

嘗.....原味
Man Wah Specialties

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

\$528

馬友鹹魚米糕煮鳳尾蝦

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

\$188

豆酥煎北海道大元貝

Pan-fried Hokkaido scallop, bean crumb

\$198

津絲乾煸鮮蟹鉗

Wok-fried crab claw, glass noodles

\$398

極品魚湯泡龍蝦球

Sautéed lobster, superior fish broth

\$588

圍村扣五層肉

Braised pork belly, taro

\$168

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

\$638

酒香古法鹽焗雞

Salt baked chicken, Chinese wine

\$1,088

(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 \$148

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

\$128

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

\$428

玫瑰豉油雞

Marinated chicken, soya sauce

全隻 Whole \$638

半隻 Half \$338

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 \$268



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 \$488

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

竹筴釀官燕

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 \$338



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 \$258

百花炸蟹拑
Deep-fried crab claw coated, minced shrimp
每位 per person \$178

碧綠油泡東星斑球
Stir-fried spotted grouper fillet, seasonal greens
\$708

西蘭花炒澳洲帶子
Stir-fried Australian scallops, broccoli
\$588



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

\$238



飯、麵 Rice & Noodles

原隻南非鮑魚燴絲苗
Braised rice, whole abalone
每位 per person \$228

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 \$268

龍井蔥油撈天使麵
Tossed angel hair, spring onion oil, crispy longjing tea leaves
每位 per person \$138

X.O. 醬乾炒和牛河
Wok-fried flat rice noodles, Wagyu beef, bean sprouts, X.O. sauce
\$308



桂花蟹肉炒米粉
Fried rice vermicelli, crab meat, egg
\$368



文華炒麵
Fried noodles, shrimp, roasted duck, celery, bean sprouts
\$328



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
\$98

遠年陳皮湘蓮紅豆沙

Red bean cream, lotus seed, aged tangerine peel
\$98



雲裳無花果甘露

Chilled fig cream, seaweed sago
\$138

香芒布甸

Chilled mango pudding
\$98

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 \$98

