



蠔汁鮮鮑魚

*Fresh abalone
stewed in oyster sauce*



萬豪中菜廳

萬豪集團著名中菜品牌
主理來自廣東之地道菜式

Marriott's signature Chinese Restaurant
specializing in authentic Chinese
dishes from Guangdong



廚師推介 Chef's Recommendation



含有堅果 Contains Nuts



素食之選 Suitable For Vegetarians

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 alert your server prior to ordering.

進食生肉或未經煮熟的肉類、家禽、海鮮、貝殼類或蛋類食品，有可能增加患上經食物傳播的疾病之風險。

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

所有價目以港幣計算，另設加一服務費。

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

圖片只供參考。

All visuals presented are not direct representations of food servings and plating.

萬豪味道

THE TASTE OF MAN HO



萬豪脆皮雞

Man Ho roast crispy chicken



	火瞳花膠湯 (每位) Double-boiled fish maw and ham soup (per person)	\$368
	松露汁煎明蝦 (每件) Fried prawn in truffle sauce (per piece)	\$168
	蜜汁叉燒皇 Honey-glazed premium barbecue pork	\$308
	滋味黃花魚 Deep-fried crispy yellow croaker in vinegar sauce	\$248
	萬豪脆皮雞 Man Ho roast crispy chicken	
	半隻 half	\$288
	原隻 whole	\$488
	特色文火和牛西冷 (三件) Signature braised wagyu sirloin (3 pieces)	\$388
	石烤銀鱈魚 (六件) Baked cod fish on hot stones (6 pieces)	\$388
	蠔汁鮮鮑魚 (六件) Fresh abalone stewed in oyster sauce (6 pieces)	\$488



松露汁煎明蝦
*Fried prawn
in truffle sauce*

風味小食

APPETISERS



山城口水雞
*Marinated chicken
with chilli paste and peanuts*



頂好脆蘿蔔

Marinated spiced turnips

\$98

泡椒白雲鳳爪

Pickled chicken feet with chilli pepper

\$118



崧子五柳雲吞 (四件)

Deep-fried wontons with pine nuts served with sweet and sour sauce (4 pieces)

\$128

麻香陳腎榨菜

Chilled pickled mustard greens and dried duck gizzards in sesame oil

\$138



山城口水雞

Marinated chicken with chilli paste and peanuts

\$148

椒香銀魚仔

Deep-fried whitebait with chilli

\$158

桂花陳酒醉鮑魚 (兩件)

Chilled drunken abalones marinated in osmanthus wine (2 pieces)

\$158



老醋花生海蜇花

Marinated jellyfish and peanuts in vinegar sauce

\$168

脆皮燒腩仔

Roast pork belly

\$168

明爐燒味

BARBECUE MEAT

粵式烤片皮鴨配中式薄餅
*Roast Peking duck
served with Chinese pancakes*





紅燒妙齡乳鴿 (每隻)

Crispy baby pigeon (per piece)

\$128

明爐脆皮燒鵝

Roast crispy goose

例牌 per portion

\$248

半隻 half

\$398

原隻 whole

\$768

瑤柱貴妃雞

Poached chicken in conpoy sauce

半隻 half

\$288

原隻 whole

\$488

玫瑰豉油雞

Marinated chicken in soy sauce served in claypot

半隻 half

\$288

原隻 whole

\$488

脆皮乳豬件 配中式薄餅

Roast suckling pig served with Chinese pancakes

\$338

粵式烤片皮鴨 配中式薄餅

Roast Peking duck served with Chinese pancakes

半隻 half

\$338

原隻 whole

\$588

二食可選以下一種烹調方法：

豆腐菜膽鴨湯、崧子鴨鬆生菜包 或 薑蔥醬爆鴨件

Select one item as the second course:

Duck soup with Chinese cabbage and bean curd,

Wok-fried minced duck meat with pine nuts served with lettuce,

Wok-fried duck with ginger and scallion in premium soy sauce

半隻 half

\$188

原隻 whole

\$228

南北風味燒味雙拼

Barbecue meat combination

\$348

可選其中兩款：燒腩仔、貴妃雞、叉燒皇 或 燒鵝

Select two kinds of barbecue items: Roast pork belly,

Poached chicken, Barbecue pork or Roast crispy goose

脆皮乳豬雙拼

Suckling pig combination

\$388

另選其中一款：燒腩仔、貴妃雞、叉燒皇 或 燒鵝

Select one kind of barbecue item: Roast pork belly,

Poached chicken, Barbecue pork or Roast crispy goose

海味上品

ABALONES & DRIED SEAFOOD

紅燒廿八頭中東乾鮑伴花膠

Braised 28-head

dried Middle East abalone

and fish maw in oyster sauce



碧綠金錢鮮鮑脯 \$268
Braised sliced abalone with vegetables and mushrooms

蠔皇柚皮鮮鮑脯 \$268
Braised sliced abalone with pomelo peel in premium oyster sauce

荔芋南瓜燴關東遼參 \$288
Braised Kanto sea cucumber with taro and pumpkin



蝦籽海參鮑脯 \$318
Braised sliced abalone with sea cucumber and dried shrimp roes



蝦籽京蔥花膠海參 \$348
Braised fish maw with sea cucumber, scallion and dried shrimp roes

鮑汁燴花膠 \$388
Braised supreme fish maw in abalone sauce

紅燒八頭湯鮑伴花膠 \$428
Braised 8-head abalone with fish maw in oyster sauce

紅燒廿八頭中東乾鮑 \$868
Braised 28-head dried Middle East abalone in oyster sauce



紅燒廿八頭中東乾鮑伴花膠 \$1,188
Braised 28-head dried Middle East abalone and fish maw in oyster sauce

紅燒十頭中東乾鮑 \$4,688
Braised 10-head dried Middle East abalone in oyster sauce
須提前三天預訂 Order at least 3 days in advance

以上菜式均以每位計算，不設任何折扣及優惠。
The above dishes are priced per person. All discounts and promotions are not applicable.

蝦籽京蔥花膠海參
*Braised fish maw with
sea cucumber, scallion
and dried shrimp roes*

湯、羹

SOUPS



瑤柱白玉燉烏雞湯
*Double-boiled soup
with silky fowl, conpoy and turnip*

是日老火湯

Soup of the day

\$98

鮮蟹肉粟米羹

Braised corn kernels and egg drop soup with fresh crab meat

\$148

西湖牛肉羹

Braised minced beef soup with coriander

\$148

海鮮酸辣豆腐羹

Braised hot and sour soup with seafood and bean curd

\$158

雞茸燕窩羹

Braised bird's nest soup with minced chicken

\$248

瑤柱白玉燉烏雞湯

Double-boiled soup with silky fowl, conpoy and turnip

\$268

肘子片花膠燉北菇

Double-boiled soup with fish maw, sliced Yunnan ham and mushroom

\$348

鮑魚螺頭燉菜膽湯

Double-boiled soup with abalone, sea whelk and vegetables

\$368

高湯燉官燕

Braised bird's nest in supreme soup

\$668

以上菜式均以每位計算。
The above dishes are priced per person.

高湯燉官燕

Braised bird's nest
in supreme soup

精選海鮮

SEAFOOD



荷香古法蒸斑球

*Steamed grouper fillets
with shredded meat and mushrooms*

	黃金炸蟹蓋 (每位)	\$188
	Deep-fried crab shell stuffed with fresh crab meat (per person)	
	瑤柱老湯豆腐	\$248
	Braised bean curd and conpoy in supreme soup	
	翠塘海鮮豆腐	\$288
	Steamed bean curd with diced seafood and crab roe	
	黑醋吉列帶子皇 (四件)	\$338
	Deep-fried scallop cutlets in dark vinegar (4 pieces)	
	XO醬百合露筍炒帶子 (八件)	\$338
	Sautéed scallops with asparagus and lily bulbs in XO sauce (8 pieces)	
	北海道牛乳賽螃蟹	\$368
	Scrambled egg white with Hokkaido milk and fresh crab meat	
	波士頓龍蝦 (每隻)	\$388
	Boston lobster (per piece)	
	可選上湯焗、芝士焗 或 蒜茸粉絲蒸	
	Choice of Baked in supreme soup, Baked with cheese or Steamed with garlic and vermicelli	
	蟹肉桂花炒瑤柱	\$388
	Stir-fried crab meat and shredded conpoy with egg	
	香煎銀鱈魚	\$388
	Pan-fried cod fish	
	啫啫水庫大魚頭	\$388
	Pan-fried fish head with garlic and ginger in sizzling clay pot	
	須提前三天預訂 Order at least 3 days in advance	
	荷香古法蒸斑球 (六件)	\$398
	Steamed grouper fillets with shredded meat and mushrooms (6 pieces)	

賞心蝦球

*Wok-fried spicy tiger prawns
with vegetables*



金沙脆蝦球 (四件)

Deep-fried prawns coated with egg yolk puree (4 pieces)

\$398

乾逼南瓜斑腩煲

Braised grouper belly with pumpkin in claypot

\$398

酸菜沸騰斑片

Poached grouper fillets with pickled cabbage in hot and sour broth

\$398

油泡鮮菇蝦球 (四件)

Sautéed prawns with straw mushrooms (4 pieces)

\$398

筍殼魚 (約一斤)

Fresh marble goby (around 1 catty)

\$398

可選油浸、果皮薑絲蒸 或 酸辣野山椒煮

Choice of Deep-fried, Steamed with shredded mandarin peel and ginger or Sautéed with chilli and sour sauce



賞心蝦球 (四件)

Wok-fried spicy tiger prawns with vegetables (4 pieces)

\$418

金米乳龍蝦 (每隻)

Baby lobster stuffed with golden millet (per piece)

須提前三天預訂 Order at least 3 days in advance

\$688

游水海鮮

Fresh Seafood

須提前三天預訂 Order at least 3 days in advance

時價
Seasonal price

東星斑、老虎斑、青石斑、桂花魚、澳洲龍蝦 或 海蝦

Spotted grouper, Tiger grouper, Green grouper, Mandarin fish, Australian lobster or Fresh shrimps

家禽及肉類

POULTRY & MEAT

鐵板燒汁香煎和牛
Sizzling wagyu beef in gravy



菠蘿咕嚕肉 \$218
Sweet and sour pork with pineapple

魚香茄子 \$238
Braised eggplants with minced pork and salted fish

 腰果雞丁 \$238
Sautéed diced chicken with cashew nuts

 宮保雞球 \$238
Sautéed sliced chicken fillets in Kung Pao style spicy sauce

鹹魚煎肉餅 (六件) \$248
Pan-fried pork patty with salted fish (6 pieces)

頭抽蒜香安格斯牛肉 \$268
Sautéed diced Angus beef with garlic in soy sauce

 水煮牛肉 \$288
Poached sliced beef with vegetables in chilli broth

 四川辣子雞
Deep-fried spicy chicken in Sichuan style
半隻 half \$298
原隻 whole \$498

中式牛柳 \$328
Pan-fried beef tenderloin in savoury sauce

香煎法式鵝肝 (四件) \$488
Pan-fried goose liver in French style (4 pieces)

 鐵板燒汁香煎和牛 \$528
Sizzling wagyu beef in gravy

水煮牛肉
*Poached sliced beef
with vegetables
in chilli broth*



素食

VEGETARIAN DISHES

素鮑汁燴柚皮

*Braised pomelo peel
in premium vegetarian abalone sauce*



	紫菜豆腐羹 (每位) Braised bean curd soup with seaweed (per person)	\$128
	松茸燉竹笙菜膽湯 (每位) Double-boiled soup with matsutake, bamboo pith and vegetables (per person)	\$178
	花菇淮山上素湯 (每位) Double-boiled soup with Chinese yam, mushroom and vegetables (per person)	\$228
	頭抽鮮菌 Sautéed mushrooms in premium soy sauce	\$108
	脆皮茶樹菇素鵝 Pan-fried bean curd skin stuffed with assorted mushrooms	\$128
 	咕嚕猴頭菇 Sweet and sour Lion's mane mushrooms with pineapple	\$188
	麻婆素豆腐 Braised bean curd in spicy sauce	\$188
	梅菜皇蒸菜心 Steamed choy sum with preserved vegetables	\$228
	百合鮮淮山雲耳炒素肉 Sautéed mock meat with lily bulbs, Chinese yam and cloud ear fungus	\$238
	素上湯原條露筍 Poached asparagus in supreme soup	\$238
	紅燒竹笙北菇扒豆腐 Braised bean curd with bamboo pith and mushrooms	\$238
 	素鮑汁燴柚皮 Braised pomelo peel in premium vegetarian abalone sauce	\$288
  	麻香擔擔麵 (每位) Dan Dan noodles (per person)	\$98
	素雞粒雜菌炒飯 Fried rice with diced mock chicken and mushrooms	\$268
	菩提炒飯 Fried rice with assorted vegetables and grapes	\$268
	豉油皇雜菜炒麵 Fried egg noodles with assorted vegetables in soy sauce	\$268

飯、麵

RICE & NOODLES

海鮮野菌泡飯

*Seafood and mushrooms
with rice in supreme soup*



潮州兩麵黃 \$168
Pan-fried crispy egg noodles served with sugar and dark vinegar

新竹炒金瑤 \$248
Wok-fried rice vermicelli with egg and shredded conpoy

乾炒牛河 \$248
Pan-fried flat noodles with sliced beef and bean sprouts

海鮮野菌泡飯 (每位) \$248
Seafood and mushrooms with rice in supreme soup (per person)

砂窩香芋火鴨粒炒飯 \$248
Fried rice with shrimps, diced duck and taro in claypot

揚州炒飯 \$248
Yangzhou style fried rice

上湯鮮蝦雲吞麵 \$268
Shrimp wontons with noodles in supreme soup

豉汁排骨炒麵 \$268
Pan-fried egg noodles with pork ribs in black bean sauce

怡香茄子炆米粉 \$268
Braised rice vermicelli with eggplant and minced pork

煙三文魚金粟蛋白炒飯 \$268
Fried rice with smoked salmon, corn kernels and egg white



滑蛋鮮蝦帶子炒河粉 \$288
Fried flat noodles with shrimps and scallops in egg drop

蟹肉乾燒伊麵 \$318
Braised e-fu noodles with crab meat and mushrooms

福建炒飯 \$320
Fujian style fried rice

瑤柱蛋白海皇炒飯 \$320
Fried rice with seafood, shredded conpoy and egg white



總廚鮑汁炒飯 \$340
Chef's fried rice in abalone sauce

點心及甜品

DIM SUM & DESSERT

洛神花燉原個雪梨

*Doubled-boiled Chinese pear
with hibiscus flower*



	燕窩蛋撻 (兩件) Baked egg tarts topped with bird's nest (2 pieces)	\$78
	蜜汁叉燒酥 (三件) Puff pastry stuffed with honey-glazed barbecue pork (3 pieces)	\$88
	香脆炸饅頭 (四件) Deep-fried Chinese bun served with condensed milk (4 pieces)	\$88
	香煎珍珠雞 (兩件) Pan-fried glutinous rice with chicken wrapped in lotus leaf (2 pieces)	\$108
	奶皇煎堆仔 (四件) Deep-fried egg custard sesame balls (4 pieces)	\$88
	椰香脆麻花 (四件) Fried dough twists in coconut syrup (4 pieces)	\$88
	凍・白眉紅豆糕 (四件) Chilled red bean and coconut puddings (4 pieces)	\$88
	凍・楊枝甘露 (每位) Chilled sago cream with thick mango juice and pomelo (per person)	\$88
	凍・牛油果珍珠露 (每位) Chilled avocado cream with sago (per person)	\$88
	凍・芒果布甸 (每位) Chilled mango pudding (per person)	\$88
	熱・生磨杏汁蛋白 (每位) Hot almond cream with egg white (per person)	\$88
	熱・遠年陳皮紅豆沙 (每位) Hot red bean soup with aged mandarin peel (per person)	\$98
	熱・洛神花燉原個雪梨 (每位) Double-boiled Chinese pear with hibiscus flower (per person)	\$118
	熱・薑茶燕窩湯圓 (每位) Hot sweetened ginger soup with bird's nest and glutinous rice balls (per person)	\$228
	熱・椰皇冰花燉官燕 (每位) Double-boiled superior bird's nest sweet soup in Kopyor coconut shell (per person)	\$588

