



MAN HO CHINESE RESTAURANT

6-COURSE IN-ROOM DINING MENU

以經典烹調手藝配合嶄新元素的精緻粵菜
Refined Cantonese cuisine created in authentic yet innovative approach

萬豪金殿獻萃
風味口水豬腳仔、脆皮素鵝、黑醋海蜇頭

Chef's Specialties

Marinated pork knuckle with chilli oil and peanut sauce
Pan-fried bean curd roll stuffed with carrot, black fungus and mushrooms
Chilled jellyfish in black vinegar

自選一款

Select one of the options

天籽蘭花燉嚮螺湯
Double-boiled conch soup with
dendrobium orchid

杞子雪蓮子燉竹筍湯(素)
Double-boiled bamboo piths soup with
chickpeas and wolfberries (vegetarian)

自選兩款主菜

Select two of the options

金腿玉簪蝦球
Sautéed prawns with vegetables
and Yunnan ham

蝦籽薑蔥炒帶子
Sautéed scallops with
shrimp roe, ginger and spring onions

雞油樅菜花炒肉絲
Sautéed shredded pork with
chanterelle mushrooms and chives

松露野菌炒蘆筍
Wok-fried asparagus with
wild mushrooms and truffle

麒麟蒸雞球
Steamed chicken fillet with Jinhua
ham and mushroom

蝦籽海皇蒸蛋
Steamed egg with
seafood and shrimp roe

自選一款

Select one of the options

萬豪炒香苗
Signature fried rice with diced roasted goose,
shrimp, wild rice, beans and shrimp head oil

X.O.醬乾燒伊麵
Braised E-fu noodles with X.O. sauce

香芒布甸

Chilled mango pudding

HK\$1,388

for 2 persons

The price is subject to a 10% service charge

請預早訂餐以享理想的用膳時間

PLACE YOUR ORDER IN ADVANCE TO ENJOY THE IN-ROOM DINING AT YOUR PREFERRED TIME SLOT

JW Marriott Hotel Hong Kong

Pacific Place, 88 Queensway, Hong Kong | Tel +852.2810.8366 | jwmarriotthongkong.com



4-COURSE IN-ROOM DINING MENU

Daily fresh catch and sustainable seafood sourced from the world

APPETISER

Super Greens

Baby spinach, arugula, pea shoots, edamame, quinoa, seeds and yuzu dressing
or

Prawn Cocktail

Pink prawns, baby shrimps, cocktail and Marie Rose dips
or

House-cured Dill Salmon

Baby gem lettuce, avocado, pomelo, tomato and tobiko dressing

SOUP

Clam Chowder

MAIN COURSE

Char-grilled Barramundi

Choice of creamy mashed potato, fat chips or loaded baked potato
truffle butter sauce served with poached French beans, honey glazed baby carrots and corn
or

Mussels and Fries

N.Z. Ikana mussels, white wine, garlic, fresh thyme and cream
or

Fish Fillet Sandwich

Beer-battered fish with tartar sauce on ciabatta bread and fat chips
or

Lobster Linguine

Whole Boston lobster, mushroom, white wine, Parmesan cheese, cream sauce

DESSERT

Red Velvet

Cream cheese, red fruit compote, red velvet sponge, almond cookies
or

Triple Chocolate Mousse

Dark, white and milk chocolate mousse, chocolate crumble, chocolate sauce

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for 2 persons

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FLINT

4-COURSE IN-ROOM DINING MENU

Delicious grills and modern classics crafted with seasonal quality produce

APPETISER

Caesar Salad

Baby gems, croutons, white anchovies,
grated cured egg yolk and aged Parmesan

or

Seared U.S. Scallop

Tomato hollandaise sauce, baby herbs, candied pecans

SOUP

Cream of Mushroom

MAIN COURSE

Grilled Ibérico Pork Rack

Black pudding, broccolini, apple purée, pork jus

or

Australian Jack's Creek Striploin 12oz

Grilled asparagus, truffle mashed potato, Flint's steak sauce

or

Pan-fried Patagonian Toothfish

Potato gnocchi, green pea, dashi and bacon broth

DESSERT

Banana

Caramel banana, white chocolate vanilla crème,
praline paste and puff pastry

or

Raspberry Tiramisu

Mascarpone mousse, lemon champagne jelly,
raspberry gel and fresh raspberry

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