



**2023 LUNAR NEW YEAR
A LA CARTE DELICACIES**

**万豪鸿运发财鱼生
Prosperity Yu Sheng**

(日本柚子鱼生酱或传统鱼生酱)
(Yuzu Yu Sheng Dressing or Traditional Yu Sheng Dressing)

	小 Small	大 Large
龙腾虎跃 (至尊鱼生捞起) Rock Lobster, Hokkaido Scallop, King Salmon, Yellow Fin Tuna and Caviar Yu Sheng		\$288
豪情壮志 (鱼子酱波士顿龙虾捞起) Boston Lobster (Cooked or Sashimi) and Caviar with Crispy Fish Skin Yu Sheng	\$108	\$188
喜笑颜开 (千孙鲍鱼捞起) Mini Abalone with Crispy Fish Skin Yu Sheng	\$88	\$158
轩鹤冠猴 (三文鱼捞起) Salmon with Crispy Fish Skin Yu Sheng	\$68	\$128
金碧辉煌 (黄金软壳蟹捞起) Crispy Soft Shell Crab with Crispy Fish Skin Yu Sheng	\$68	\$128
延年益寿 (雪梨养身鱼生) Pear with Avocado and Balsamic Caviar Yu Sheng (Vegetarian)	\$68	\$128



Add-Ons

三文鱼 Salmon	\$25 per portion
北海道帶子 Hokkaido Scallop	\$35 per portion
黄金软壳 Crispy Soft Shell Crab	\$38 per portion
迷你鲍鱼 Mini Abalone	\$68 per portion
澳洲鲜鲍 Sliced Australian Abalone	\$68 per portion
波士顿龙虾 Boston Lobster (Cooked or Sashimi)	\$68 per portion
鱼子酱 Caviar	\$150 per portion

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贺年精选盆菜
Pen Cai

盆满钵满（黄金盆菜）

Wan Hao Imperial Pot of Prosperity

\$588
(5 persons)

\$1088
(10 persons)

3 头澳洲鲜鲍，日本瑶柱，红烧柚皮海参，花胶，脆皮沙井金蚝，鹅掌，东江盐焗鸡，日本花菇，红烧元蹄，发菜鲛鱼球，大白菜，发菜，白红萝卜，炸豆筋，西兰花

3-Head Australian Abalone, Japanese Conpoy, Sea Cucumber, Fish Maw, Crispy Dried Oyster, Goose Feet, Sea Salt Free-Range Chicken, Japan Shiitake Mushroom, Whole Pork Trotter, Black Moss Dace Fish Ball, Baby Chinese Cabbage, Black Moss, White Radish

万宝聚满堂（贵妃煲）

Wan Hao Bird's Nest Eight Treasures Pot

\$508
(5 persons)

\$928
(10 persons)

燕窝，10 头澳洲汤鲍，花胶，南非辽参，发菜鲛鱼福袋，鲜虾，蹄筋，菜园鸡，日本花菇

Bird's Nest, 10-Head Australia Abalone, Fish Maw, Africa Premium Sea Cucumber, Black Moss Dace Fish Beancurd Bag, Live Prawn, Pork Tendon, Free-Range Chicken, Japan Shiitake Mushroom

佛缘丰盛（上素盆菜）

Wan Hao Premium Vegetarian Pen Cai

\$508
(5 persons)

\$828
(10 persons)

黑松露，羊肚菌，鲜冻牛肝菌，鲜蘑菇，日本花菇，大白菜心，大芥菜，发菜，白萝卜，南瓜，芋头扣粉葛，酿山根，野竹笙酿竹笋尖

Black Truffle, Morel Mushroom, Boletus Mushroom, Button Mushroom, Japanese Black Mushroom, Black Moss, Japanese Turnip, Pumpkin, Kudzu with Taro, Stuffed Beancurd Skin Ball, Bamboo Fungus with Bamboo Shoot, Cabbage, Mustard Green

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贺年烧味
Barbecued Delights

鸿皮赤壮 (鸿运全体乳猪)* Roast Suckling Pig	\$188 Half	\$368 Whole
福贵迎新春 (万豪炸子鸡) Wan Hao Signature Roast Chicken	\$32 Half	\$60 Whole
鹏程万里 (金牌人参烧肥塘鸭) Wan Hao Signature Irish Roast Duck	\$65 Half	\$128 Whole
繁华似锦 (茶熏爱尔兰烧鸭) Wan Hao Tea-Smoked Irish Roast Duck	\$65 Half	\$128 Whole
喜鹊佳绩 (港式豉油乳鹌鹑) H.K Style Australian Quail with Premium Soya Sauce		\$38 Per Portion
黄金千万两 (酒香焗黑毛猪肋排) Roast Spanish Kurobuta Pork Ribs		\$50 Per Portion
灿烂辉煌 (蜜汁极品黑毛猪叉烧) Barbecue Kurobuta Pork Loin Char Siew		\$30 Per Portion
鞭炮齐鸣 (脆皮烧腩仔) Crispy Roast Pork Belly		\$24 Per Portion

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滋补养颜汤类
Soups

绵绵贺吉祥 (万豪秘制佛跳墙)* Wan Hao Buddha Jump Over The Wall	\$158 Per Person
金银满载 (宫廷凤吞燕)* Bird's Nest Stuffed in Boneless Quail with Superior Chicken Stock	\$128 Per Person
加官晋爵 (鱼子酱上汤绘燕盏) Bird's Nest with Caviar in Superior Stock and Gold Leaf	\$88 Per Person
平步青云 (云台干捞官燕伴上汤) Bird's Nest with Egg White served in Superior Soup	\$88 Per Person
萬象更新 (宫廷金菊炖鲍鱼) Double-Boiled Abalone with White Peony and Yellow Chrysanthemum	\$38 Per Person
竹报平安 (花胶浓汤炖巴西菇) Double-Boiled Fish Maw with Basil Mushroom and Wolfberry	\$38 Per Person
丰衣足食 (杏液火方菜胆花胶汤) Double-Boiled Fish Maw with Yunnan Ham, Chinese Cabbage and Almond Puree	\$38 Per Person
吉星高照 (阿拉斯加蟹肉粟米羹) Alaskan Crab Meat with Sweet Corn Broth	\$20 Per Person

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贺年海味
Premium Seafood

包罗万有 (12 头溏心鲍鱼伴鹅掌) Braised 12-Head Xu Rong Abalone with Goose Web and Seasonal Greens	\$388 Per Person
黄金满屋 (15 头南非溏心干鲍扣脆皮海参) Braised 15-Head African Abalone with Crispy Sea Cucumber and Seasonal Greens	\$208 Per Person
心想事成 (鱼子酱凤液陈年花胶) Braised Premium Fish Maw with Caviar and Chicken Bisque Sauce	\$88 Per Person
五福临门 (五福聚宝盆) Braised 5-Head Abalone with Sea Cucumber, Fish Maw, Goose Feet, Mushroom, Conpoy and Broccoli	\$88 Per Person
春风和气 (5 头鲜鲍伴脆皮海参) Braised 5-Head Abalone with Crispy Sea Cucumber in Superior Sauce	\$68 Per Person
心心相印 (葱烧海参豆根煲) Stewed Sea Cucumber with Beancurd Skin and Spring Onion served in Claypot	\$68 Per Person
满堂喜庆 (虾籽红烧酿柚皮参) Braised You Pi Sea Cucumber Stuffed with Minced Pork and Shrimp Roe in Superior Sauce	\$68 Per Person



海鮮
Seafood

百花迎春 (白松露脆皮龙虾球) Wok-Fried Crispy Lobster with White Truffle Sauce in Vermicelli Nest	\$48 Small
年年有余 (金珀鱼子酱龙虾炒鲜奶) Wok-Fried Boston Lobster with Caviar, Fresh Milk, Egg White, Gold Leaf and Broccoli	\$68 Small
大吉大利 (蒜蓉奶油大河虾) Braised Wild River Prawn with Garlic Cream Sauce	\$25 Per Piece
嘻哈大笑 (青花椒油焖大海虾) Braised Wild Tiger Prawn with Green Pepper Oil	\$25 Per Piece
金玉满堂 (韭黄腊味爆虾球) Sautéed Prawn with Yellow Chives and Chinese Sausage	\$38 Small
红红火火 (黑松露香酥虾球) Deep-Fried Prawn with Black Truffle Mayonnaise	\$38 Small
东成西就 (极品酱翠绿北海道玉带) Sautéed Hokkaido Scallop with X.O Sauce and Asparagus in Vermicelli Nest	\$45 Small
锦上添花 (芦笋百合松子北海道玉带) Sautéed Hokkaido Scallop with Lily Bulb, Asparagus and Pine Nuts	\$45 Small
四季平安 (双蒸酒浸鳕鱼球) Poached Cod Fish with Duo Chinese Wine in Superior Stock, Fungus, Shimeji Mushroom and Wolfberry	\$68 Small
意气风发 (鹅肝烧汁鳕鱼球) Sautéed Foie-Gras with Cod Fish in Barbecue Sauce	\$58 Small



鱼/活海鲜
Live Fish & Seafood

红斑 Red Garoupa	\$20 Per 100 Gram
老虎斑 Tiger Garoupa	\$16 Per 100 Gram
青衣* Green Wrasse	\$25 Per 100 Gram
顺壳 Marble Goby	\$18 Per 100 Gram
波士顿龙虾 Boston Lobster	\$25 Per 100 Gram
澳洲龙虾 Australian Lobster	\$45 Per 100 Gram
本地龙虾 Local Lobster	\$23 Per 100 Gram
阿拉斯加活螃蟹* Alaska King Crab	Seasonal Price
老虎虾 Tiger Prawn	\$12 Per 100 Gram (minimum 300g)

**3 天前预订 Minimum of 3-day Pre-Order Required*

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家禽 / 肉类
Poultry / Meat

千金万两 (发菜红烧元蹄) Stewed Pork Trotter, Black Moss and Seasonal Greens	\$58 Per Portion
鸿福满堂 (橙香脆软骨) Mandarin Orange Crispy Soft Bone Pork	\$32 Small
锦绣红袍 (山楂焖黑毛猪肋排) Stewed Kurobuta Baby Rib with Hawthorn Sauce	\$32 Small
梅雁吉祥 (南乳脆皮烧鹌鹑) Roasted Australian Quail with Fermented Red Beancurd	\$38 Per Piece
望女成凤 (金巢琥珀核桃炒鸡柳) Wok-Fried Chicken Fillet with Sesame, Cashew Nut and Bell Pepper	\$32 Small
喜气洋洋 (古法清汤牛腩) Stewed Beef Brisket with Tendons in Superior Stock	\$48 Small
满堂喜庆 (蒜香头抽芥末牛柳粒) Wok-Fried Beef Tenderloin with Garlic in Superior Soya Sauce and Yellow Mustard	\$48 Small
旺旺招财 (石锅红酒糟爆牛柳) Wok-Fried Beef Tenderloin with Fermented Red Wine Sauce	\$48 Small

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素菜
Vegetarian

四海增辉 (海燕玉米羹) Creamy Sweet Corn with Carrageen	\$16 Per Person
鸿运有余 (金液野菌酿西红柿) Braised Assorted Mushroom Stuffed in Whole Tomato with Pumpkin Sauce	\$16 Per Person
财运亨通 (金巢黑菌七彩田园) Sautéed Assorted Vegetable with Beancurd Skin, served in Yam Nest and Black Truffle Sauce	\$28 Small
百事大吉 (罗汉竹笙芦笋尖) Braised Bamboo Pith with Asparagus and Assorted Fungus	\$30 Small
芦繁榆茂 (豉香芦笋榆耳炒豆筋) Stir-Fried Brown Fungus with Beancurd Skin and Asparagus	\$28 Small
四季康宁 (榄菜鲜菇干煸四季豆) Sautéed French Bean with Assorted Mushroom and Olive Vegetable	\$28 Small
鸿福齐天 (荔枝山楂金砖) Deep-Fried Beancurd with Hawthorn Sauce, Lychee and Bell Pepper	\$28 Small
财源滚滚 (枸杞子竹笙豆浆扒金砖) Braised Beancurd with Soya Bean Sauce, Bamboo Pith, Wolfberry and Crispy Bamboo Pith	\$28 Small
锦绣呈祥 (彩丝烩伊面) Wok-Fried Ee-Fu Noodle in Black Truffle Sauce, Assorted Vegetable and Assorted Mushroom	\$28 Small
年谷顺成 (紫菜鲜菌炒丝苗) Wok-Fried Rice with Seaweed, Assorted Mushroom and Pine Nut	\$28 Small

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贺年特色粉面饭
Rice & Noodle

春风满面（龙虾球焖伊面） Braised Ee-Fu Noodle with Lobster and Yellow Chive	\$58 Per Person (Minimum 2 Persons)
纵横四海（皇冠龙虾球脆生面） Lobster with Shrimp Roe Scrambled Egg and Wanton Noodle	\$58 Per Portion (Minimum 2 Persons)
春风满面（瑶柱海鲜伊面） Stewed Ee-Fu Noodles with Assorted Seafood and Conpoy	\$36 Small
前程万里（万豪一品炒饭） Wan Hao Signature Seafood Fried Rice	\$36 Small
五谷丰登（瑶柱蛋白北海道玉带炒丝苗） Wok-Fried Rice with Hokkaido Scallop, Egg White and Crispy Conpoy	\$36 Small
一团和气（腊味脆米荷叶饭） Wok-Fried Rice with Chinese Sausage in Lotus Leaf and Crispy Rice	\$32 Small
百业腾飞（酒香腊味砂锅饭）* Claypot Rice with H.K Duo Chinese Sausage, Preserved Meat and Seasonal Greens	\$22 / Person (Minimum 4 persons)
金碧辉煌（红膏罍葱油糯米饭）** Steamed Roe-Crab with Glutinous Rice (2 Days Advance Order Required)	Seasonal Price

*1 天前预订 Minimum of 1-day Pre-Order Required

**2 天前预订 Minimum of 2-day Pre-Order Required



贺年点心
Dim Sum

大吉大利 (金箔黑鱼子玉带饺) Steamed Scallop Dumpling with Caviar and Gold Leaf	\$10 2 Pieces
喜气洋洋 (水晶鲜虾饺) Steamed Prawn Dumpling with Spring Onion	\$8 2 Pieces
富贵满盈 (千丝美艳果鲜虾筒) Deep-Fried Vermicelli Avocado Prawn Roll	\$8 2 Pieces
包罗万有 (鲍鱼蒸烧卖皇) Steamed Abalone with Pork Siew Mai	\$12 2 Pieces
金银堆满屋 (鲍鱼荷叶糯米鸡) Abalone with Chicken, Chinese Sausage, Conpoy, Mushroom and Glutinous Rice Wrapped in Lotus Leaf	\$18 Per Piece
吉祥如意 (翡翠蔬饺) Steamed Crystal Skin Vegetarian Dumpling	\$6 2 Pieces
虹彩高扬 (南枣蒸糕) Steamed Red Date Glutinous Rice Cake	\$6 2 Pieces
大登利市 (蜜汁叉烧包) Steamed Honey-Glazed Pork Bun	\$8 2 Pieces
腊味四溢 (腊味银丝卷) Steamed Bun Wrapped with Chinese Sausage	\$8 2 Pieces
龙凤呈祥 (黑松露芋泥蜂巢) Black Truffle with Assorted Mushroom Taro Nest Dumpling	\$8 2 Pieces
六六大顺 (X.O 酱蒸腊味芋头糕) Steamed Yam Cake with Chinese Sausage, X.O Sauce, Light Soya Sauce and Spring Onion	\$8 2 Pieces

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贺年甜甜蜜蜜甜

Dessert

恭贺新禧 (金盅杏汁官燕) Double-Boiled Bird's Nest with Almond Cream in Mini Pumpkin	\$68 Per Person
展翅高飞 (椰盅冰花官燕) Double-Boiled Bird's Nest with Rock Sugar in Whole Coconut	\$68 Per Person
合家欢乐 (陈年果皮豆沙汤圆) Red Bean Soup with Sesame Glutinous Rice Ball	\$18 Per Person
恭贺新禧 (冰花海燕炖鲜奶) Double-Boiled Carrageen with Layer Milk and Egg White	\$22 Per Person
荣华富贵 (青柠雪吧菊花冻) Chilled Chrysanthemum Jelly with Green Lemon Sorbet	\$12 Per Person
一帆风顺 (枇杷夏枯草冻) Chilled 'Xia Gu Cao' Jelly with Loquat	\$12 Per Person
吉星高照 (酥皮芋茸年糕锅饼) Deep-Fried Nian Gao Pancake with Yam Paste	\$18 Per Portion
金碧辉煌(桂花杞子枣皇糕) Osmanthus with Red Dates Rice Cake	\$12 3 Pieces
幸福团圆 (榴莲芝麻煎堆) 'Mao Shan Wang' in Sesame Ball	\$15 3 Pieces

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