



文華廳晚市套餐餐單 Set Dinner Menu

蜜味西班牙黑豚肉叉燒 🍖 🍷、川味蓮霧 🍌 🍷、金沙脆蝦球
Barbecued Iberian pork loin, longan honey
Java apple with chilli oil sauce, Sichuan-style
Deep-fried prawn, salted egg yolk

松茸棗皇燉珍珠肉湯 🍄 🍷
Double-boiled, pearl clam, red date, matsutake mushroom

醬皇鮮黃耳炒星斑球 🍄 🍷
Wok-fried spotted grouper fillet, fresh yellow fungus, X.O. sauce
或 or

蠔皇原隻廿三頭南非吉品鮑魚 🍤 🍷 🍷
Stewed whole South African abalone, oyster sauce (23 heads)
(Supplement charge of HKD600 附加費)

瑤柱蝦乾竹筴浸菜苗 🍤 🍷 🍷
Poached seasonal vegetables, bamboo pith, dried shrimp, conpoy

菜脯海鮮炒飯 🍌 🍷
Fried rice, assorted seafood, dried radish

蛋白杏仁茶湯圓、棗皇糕 🍌、陳皮豆沙酥
Almond cream, egg white, sesame dumpling
Red date pudding
Red bean puff, aged tangerine peel

美點雙輝
Chinese petits fours

每位港幣 1,688 元
HKD 1,688 per person

不含奶類製品
🍌 Dairy Free
素食
🌿 Vegetarian

不含麩質
🍷 Gluten Free
健康
🍷 Healthy

不含堅果
🍌 Nut Free
有機
🌿 Organic

清真
🍷 Halal
全純食
🌿 Vegan

非籠養雞蛋
🍷 Cage Free Egg
不含乳糖
🍷 Lactose Free

海鮮均採用可持續海鮮及擁有 MSC 認證
**Seafood is MSC certified and sustainably sourced.

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員

If you have any concerns regarding food allergies, please inform your server before ordering

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.



文華廳極品譽宴 Premium Set Dinner Menu

蜜味西班牙黑豚肉叉燒 🍖 🍷、川味蓮霧 🍌 🍷、羊肚菌花膠凍 🍌 🍷

Barbecued Iberian pork loin, longan honey
Java apple with chilli oil sauce, Sichuan-style
Morel mushroom, fish maw, supreme soup jelly

冬蟲草海螺燉雞湯 🍌 🍷

Double-boiled chicken soup, sea whelk, cordyceps

醬皇鮮黃耳炒星斑球 🍌 🍷

Wok-fried spotted grouper fillet, fresh yellow fungus, X.O. sauce

或 or

蠔皇原隻廿三頭南非吉品鮑魚 🍌 🍷 🍷

Stewed whole South African abalone, oyster sauce (23 heads)

(Supplement charge of HKD600 附加費)

金銀蒜蒸龍蝦 (每位半隻) 🍌 🍷

Steamed lobster, fresh and crispy minced garlic (half piece per person)

鮮百合黑椒煎 M9 澳洲和牛粒 🍌 🍷 🍷

Pan-fried Australian M9 wagyu cubes, fresh lily bulb, black pepper

瑤柱蝦乾竹笙浸菜苗 🍌 🍷 🍷

Poached seasonal vegetables, bamboo pith, dried shrimp, conpoy

蟹肉燴伊麵 🍌 🍷 🍷

Braised e-fu noodles, crab meat

雲裳無花果甘露、棗皇糕 🍌 🍷、陳皮豆沙酥

Chilled fig cream, seaweed sago

Red date pudding

Red bean puff, aged tangerine peel

美點雙輝

Chinese petits fours

每位港幣 2,388元

HKD 2,388 per person

不含奶類製品
🍌 Dairy Free
素食
🍌 Vegetarian

不含麩質
🍌 Gluten Free
健康
🍌 Healthy

不含堅果
🍌 Nut Free
有機
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清真
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非籠養雞蛋
🍌 Cage Free Egg
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