









Man Wah Ocean Day Menu 1 – 30 June 2026

蜜味西班牙黑豚肉叉燒  、柚子醋小青瓜  、**金沙脆蝦球

Barbecued Iberian pork loin, longan honey
Chilled cucumber, yuzu vinegar
Deep-fried prawn, salted egg yolk

竹笙雞茸燴官燕   

Braised bird's nest soup, minced chicken, bamboo pith




**文華鮑魚滑雞煲  

Braised abalone and chicken casserole



或 or

**蠔皇原隻廿三頭南非吉品鮑魚   

Stewed whole South African abalone, oyster sauce (23ppc*)
(Supplement charge of HKD600 附加費)

金湯銀環釀鮮黃耳   

Steamed turnip filled with fresh yellow fungus, supreme broth

**醬皇海鮮炒絲苗  

Fried rice, assorted seafood, X.O. sauce

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 HKD1,688 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
 全蛋食
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.

Prices are in Hong Kong dollars and subject to 10% service charge.