MAN WAH

MANDARIN ORIENTAL, HONG KONG

SET MENUS

SET DINNER MENU

PER PERSON

1888

DINNER

Barbecued Iberian pork loin, longan honey

Marinated jellyfish head, Sichuan-style

Deep-fried shrimp dumpling, crab meat and crab roe, caviar

Double-boiled fresh South African abalone soup, American ginseng, cordyceps

Steamed Shanghainese hairy crab
— or Stewed whole South African abalone, oyster sauce (23 heads) (Supplement charge of HKD 680)

Poached seasonal vegetables, bamboo pith, dried shrimp, conpoy

Fried rice, assorted seafood, crab meat and crab roe

Black glutinous rice cream, taro, coconut

Osmanthus jelly

Red bean puff, aged tangerine peel

Chinese petits fours

If you have any concerns regarding food allergies, please inform your server before ordering
Prices are in Hong Kong dollars and subject to 10% service charge.

PREMIUM SET DINNER MENU

PER PERSON

2488

DINNER

Barbecued Iberian pork loin, longan honey

Pickled celtuce, plum vinegar

Deep-fried shrimp ball, salted egg yolk

Braised bird's nest soup, crab meat and crab roe

Steamed Shanghainese hairy crab

— or Stewed whole South African abalone, oyster sauce (23 heads) (Supplement charge of HKD 680)

Baked lobster, ginger, spring onion (half piece per person)

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

Poached seasonal vegetables, bamboo pith, dried shrimp, conpoy

Braised e-fu noodles, crab meat and crab roe

Black glutinous rice cream, taro, coconut

Osmanthus jelly

Red bean puff, aged tangerine peel

Chinese petits fours

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CLASSIC SET LUNCH MENU

PER PERSON

838

LUNCH

Har gau, shrimp, bamboo shoot

Preserved vegetable, black garlic vegetarian dumpling

Crab meat and crab roe swan puff

Selection of nourishing boiled soup

Braised fresh South African abalone casserole, chicken, black termite mushroom

Crab meat and crab roe dumpling, fish broth

Ginger tea, peach resin, osmanthus, sesame dumplings

Chinese petits fours

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EXECUTIVE BUSINESS SET LUNCH MENU

PER PERSON

968

LUNCH

Iberico ham puff

Chilled baby cucumber, yuzu vinegar

Roasted goose, plum sauce

Double-boiled sea whelk soup, red date, bamboo pith, cordyceps

Wok-fried grouper fillet, crab meat and crab roe, garden greens

Braised rice, barbecued Iberian pork loin

Black glutinous rice cream, taro, coconut

Chinese petits fours

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SIGNATURE SET LUNCH MENU

PER PERSON

1368

LUNCH

Barbecued Iberian pork loin, longan honey

Har gau, shrimp, bamboo shoot

Crab meat and crab roe swan puff

Hot and sour bird's nest soup, assorted seafood

Steamed spotted grouper fillet, garden greens, crab meat and crab roe
— or Pan-fried Australian M9 wagyu cubes, fresh lily bulb, black pepper (Supplement charge of HKD 300)

Fried rice, whole abalone, chicken, shrimp, lotus leaf

Chilled mango pudding

Chinese petits fours

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