



2023 LUNAR NEW YEAR EVE SET MENU CELEBRATIONS OF HAPPINESS

鸳鸯鱼生捞生

Salmon, Tuna, Crispy Fish Skin and Passion Fruit Pearl Yu Sheng

花胶浓汤炖巴西菇

Double-Boiled Fish Maw Soup with Basil Mushroom and Wolfberry

金巢 XO 酱元贝虾球

Sautéed Hokkaido Scallop with Prawn and XO Sauce in Yam Nest

豆酥肉松蒸鳕鱼

Steamed Cod Fish with Minced Meat and Crispy Yellow Bean in Superior Soya Sauce

万豪炸子鸡

Wan Hao Signature Roasted Chicken

5 头鲍扣海参

5-Head Abalone with Sea Cucumber and Seasonal Greens

黄金脆米腊味糯米饭

Wok-Fried Glutinous Rice with Chinese Sausage wrapped in Lotus Leaf and Crispy Rice

海燕窝杏茶汤圆拼芋茸年糕锅饼

Almond Cream with Carrageen Glutinous Rice Ball
and Chinese Yam Paste Nian Gao Pancake

\$128.80++ per person
(For 4 to 10 persons)

Available on 21 January 2023 only.

Prices are subjected to 10% service charge and prevailing Goods and Services Tax (GST).



2023 LUNAR NEW YEAR EVE SET MENU CELEBRATIONS OF FORTUNE

鲍罗万有鸳鸯捞生

Abalone, Salmon, Crispy Fish Skin and Passion Fruit Pearl Yu Sheng

花胶浓汤炖巴西菇

Double-Boiled Fish Maw Soup with Basil Mushroom and Wolfberry

金银蒜爆大河虾

Wok-Fried River Prawn with Minced Garlic

鱼子酱过桥蒸斑柳

Steamed Garoupa Fillet with Caviar, Golden Superior Sauce and Chinese Mustard Green

东江盐焗鸡

Salt Baked Free Range Chicken with Ginger Sauce

横财就手福袋海参

Braised Sea Cucumber with Pork Trotter, Seasonal Greens and Beancurd Skin
Wrapped with "Sha Jing" Oyster

鹅肝黄金脆米腊味糯米饭

Wok-Fried Glutinous Rice with Chinese Sausage Wrapped in Lotus Leaf, Crispy Rice and Foie Gras

雪蛤杏仁汤圆拼芋茸年糕锅饼

Hashima with Almond Cream, Glutinous Rice Ball
and Chinese Yam Paste Nian Gao Pancake

\$148.80++ per person
(For 4 to 10 Persons)

Available on 21 January 2023 only.

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2023 LUNAR NEW YEAR EVE SET MENU CELEBRATIONS OF PROSPERITY

鱼子酱澳洲龙虾鲍鱼捞生

Australian Lobster, Abalone, Caviar, Crispy Fish Skin and
Passion Fruit Pearl Yu Sheng

官燕珊瑚阿拉斯加蟹肉羹

Bird's Nest with Alaskan Crab Meat and Crab Roe Superior Broth

茶熏爱尔兰烧鸭拼金饼

Tea-Smoked Irish Roast Duck with Corn Crepe

羊肚菌浓汤浸红斑

Steamed Red Garoupa Fillet with Morel Mushroom in Superior Stock

三椒酱煎大海虾拼百香果酥炸带子

Wok-Fried Giant Tiger Prawn with Trio Pepper Sauce and
Crispy Hokkaido Scallop with Passion Fruit Sauce

30 头干鲍鹅掌花菇

Braised 30-Head Dried Abalone with Shiitake Mushroom and Goose Web

生拆膏蟹蒸生炒腊味糯米饭

Steamed Live Roe Crab with Wok-Fried Glutinous Rice and Chinese Sausage

15 年陈皮红莲豆沙汤圆拼燕窝年糕挞

15-Year Mandarin Orange Peel with Glutinous Rice Ball
and Bird's Nest Nian Gao Tart

\$178.80++ per person
(For 5 to 10 Persons)

Available on 21 January 2023 only.

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2023 LUNAR NEW YEAR EVE PREMIUM SET MENU CELEBRATIONS OF ABUNDANCE

至尊鱼生捞起

Auspicious Imperial Yu Sheng of Australian Lobster, Sea Urchin, Hokkaido Scallop,
Salmon Roe, Tuna and Caviar

鱼子酱过桥多宝鱼

Steamed Turbot with Caviar in Golden Superior Sauce and Chinese Mustard Green

盆满钵满（黄金盆菜）

Wan Hao Imperial Pot of Prosperity

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，发菜鲮鱼球，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

黑松露奶油龙虾

Braised Lobster with Black Truffle Cream Sauce

沙锅腊味饭

Claypot Rice with H.K Duo Chinese Sausage, Preserved Meat,
Preserved Duck and Seasonal Greens

金箔官燕北海道蜜瓜露

Bird's Nest with Premium Hokkaido Melon

\$2088++ per table of 10 persons

\$208.80++ per person

(Minimum 5 persons)

Advance reservation of at least 2 days is required

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