

DIM SUM MENU

| 蟹黃乾蒸燒賣 STEAMED PORK AND SHRIMP SIOMAI | PHP 280 |
|---|---------|
| 水晶蝦餃皇 STEAMED SHRIMP DUMPLING "HAR GAO" | 290 |
| 上海小籠包 STEAMED XIAO LONG BAO | 290 |
| 鹹水餃 HAM SUI KOK | 290 |
| 芝士脆皮鮮蝦卷 CRISPY-FRIED SHRIMP WITH CHEESE ROLL | 360 |
| 香脆煎餃 PAN-FRIED RADISH CAKE "BIFENGTANG" STYLE | 230 |
| 香煎臘味芋絲糕 PAN-FRIED TARO CAKE WITH SAUSAGE | 230 |
| 蜜汁蒸鳳爪 STEAMED CHICKEN FEET | 230 |
| 豉汁蒸排骨 STEAMED PORK SPARERIBS WITH BLACK BEAN SAUCE | 280 |

如果您有任何飲食問題, 請通知您的服務員 Should you have any dietary concerns, please inform your server.



MENU ———

M
THE MANILA HOTEL

紅玉特別菜式 RED JADE SPECIALITIES

北京片皮鴨 IMPERIAL PEKING DUCK WHOLE/HALF 全隻/半隻 4,588/2,588

首選

FIRST CHOICE 片皮鴨,麼麼餅,醬料 Sliced crispy duck skin, pancake, condiments

第二選擇(選擇下面你的喜好,如果額外的個別項目只需) YOUR CHOICE OF THE FOLLOWING. SECOND SERVING

388

- •豆腐鴨湯 DUCK SOUP, TOFU
- •椒鹽鴨件 DEEP FRIED DUCK, SALTED PEPPER
- •炒鴨崧配羅馬生菜 SAUTEED MINCED DUCK MEAT, ROMAINE LETTUCE

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^{*} For The Manila Hotel Prestige Card holders, enjoy 20% discount on above items.

紅玉特別菜式 RED JADE SPECIALITIES

| 紅燒王冠高湯 BRAISED CROWN-SHAPED SUPERIOR SOUP (PER PERSON) | 2,188 |
|--|----------------------------------|
| 酥皮魚翅羹 OLD BEIJING NOBLEMAN'S SOUP DRIED SEAFOOD TREASURE IN GOLDEN BROTH | 1,688 |
| 大漠风沙鸡 CRISPY ROYAL CHICKEN GARLIC HONGKONG STYLE | WHOLE/HALF 全隻/半隻 1,288/688 |
| 海南雞 HAINANESE CHICKEN 原隻 WHOLE 丰隻 HALF 四分一 QUARTER | 2,988 1,588 888 |

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開胃菜 **APPETIZER**

| 日式醬油凍鮑魚三文鱼仔 CHILLED ABALONE WITH SALMON ROE IN SOY SAUCE | 688 |
|---|-------|
| 金磚脆皮豆腐 CRISPY JAPANESE TOFU | 588 |
| 香煎鹅肝带子 SCALLOP AND DUCK LIVER WITH FOIE GRAS SAUCE | 1,288 |
| 花雕醉鸡卷 WHITE CHICKEN ROLL WITH SHAOXIN WINE SAUCE | 688 |

廣東燒味 CANTONESE BARBECUE

| 红玉五福拼盘 RED JADE FIVE KINDS COMBINATION | 1,080 |
|--|-------------------------|
| 乳猪烧味拼盘 SUCKLING PIG COMBINATION | 1,280 |
| 化皮乳猪件 ROASTED SUCKLING PIG WHOLE 整隻 HALF 半隻 QUARTER 四分之一隻 | 7,800 4,000 2,200 |
| 蜜汁烤叉燒 HONEY-ROASTED BARBECUED PORK | 488 |
| 川酱捞海蜇 JELLY FISH, SESAME, CHILI | 488 |
| 子畫伴皮蛋 MARINATED GINGER WITH PRESERVED EGG, BALSAMIC GLAZE | 288 |
| 澳門炭燒五花肉 CRISPY PORK BELLY (LECHON MACAU) | 880 |

燕窩&鮑魚 BIRD'S NEST AND ABALONE

| 雞蓉燴官燕 (每位) IMPERIAL BIRD'S NEST SOUP, MINCED CHICKEN (PER PERSON) | 1,588 |
|--|-------|
| 蟹肉燴官燕(每位) IMPERIAL BIRD'S NEST SOUP, CRAB MEAT (PER PERSON) | 1,588 |
| 紅燒進口鮑魚仔(原隻) BRAISED IMPORTED BABY ABALONE (WHOLE) | 688 |
| 可另加價錢選擇下面你的喜好項目 YOUR CHOICE OF ADD ONS: | |
| 海參 SEA CUCUMBER & SHIITAKE MUSHROOM | 388 |
| 日本椎革 SHIITAKE MUSHROOM & SPINACH TOFU | 288 |

湯羹類 CLEAR SOUP

| 選擇以下你的喜好份量 RECOMMENDED PORTION SIZE | 每位 / 例 PER PERSON / REGULAR |
|---|--------------------------------|
| 竹笙雞片露笋湯 CHICKEN SOUP, BAMBOO PITH, ASPARAGUS | 298 / 1,088 |
| 海鲜菠菜羹 SEAFOOD SPINACH SOUP | 188 / 588 |
| 三丝鱼肚羹 BRAISED ASSORTED SEAFOOD WITH DRIED SCALLOP AND FISH MAW SOUP | 388 / 1,388 |
| 酸辣海皇羹 HOT AND SOUR SOUP, SEAFOOD | 288 / 988 |
| 八寶冬瓜湯 EIGHT TREASURE WINTERMELON SOUP | 288 / 780 |
| 草菇竹笙露笋湯 BAMBOO PITH SOUP, ASPARAGUS, STRAW MUSHROOM | 188 / 688 M |
| 鸡戎粟米羹 SWEET CORN SOUP WITH MASHED CHICKEN | 188 / 588 |
| 攒丝蔬菜豆腐湯 ASSORTED VEGETABLE WITH BEAN CURD SOUP | 188 / 588 |

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生猛海鮮 LIVE SEAFOOD

海中蝦

時价

SHRIMPS (SUAHE)

SEASONAL PRICE

白灼 POACHED AND SERVED WITH PREMUIM SOY SAUCE 椒鹽 DEEP FRIED SALTED & PEPPER 頭抽煎 PAN FRIED PREMUIM SOY SAUCE

海青斑

時价

FRESH GAROUPA

SEASONAL PRICE

清蒸 STEAMED AND SERVED WITH SUPREME SOYA SAUCE 豉汁蒸 STEAMED AND SERVED WITH BLACK BEAN SAUCE 蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION 剁椒蒸 STEAMED PRESERVED CHILI 鲜菌銀蘿煮BRAISED WITH RADISH, ASSORTED MUSHROOM 紅燒花菇豆腐 BRAISED WITH TOFU, MUSHROOM

肉蟹

時价

MUD CRAB, MALE

SFASONAL PRICE

生猛海鮮 LIVE SEAFOOD

本地青龍蝦(請需要預單)
GREEN LOBSTER (ADVANCE ORDER)

時价 SEASONAL PRICE

清蒸 STEAMED AND SERVED WITH SUPREME SOYA SAUCE

蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION

上湯焗 BRAISED SUPREME STOCK

薑蔥焗 BAKED WITH GINGER AND SPRING ONIONS SAUCE

避風塘 SAUTÉED WITH CRISPY GARLIC, BLACK BEANS AND CHILI

芝士汁 BRAISED CHEESE SAUCE

老鼠斑/東星斑/老虎斑/石頭魚(請需要預單) PANTHER GAROUPA / PINK GAROUPA / TIGER GAROUPA / STONE FISH (ADVANCE ORDER)

時价 SEASONAL PRICE

清蒸 STEAMED AND SERVED WITH SUPREME SOYA SAUCE

豉汁蒸 STEAMED AND SERVED WITH BLACK BEAN SAUCE

蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION

剁椒蒸 STEAMED PRESERVED CHILL

鮮菌銀蘿煮 BRAISED WITH WHITE RADISH, ASSORTED MUSHROOM

紅燒豆腐炆 BRAISED WITH TOFU

糕蟹/紅花蟹/富貴蝦 (請需要預單) FEMALE CRAB / FLOWER RED CRAB / SEA MANTIS (ADVANCE ORDER)

時价 SEASONAL PRICE

薑蔥焗 BAKED WITH GINGER AND SPRING ONIONS

清蒸配紅醋 STEAMED AND SERVED WITH RED VINEGAR

豉汁蒸 STEAMED WITH BLACK BEAN SAUCE

蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION

避風塘 SAUTÉED WITH CRISPY GARLIC, BLACK BEANS AND CHILI

如果您有任何飲食問題, 請通知您的服務員 Should you have any dietary concerns, please inform your server.

以上價格包含12%的增值稅, 再需支付10%服務費和 當地市政府稅
*Above prices are inclusive of 12% VAT, and subject to 10% service charge and applicable local tax

海鮮類 SEAFOOD

| 紅玉長壽大蝦 RED JADE LONG LIFE PRAWN (4 PIECES) | 1,088 |
|---|-------|
| 沙汁杏仁蝦球 CRISPY-FRIED SHRIMP WITH ALMOND FLAKES | 1,488 |
| XO醬翡翠炒斑球 SAUTEED GAROUPA FILLET, VEGETABLES, X.O. SAUCE | 1,388 |
| 芙蓉炒斑球 SAUTEED GAROUPA FILLET WITH EGG WHITE | 1,388 |
| 煙肉沙律醬煽琵琶蝦(每隻約300克) BAKED PIT LOBSTER (PER PIECE 300 GRAMS) With bacon and garlic mayonnaise | 1,188 |
| 鼓椒鱼片豆腐 STIR-FRIED GAROUPA FILLET AND BEANCURD WITH BLACK BEAN SAUCE | 1,388 |

海鮮類 SEAFOOD

| 海膽扒百花带子 FRIED SCALLOP, SHRIMP MOUSSE, SEA URCHIN SAUCE (4 PIECES) | 1,688 |
|--|-------|
| 玉盞芙蓉帶子 SAUTEED SCALLOP EGGWHITE IN FRESH LETTUCE | 1,388 |
| 日本軟殼蟹 (每隻約100 GRAMS) JAPANESE SOFT SHELL CRAB (100 GRAMS PER PIECE) 脆炸配甜辣醬菠蘿 DEEP-FRIED WITH SWEET CHILI SAUCE, PINEAPPLE SAUCE 椒鹽 SALT AND PEPPER | 788 |
| 香煎鱈魚 PANFRIED SEABASS WITH GARLIC SOY SAUCE (60 GRAMS/PIECE) | 1,488 |
| 豆酥鱈魚 STEAMED SEABASS WITH BEAN CRUMB SAUCE | 1,488 |
| 金莎炸鮮魷 DEEP-FRIED SQUID, SALTED EGG YOLK | 588 |
| 老虎蝦(每隻約60克) TIGER PRAWN (60 GRAMS PER PIECE) 蒜蓉或豉汁蒸 STEAMED GARLIC OR BLACK BEAN SAUCE 牛油芝士焗 BRAISED BUTTER AND CHEESE | 388 |

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豬,牛,羊類 MEAT DISHES

| 中式煎安格斯牛柳 PANFRIED ANGUS BEEF TENDERLOIN WITH CHINESE STEAK SAUCE | 1,288 |
|---|-------|
| 蜜汁黑椒安格斯牛柳 PANFRIED ANGUS BEEF TENDERLOIN WITH HONEY PEPPER SAUCE | 1,288 |
| 蠔油牛肉 STIR-FRIED ANGUS BEEF IN OYSTER SAUCE | 680 |
| 蜜汁黑椒煎澳洲羊 PANFRIED AUSTRALIAN LAMB CHOPS IN BLACK HONEY PEPPER SAUCE (4 PIECES) | 1,688 |
| 砂鍋牛腩煲 BRAISED BEEF RIBS, WHITE RADISH, FIVE SPICES | 1,088 |
| 招牌東坡肉配中式饅頭 "DONG PO" STYLE BRAISED PORK BELLY WITH STEAMED CHINESE BUNS | 588 |
| 椒鹽排骨 DEEP-FRIED SPARERIBS WITH SALT AND PEPPER | 788 |
| 鎮江醋燒排骨 SIMMERED PORK SPARERIBS WITH ZHEN JIANG VINEGAR SAUCE AND RED WINE REDUCTION | 788 |
| 鮮果咕嚕肉 DEEP-FRIED PORK, SWEET AND SOUR SAUCE, FRUITS | 588 |

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家禽類 POULTRY

| 八寶蓮子雞(給40分鐘時間煮) STUFFED CHICKEN WITH EIGHT TREASURES IN LOTUS LEAF (PLEASE ALLOW 40 MINUTES COOKING TIME) | 1,688 |
|---|-------|
| 蜜汁仔薑雞 HONEY GLAZED CHICKEN WITH GINGER | 688 |
| 宮保雞丁 WOK-FRIED CHICKEN/KUNG PAO STYLE | 688 |
| 檸檬軟炸雞 DEEP FRIED CHICKEN WITH LEMON SAUCE | 688 |
| 臺灣三杯雞 BRAISED CHICKEN, BASIL, TAIWAN STYLE | 688 |
| 重慶麻辣雞 BRAISED CHICKEN, SZECHUAN STYLE | 688 |

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時蔬及豆腐 VEGETABLES AND TOFU

| 素食烤北京鸭 VEGETARIAN PEKING I | DUCK | 688 |
|---|--|-----|
| 竹笙晶湖上素 LOHANCHAY | | 488 |
| 全絲松菇扒自製菠 BRAISED HOMEMADE SHIMEJI MUSHROOM | | 688 |
| 極品醬海鮮豆腐煲 BAKED BEAN CURD AN XO SAUCE IN CASSER | ND ASSORTED SEAFOOD WITH OLE | 680 |
| 佛鉢藏珍寶 STIR-FRIED, VEGETABL | E MUSHROOM IN CRISPY TARO RING | 688 |
| 四季時令蔬 SEASONAL VEGETABL (菜心,芥蘭,西蘭花 菠菜,大白菜,西生菜) | ES E,蘆筍,小棠菜,通菜, | 688 |
| (HK CHOI SUM, HK KÁ | NLAN, BROCCOLI, ASPARAGUS, TAIWAN PAKCHOY, | |
| WATER SPINACH, SPIN 白灼蠔油 | ACH, CHINESE CABBAGE, ICEBERG LETTUCE) POACHED, PREMIUM OYSTER SAUCE | |
| 上湯蒜子浸 | , | |
| 蒜蓉炒 | SAUTEED GARLIC | |
| 腐乳炒 | SAUTEED PRESERVED BEANCURD | |
| 金銀蛋浸 | TWO KINDS OF EGGS | |

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粥粉麵飯 RICE AND NOODLES

| 鮮蝦飄香荷葉香苗 RED JADE SIGNATURE FRIED RICE Prawn, shrimp, dried scallop, roasted duck, mushroom | 788 |
|---|-----|
| 福建炒香苗 FRIED RICE/FOOKIEN STYLE Shrimp, chicken, duck, dried scallop, mushroom, carrot | 788 |
| 五穀大根炒香苗 FRIED RED BROWN RICE Egg white, pickled radish, raisins, cashew nuts | 788 |
| 楊州炒香苗 FRIED RICE 'YANG ZHOU STYLE' | 688 |
| 鄉村鹹魚雞粒炒香苗 SALTED FISH FRIED RICE | 788 |
| 香焗芋蓉雞粒炒飯 TARO RICE | 788 |
| 皮蛋瘦肉粥 CENTURY EGG MINCED PORK CONGEE | 288 |
| 牛肉粥 CONGEE MINCED BEEE | 388 |

粥粉麵飯 RICE AND NOODLES

| 長壽生日麵 E-FU NOODLE, SEAFOOD, PORK, VEGETABLE, QUAIL EGG | 1,088 |
|--|-------|
| 時菜安格斯牛肉河 WOK-FRIED RICE NOODLE, ANGUS BEEF, PERMIUM SOYA SAUCE | 788 |
| 内絲銀芽炒麵 PAN FRIED EGG NOODLE, SHREDDED PORK, VEGETABLE | 488 |
| 乾燒野菌炊伊麵 E-FU NOODLE, ASSORTED MUSHROOMS, VEGETABLES | 488 |
| 極品醬海鮮煎生麵 BRAISED CRISPY NOODLES WITH SEAFOOD IN X.O. SAUCE | 1,088 |
| 鮮蝦雲春麵 (每碗) SHRIMP WANTON NOODLE SOUP (PER BOWL) | 388 |
| 四川檐檐麵(每碗) DAN DAN NOODLE SOUP SZECHUAN STYLE | 388 |

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甜點 DESSERT

| 紅玉招牌香芒布甸 RED JADE SIGNATURE CHILLED MANGO PUDDING | 288 |
|--|-----|
| 楊枝甘露 MANGO CREAM, SAGO, POMELO | 288 |
| 香焗芒果西米布甸 BAKED MANGO TAPIOCA PUDDING | 288 |
| 銀再紅棗燉木瓜 PAPAYA SWEETENED SOUP, WHITE FUNGUS, RED DATES | 228 |
| 朱古力芝麻球 (每件) SESAME BALL, CHOCOLATE (PER PIECE) | 68 |
| 香煎豆沙鍋餅 PAN-FRIED CRISPY RED BEAN PANCAKES | 480 |
| 荔枝杏仁豆腐 CHILLED ALMOND BEANCURD WITH LYCHEE | 280 |
| 熱飲杏仁湯圓露 HOT ALMOND CREAM WITH GLUTINOUS RICE BALLS | 280 |
| 荔枝杏仁豆腐 RED JADE SIGNATURE SALTED DUCK EGG ICE CREAM | 280 |
| 豬頭奶皇包 (每件) STEAMED PIGGY BUN, MILKY EGG CREAM (PER PIECE) | 98 |

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