



嘗.....原味

## Man Wah Specialties

松茸戈渣

Deep-fried matsutake mushroom pudding

六件 6 pieces for \$360

懷舊功夫鴨腳包

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

\$168

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

極品魚湯泡龍蝦球

Sautéed lobster, superior fish broth

\$638

金湯原件白花膠

Stewed white fish maw, superior soup

每位 per person \$568

津絲乾焗鮮蟹鉗

Wok-fried crab claw, glass noodles

每位 per person \$468

玉鱗魚躍逐金波

Steamed and sautéed egg with lobster meat, sea urchin, mini goldfish dumpling

每位 per person \$228

清蒸太湖大閘蟹 (6 兩蟹公)

Steamed Shanghai Hairy Crab (6 Taels)

\$488

蟹粉煎北海道大元貝

Pan-fried Hokkaido scallop, crab meat, crab roe

每位 per person \$228

蟹粉扒魚肚

Braised fish maw, crab meat, crab roe

每位 per person \$398



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

24 克 25 頭 24 gm 25 heads \$2,888

(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

\$1,688

鮑汁燴四頭花膠公

Braised fish maw, abalone sauce, four heads

\$4,888

(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

甜梅菜燒牛肋骨

Roasted beef rib, preserved vegetables  
\$728

鮮鳳梨咕嚕肉

Sweet and sour pork, fresh pineapple  
\$278



圍村扣五層肉

Braised pork belly, taro  
每位 per person \$178



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

每位 per person \$688

蛋白杏仁茶湯丸

Almond cream, egg white, sesame dumpling

每位 per person \$108

遠年陳皮紅豆沙

Red bean cream, aged tangerine peel

每位 per person \$108



雲裳無花果甘露

Chilled fig cream, seaweed sago

每位 per person \$138

香芒布甸

Chilled mango pudding

每位 per person \$108

四季鮮果盆

Seasonal fruit

每位 per person \$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

