



香港金鐘道88號太古廣場香港JW萬豪酒店3樓  
Level 3, JW Marriott Hotel Hong Kong, Pacific Place, 88 Queensway, Hong Kong  
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# 萬豪金殿套餐 MAN HO DELUXE MENU

蜂巢龍蝦酪

Deep-fried mashed lobster stuffed with mashed taro  
**Taittinger, Millésimé Brut, Champagne 2013**

胎菊蒸燻鮮鮑魚

Steamed fresh abalone with chrysanthemum  
七賢, 甲斐駒-純米大吟釀, 山梨縣  
**Shichiken Kaikoma Junmai Daiginjo**

甘筍汁香煎加拿大帶子

Pan-fried Canadian scallop with carrot sauce  
**Domaine Michel Niellon, Chassagne-Montrachet, Burgundy 2017**

陳皮檸檬葉石斑羹

Garoupa broth with mandarin peel and lemon leaf

口磨菌炒日本黑毛和牛 (或法國封門柳)

Sautéed Miyazaki Wagyu beef with St. George's mushrooms (or French beef onglet)  
**Domaine de la Vougeraie,  
Savigny-les-Beaune 1er Cru "Les Marconnets" Burgundy 2015**

南非吉品乾鮑三疊

(另加 HK\$800 升級至三十頭皇冠吉品鮑魚)

Braised South African dried abalone with black mushroom and vegetable  
(A supplement of HK\$800 for upgrading to a 30-head dried Yoshihama abalone)  
**Chateau Laforge, St-Emilion, Bordeaux 2001**

黃金焦糖燉蛋

Salted egg yolk Crème Brûlée  
**Weingut Abteihof, Wehlener Sonnenuhr, Auslese, Mosel 1994**

金殿美點

Chinese petits fours

每位 HK\$1,580 per person

如閣下對任何食物有敏感或要求，請於點餐時聯絡當值之服務員。

If you have any concerns regarding food allergies,  
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# 萬豪金殿推介

## MAN HO RECOMMENDATIONS

	每位 Per person HK\$
萬豪金魚餃 Steamed minced garoupa and coriander dumpling	68
八珍醬方肉 Braised pork belly in sweetened vinegar	98
金殿乾鮑魚酥 Baked whole South African dried abalone puff with wild mushrooms	148
金影玉玲瓏 Steamed egg with lobster, dried fish roe and saffron	248
艇皇花膠鮮魚湯 Fresh fish soup with fish maw, clams, and bean curd sheet	268
杏仁濃湯煎花膠 Pan-fried fish maw with almond chicken broth	338

	每碟 Per plate HK\$
山珍農甫雞 (本地平原雞) (需時45分鐘製作)	半隻 Half 328 一隻 Whole 648
Stewed chicken with morel mushroom and St. George's mushroom (Local Ping Yuen Chicken) ( A 45-minute preparation time is required)	
萬豪特色燒豬髀 Signature roasted pork leg	398

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## 頭盤小食 APPETISERS

	每碟 Per plate HK\$
酥脆蘿蔔粒 Deep-fried diced turnip	88
五香脆皮素鵝 Pan-fried bean curd rolls stuffed with carrot, black fungus and mushrooms	88
香糟鴨舌凍 Chilled duck tongue in Chinese rice wine jelly	148
胡椒番茄腐竹餅 (6件) Deep-fried bean curd pastries stuffed with dried tomato and black pepper (6 pieces)	168
窩貼大蝦多士 (6件) Deep-fried shrimp toasts (6 pieces)	188
陳醋青瓜紅海蜇頭 Chilled jellyfish with cucumber in black vinegar	188
風味口水豬腳仔 Marinated pork knuckle with chilli oil and peanut sauce	188
避風塘田雞腿 Wok-fried frog legs with crispy garlic and chilli	228

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# 明爐燒味

## CHINESE BARBECUE

每碟 Per plate HK\$

萬豪貴妃叉燒 (西班牙杜洛克紅豬)  
Signature barbecued pork loin with honey sauce (Spanish Duroc pork) 288

冰燒三層肉  
Roasted pork belly 188

明爐脆皮燒鵝  
Crispy roasted goose with Chinese herbs

例 Standard	308
半隻 Half	498
一隻 Whole	988

茶燻黑糖豉油雞 (本地平原雞)  
Smoked soy chicken with tea and brown sugar

半隻 Half	328
一隻 Whole	648

(Local Ping Yuen chicken)

萬豪片皮鴨  
(只限晚市供應，須2天前預訂)  
Signature roasted Peking duck  
(Available for dinner only, a 2-day advanced order is required) 888

配料：砂糖、海鮮醬、檸檬汁、酸梅醬、甜酸菜、蜜瓜、奇異果、京蔥  
Condiments: White sugar, seafood sauce, lemon sauce, plum sauce, sweet pickled cabbage, melon, kiwi, leek

二食：菜盞炒鴨鬆  
避風塘鴨殼  
豉椒炆鴨殼  
Two ways: Sautéed minced duck, vegetable and pinenuts in lettuce  
Wok-fried duck with crispy garlic and chilli  
Braised duck with black bean sauce and bell pepper

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# 湯羹 SOUPS

	每位 Per person HK\$
金殿老火湯 (星期一至五供應) Soup of the day (Available from Monday to Friday, except public holidays)	138
蟹肉椒麻酸辣羹 Hot and sour soup with crab meat and peppercorn	188
椰皇竹笙燉松茸 (素) Double-boiled matsutake mushroom soup with bamboo piths and cabbage in coconut (vegetarian)	188
艇皇花膠鮮魚湯 Fresh fish soup with fish maw, clams and bean curd sheet	268
椰皇雪蓮子燉遼參 Double-boiled sea cucumber soup with chickpeas in coconut	268
天籽蘭花響螺燉花膠 Double-boiled fish maw soup with conch and dendrobium orchid	268
花旗參吉品鮑燉鵪鶉 Double-boiled quail soup with South African abalone and American Ginseng	268
萬豪松茸佛跳牆 (需兩天前預訂) Double-boiled buddha jump over the wall (Matsutake mushrooms, abalone, fish maw, sea cucumber, vegetarian shark fin, conpoy and pork tendon (A 2-day advanced order is required)	1,088

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# 燕窩

## BIRD'S NEST

	每位 Per person HK\$
雞茸燴燕窩 Bird's nest broth with minced chicken	338
生拆蟹肉燴燕窩 Bird's nest broth with crab meat	338
蟹皇燴燕窩 Bird's nest broth with crab meat and crab roe	368
金腿西施官燕 Scrambled egg white with premium bird's nest and Yunnan ham	388
竹笙釀官燕 Braised premium bird's nest stuffed in bamboo pith	688
紅燒官燕 Braised premium bird's nest in brown sauce	688
冰花燉官燕 (配椰汁、杏汁、紅棗) Double-boiled premium bird's nest with crystal sugar (Served with coconut juice, almond juice and red date soup)	688
皇冠扒官燕 Braised premium bird's nest with crab roe and crab meat	788

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# 素翅

## VEGETARIAN SHARK FIN

每位 Per person HK\$

金腿片菜膽燉素翅 Double-boiled vegetarian shark fin with sliced Jinhua ham and Chinese cabbage	188
紅燒素翅 Braised vegetarian shark fin in brown sauce	188
濃雞湯燴素翅 Braised vegetarian shark fin in chicken stock	188
龍蝦湯海皇燴素翅 Braised vegetarian shark fin with assorted seafood in lobster soup	188
生拆蟹肉燴素翅 Braised vegetarian shark fin with crab meat	188
蟹皇燴素翅 Braised vegetarian shark fin with crab roe	208
蟹肉乾撈素翅 Stir-fried vegetarian shark fin and crab meat	288

每碟 Per plate HK\$

瑤柱桂花炒素翅 Sautéed vegetarian shark fin with bean sprouts, conpoy and egg	288
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# 鮑魚及海味

## ABALONE AND DRIED SEAFOOD

每碟 Per plate HK\$

瑤柱桂花炒花膠條 488  
Sautéed shredded fish maw with conpoy and egg

蝦籽麒麟柚皮炆海參 528  
Braised sea cucumber with pomelo peel and dried shrimp roe

每位 Per person HK\$

蝦籽澳洲三頭湯鮑角伴鵝肝 338  
Braised sliced Australian 3-head abalone  
with shrimp roe and goose liver

椒麻鮮蹄筋伴關東遼參 408  
Braised Kanto sea cucumber and pork tendons  
with spicy peppercorn sauce

蠔皇原隻新西蘭黑金鮑魚 888  
Braised New Zealand whole abalone  
with supreme oyster sauce

蠔皇扣皇冠吉品鮑魚 三十頭 30-head 988  
Braised dried Yoshihama abalone 十八頭 18-head 3,088

十四頭日本網鮑魚 2,088  
Dried Japanese 14-head Amidori abalone

紅燒原幅六頭廣肚公 7,988  
Braised whole fish maw in oyster sauce

可自選加配以下伴菜:

Paired with:

柚皮 \$88	鵝掌 \$88	鵝肝 \$128
Pomelo peel	Goose web	Foie gras
花膠件 \$208	山瑞裙 \$208	關東遼參 \$388
Fish maw	Softshell turtle	Kanto sea cucumber

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# 生猛海上鮮

## LIVE SEAFOOD

### 新鮮魚類 Fish

老虎斑  
Tiger garoupa

瓜子斑  
Melon seed garoupa

老鼠斑  
High-finned garoupa

東星斑  
Spotted garoupa

鬚鼠斑  
Coral garoupa

青衣斑  
Green Wrasse garoupa

花鷹斑  
Eagle garoupa

深水泥鯪  
Goldspotted Rabbitfish

### 本地龍蝦 Local lobster

上湯焗、蒜茸蒸、避風塘炒、豉椒炒  
Baked with superior broth; steamed with garlic;  
wok-fried with crispy garlic and chilli; sautéed with black bean

### 海蝦 Prawn

中蝦、花竹 (時令)  
Prawn, Giant tiger prawn (Seasonal)  
白灼、椒鹽、豉油皇、薑蔥粉絲煲  
Poached; sautéed with spicy salt; pan-fried with premium soy sauce;  
stewed with vermicelli; spring onion and ginger

### 蟹 Crab

澳洲泥蟹、越南肉蟹、頂角膏蟹、花蟹  
Australian mud crab, Vietnamese mud crab, mud crab, blue crab  
黑椒炒、薑蔥焗、花雕蒸、滾粥  
Sautéed with black pepper; baked with spring onion and ginger;  
steamed with Chinese yellow wine; congee

### 鮮鮑魚 Abalone

南非鮑魚、紐西蘭黑金鮑魚 (時令)  
South African abalone, New Zealand abalone (Seasonal)  
韭黃油泡、過橋炒  
Sautéed with yellow chives; poached

象拔蚌、蠔子、其他海產：

(歡迎查詢及24小時前預訂)  
Geoduck, razor clam, other marine products  
(Pre-order 24 hours in advance)

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# 海鮮 SEAFOOD

	每位 Per person HK\$
香芒汁元貝皇 (北海道) Pan-fried Hokkaido scallop in mango mayonnaise	188
龍蝦粒蟹肉焗釀蟹蓋 Baked crab shell stuffed with crab and lobster meat	238
	每碟 Per plate HK\$
黃金南瓜蝦球 Sautéed prawns and pumpkin with salted egg yolk	408
青花椒鮮淮山炒蝦球 Sautéed prawns with Sichuan peppercorns and fresh yam	408
蝦籽薑蔥炒加拿大帶子 Sautéed Canadian scallops with shrimp roe, ginger and spring onions	438
古法籠仔蒸斑頭腩 Steamed garoupa belly and head with shredded mandarin peel and mushroom in bamboo basket	468
蘆筍油泡星斑球 Sautéed garoupa fillet with asparagus and chives	588
蝦籽乾迫星斑球 Sautéed garoupa fillet with shallot, garlic and shrimp roe	588
松茸菜膽炒龍蝦球 Sautéed lobster fillet with matsutake mushroom and cabbage	988

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## 家禽 POULTRY

	HK\$
生炸雛鴿 (15-18天) Deep-fried crispy baby pigeon (15-18 days)	108
萬豪脆皮炸子雞 (本地平原雞) Signature deep-fried crispy chicken (Local Ping Yuen chicken)	半隻 Half 328 一隻 Whole 648

	每碟 Per plate HK\$
鮮淮山菜片鴿崙 Sautéed minced pigeon with pine nuts and fresh yam served with fresh lettuce	258
陳皮乾蔥雞球 Sautéed chicken fillet with mandarin peel and onion	288
麒麟蒸雞球 Steamed chicken fillet with Jinhua ham and mushroom	308
羊肚菌口磨鵪鶉髀 Wok-fried quail legs with morel mushroom and St. George's mushroom	308

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# 肉類 MEAT

	每碟 Per plate HK\$
土魷蒸肉餅 Steamed minced pork with dried squid	248
鬼馬咕嚕肉 (西班牙杜洛克紅豬) Sweet and sour pork and shrimp mousse stuffed in flour stick (Spanish Duroc pork)	268
鹹魚茸炒豚肉 (熊本縣阿蘇自然豚) Sautéed diced Kumamoto's Aso pork with chives and minced preserved fish	288
豬刺筋茄子煲 Stewed pork tendon with eggplant	288
山椒汁京蔥爆羊柳 Stir-fried lamb loin with leeks in green pepper sauce	288
中式本地鮮牛柳 Pan-fried local beef tenderloin with onion in sweet and sour sauce	368
脆皮和牛面頰 (澳洲) Deep-fried Australian wagyu beef cheek	288
松子和牛崧生菜包 Sautéed minced Miyazaki wagyu beef and mushrooms served with fresh lettuce	368
日本尖椒炒宮崎縣黑毛和牛 Stir-fried Miyazaki wagyu beef with Japanese chilli pepper	688

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# 蔬菜

## VEGETABLES

	每位 Per person HK\$
白玉藏珍 (需時30分鐘製作) Braised winter melon stuffed with crab meat, mushroom, ham and ginkgo (A 30-minute preparation time is required)	88
	每碟 Per plate HK\$
蝦籽柚皮 Braised pomelo peel with dried shrimp roe	228
羊肚菌鮮竹炆豆腐 Stewed bean curd with bean curd sheet and morel mushroom	228
雞油樅韮菜花炒豆乾 Sautéed dried bean curd with chanterelle mushroom and chives	228
金菜黑蒜蒸茄子 Steamed eggplant with preserved vegetables and black garlic	228
黑松露醬蘆筍炒珍菌 Sautéed assorted mushrooms and asparagus with black truffle sauce	228
欖菜肉抹乾煸法邊豆 Sautéed haricots verts with minced pork and preserved vegetables	228
時令蔬菜 Seasonal vegetables 清炒, 蒜蓉炒, 薑汁炒, 魚湯泡 Sautéed, sautéed with garlic, sautéed with ginger sauce, poached in fish stock	228

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# 飯麵

## RICE AND NOODLES

	每位 Per person HK\$
鮑粒荷葉飯 Fried rice with diced abalone, chicken and mushroom wrapped in lotus leaf	88
蟹肉雲勝魚湯稻庭麵 Inaniwa udon with crab meat and luffa melon in fish stock	138
酸辣湯鴨絲薯粉 Poached potato noodles with shredded duck meat in hot and sour soup	138
	每碟 Per plate HK\$
萬豪炒香苗 Signature fried rice with diced roasted goose, shrimp, wild rice, beans and shrimp head oil	238
菲王肉絲煎脆麵 Pan-fried crispy noodles with shredded pork and yellow chives	238
XO醬蝦球燜伊麵 Braised E-fu noodles with prawns in X.O. chilli sauce	288
花膠絲撈粗麵 Braised thick egg noodles with shredded fish maw	288
乾炒本地牛柳河粉 Fried rice noodles with sliced beef	288
海皇西施泡飯 Poached rice with seafood in lobster soup	408

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# 甜品 DESSERT

每碟 Per plate HK\$

黑糖砵仔糕 Steamed brown sugar puddings with red bean	80
芝麻煎堆仔 Deep-fried dumplings stuffed with sesame paste	80
酥皮蛋撻 (需時20分鐘制作) Baked egg tarts (A 20-minute preparation time is required)	80

每位 Per person HK\$

怡香南瓜露 Sweetened pumpkin soup with coconut milk	80
陳皮紅豆沙 Sweetened red bean soup with mandarin peel	80
楊枝甘露 Chilled mango cream with sago and pomelo	80
芒果布甸 Chilled mango pudding	80
蜂蜜龜苓膏 Chilled Chinese herbal jelly with honey	80
時令鮮果盤 Fresh fruit platter	80
原桶豆腐花 Sweetened bean curd pudding	100
瑪卡雪蓮子燉桃膠 Double-boiled peach resin with maca mushroom and chickpeas	120
冰花燉官燕 (配椰汁、杏汁、紅棗) Double-boiled premium bird's nest with crystal sugar (Served with coconut juice, almond juice and red dates soup)	688

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