚米糕煮鳳尾蝦

Deep-fried and braised prawn, rice cake, salted threadfin fish
\$208

豆酥煎北海道大元貝

Pan-fried Hokkaido scallop, bean crumb
\$208

津絲乾焗鮮蟹拑

Wok-fried crab claw, glass noodles
\$438

極品魚湯泡龍蝦球

Sautéed lobster, superior fish broth
\$638

圍村扣五層肉

Braised pork belly, taro
\$178

松茸戈渣

Deep-fried matsutake mushroom pudding
六件 6 pieces for \$360



甜梅菜燒牛肋骨
Roasted beef rib, preserved vegetables
\$728

酒香古法鹽焗雞
Salt baked chicken, Chinese wine
\$1,288
(48 小時前預訂 Pre-order of 48 hours required)

小食、前菜 Appetizers



滷燒鮑魚
Marinated abalone, Shanghainese-style
每位 per person \$198

鮮蝦春卷 或 素春卷
Spring roll, shrimp or vegetable
\$178

香煎珍菌素鵝
Pan-fried bean curd sheet roll, assorted mushrooms
\$288

蔥油海蜇頭
Marinated jellyfish head, spring onion oil
\$288

柚子醋小青瓜
Chilled cucumber, yuzu vinegar
\$158



明爐燒味 Chinese Barbecue

化皮乳豬件
Roasted suckling pig
\$398



蜜味西班牙黑豚肉叉燒
Barbecued Iberian pork loin, longan honey
\$448

玫瑰豉油雞
Marinated chicken, soya sauce
全隻 Whole \$668
半隻 Half \$368

潮蓮燒鵝
Roasted goose, plum sauce
\$368

湯、羹 Soup

松茸榆耳黃耳燉雪蓮子
Double-boiled, honey lotus seed, matsutake mushroom,
elm fungus, yellow fungus
每位 per person \$298



鮮蟹肉花膠海鮮酸辣羹
Hot and sour soup, fish maw, crab meat, superior seafood
每位 per person \$298

女士湯
Double-boiled, silkie chicken, fish maw, sea conch, cordyceps
每位 per person \$528

男士湯
Double-boiled, silkie chicken, conpoy, seahorse, maca
每位 per person \$368

杏汁菜膽燉花膠湯
Double-boiled, fish maw, Chinese cabbage, almond cream
每位 per person \$548



燕窩

Bird's Nest

紅燒官燕

Braised, Kam Wah ham, superior soup
每位 Per Person \$688

高湯蟹肉乾撈官燕

Double-boiled, crab meat, superior soup
每位 per person \$728

竹笙釀官燕

Braised, bamboo pith, Kam Wah ham
每位 per person \$728

蟹肉燕窩羹

Braised, crab meat
每位 per person \$328

鮑魚、海味

Abalone and Dried Seafood

蠔皇原隻吉品鮑魚

Stewed whole Yoshihama abalone

40 克 15 頭 40 gm 15 heads \$6,888

24 克 25 頭 24 gm 25 heads \$1,888

(需時 45 分鐘 Please allow 45 minutes of preparation time)

蠔皇原隻南非吉品鮑魚

Stewed whole South African abalone

35 克 18 頭 35 gm 18 heads

\$1,280

鮑汁燴四頭花膠公

Braised fish maw, abalone sauce, four heads
\$3,280

(48 小時前預訂 Pre-order of 48 hours required)

蝦籽燴關東遼參

Braised Japanese sea cucumber, dried shrimp roe
每位 per person \$528

銀環柱甫扣南非鮑魚

Stewed South African abalone, conpoy, turnip
每位 per person \$348



海鮮 Seafood

老鼠斑 Pacific grouper
東星斑 Spotted grouper
瓜子斑 Speckled red grouper
市價 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
市價 Market price

海中蝦
Live prawn
堂弄醉翁蝦 Drunken
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
市價 Market price

珊瑚酥薑蒸星斑件
Steamed spotted grouper fillet, crab meat, tomato, broccoli, ginger
每位 per person \$348



柚子汁焗釀蟹蓋伴香醋啫喱
Baked green crab meat, yuzu sauce, Chin Kiang vinegar jelly
(需時 30 分鐘 Please allow 30 minutes of preparation time)
每位 per person \$288

百花炸蟹拑
Deep-fried crab claw coated, minced shrimp
每位 per person \$208

碧綠油泡東星斑球
Stir-fried spotted grouper fillet, seasonal greens
\$798

西蘭花炒澳洲帶子
Stir-fried Australian scallops, broccoli
\$628



家禽 Poultry



香烤片皮鴨

Peking duck

全隻 Whole \$1,188

半隻 Half \$688

二食 Second Course

生菜片鴨崧

Wok-fried minced duck, bamboo shoots, lettuce

魚香茄子炆鴨粒

Braised duck meat, eggplant, salted fish, chilli broad bean sauce

蠔皇鮮菇炒鴨肉

Stir-fried duck meat, straw mushroom, yellow chive, oyster sauce

脆皮炸雞

Crispy chicken

全隻 Whole \$688

半隻 Half \$358

肉類 Meat

中式煎 M9 澳洲和牛

Pan-fried Australian M9 Wagyu, Cantonese-style

每位 per person \$488

蒜香黑椒爆炒 M9 和牛粒

Wok-fried Australian M9 Wagyu, garlic, black pepper
\$588



鮮鳳梨咕嚕肉

Sweet and sour pork, fresh pineapple

\$278



有機時蔬、豆腐
Organic Vegetable, Bean Curd

素酸辣羹

Hot and sour vegetarian soup

每位 per person \$238

馬拉盞蝦乾黑豚肉碎芥蘭煲

Stir-fried kale in casserole, minced kurobuta pork,
dried shrimp, belacan paste

\$298

鮑汁羊肚菌紅燒豆腐

Braised bean curd, morel mushroom, abalone sauce

\$348

米皇瑤柱浸菜苗

Poached seasonal vegetable, conpoy, supreme soup with rice

\$288

欖菜肉碎乾煸法邊豆

Stir-fried French beans, minced pork, preserved olive and vegetable

\$268

菠蘿咕嚕脆香菇

Sweet and sour shiitake mushroom

\$268

薑糖酒炒芥蘭

Stir-fried Kale, ginger, Chinese wine

\$248



飯、麵 Rice & Noodles

原隻南非鮑魚燴絲苗
Braised rice, whole abalone
每位 per person \$248

蛋白菜粒炒香苗
Fried rice, assorted vegetables, egg white
每位 per person \$128

鮑汁花膠瓣麵
Tossed noodles, fish maw, abalone sauce
每位 per person \$298

龍井蔥油撈天使麵
Tossed angel hair, spring onion oil, crispy longjing tea leaves
每位 per person \$148

X.O.醬乾炒和牛河
Wok-fried flat rice noodles, Wagyu beef, bean sprouts, X.O. sauce
\$338



桂花蟹肉炒米粉
Fried rice vermicelli, crab meat, egg
\$388



文華炒麵
Fried noodles, shrimp, roasted duck, celery, bean sprouts
\$368

甜品
Dessert

杏汁冰花燉官燕
Double-boiled imperial bird's nest, almond cream
\$688

蛋白杏仁茶湯丸
Almond cream, egg white, sesame dumpling
\$108

遠年陳皮紅豆沙
Red bean cream, aged tangerine peel
\$108



雲裳無花果甘露
Chilled fig cream, seaweed sago
\$138

香芒布甸
Chilled mango pudding
\$108

四季鮮果盆
Seasonal fruit
\$138

酥皮蛋撻
Egg tartlet
(需時 25 分鐘 Please allow 25 minutes of preparation time)
三件 3 pieces for \$108

