



2024 LUNAR NEW YEAR EVE SET MENU CELEBRATIONS OF HAPPINESS

(发财鱼生)

烟熏三文鱼起捞生

Fortune Yu Sheng with Smoked Irish Salmon and Crispy Fish Skin

(福禄双全)

花胶浓汤 炖鹿茸菇

Double-Boiled Fish Maw Soup with Velvet Mushroom

(嘻哈大笑)

香椿酱爆大海虾

Wok-Fried Prawn with 'Xiang Chun' Sauce

(年年有余)

香脆油豌豆酱蒸斑柳

Steamed Grouper Fillet with Soy Bean Sauce, Minced Pork and Crispy Pork Lard

(彩鹊迎春)

芝麻风沙鸡

Roasted Sesame-Crusted Crispy Chicken

(招财进宝)

南非 5 头鲍鱼扣海参

5-Head Abalone and Sea Cucumber with Seasonal Greens

(合家欢乐)

黄金脆米腊味糯米饭

Glutinous Rice with Chinese Sausage wrapped in Lotus Leaf and Crispy Rice

(团团圆圆)

燕窝窝百合红豆汤圆

Carrageen with Black Sesame Rice Ball, Mandarin Orange Peel and Lily Bulb Red Bean Soup

\$148.80++ per person

(For 4 to 10 persons)

Available on 9 February 2024 only.

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



2024 LUNAR NEW YEAR EVE SET MENU CELEBRATIONS OF FORTUNE

(吉祥三宝)

鲍罗万有鸳鸯捞生

Abalone with Smoked Irish Salmon and Crispy Fish Skin Yu Sheng

(福禄双全)

花胶浓汤炖鹿茸菇

Double-Boiled Fish Maw with Velvet Mushroom

(银龙吐珠)

杏片大海虾

Wok-Fried Giant Tiger Prawn with Almond Flake in Superior Light Soya Sauce

(连年有余)

鱼子酱过桥蒸斑柳

Steamed Grouper Fillet with Caviar and Chinese Mustard Green in Golden Superior Sauce

(金龙献瑞)

黑松露野菌挂炉爱尔兰鸭

Roast Irish Duck Marinated with Black Truffle and Wild Mushroom

(宝鼎藏珍)

澳洲3头鲍鱼伴蚝豉福袋

3-Head Australian Abalone with 'Sha Jing' Oyster and Chinese Ham wrapped in Bean Curd Skin

(龙腾四海)

X.O 龙虾球腊味糯米饭

Wok-Fried Lobster in Spicy X.O Sauce and Glutinous Rice with Chinese Sausage wrapped in Lotus Leaf

(青春永驻)

雪蛤百合金盅露伴紫薯芋茸年糕春卷

Creamy Pumpkin Hashima and Lily Bulb

Deep-Fried Purple Sweet Potato and Yam Nian Gao Spring Roll

\$178.80++ per person

(For 4 to 10 persons)

Available on 9 February 2024 only.

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



2024 LUNAR NEW YEAR EVE SET MENU CELEBRATIONS OF PROSPERITY

(三宝鱼生)

万豪三宝起捞生

Wan Hao Trio Treasure Yu Sheng
(Abalone, Yellow Fin Tuna, Irish Smoked Salmon)

(鱼跃龙门)

冬虫夏草花胶鸡汤

Double-Boiled Fish Maw with Cordyceps Flower in Chicken Soup

(大展鸿图)

金牌人参爱尔兰鸭

Wan Hao Signature Ginseng Roast Irish Duck

(三阳开泰)

百花酿羊肚菌浓汤浸鳕鱼

Steamed Cod Fish with Morel Mushroom and Minced Prawn in Superior Broth

(红红火火)

干烧大海虾拼莲藕饼

Wok-Fried Giant Tiger Prawn with Spicy Szechuan Sauce, served with
Pan-Fried Lotus Root with Minced Dace Fish

(鸿运当头)

30 头干鲍鱼花菇

Braised 30-Head Dried Abalone with Flower Mushroom

(顺顺利利)

黑松露和牛芦笋尖伴生面

Pan-Fried Wagyu Beef wrapped with Asparagus in Black Truffle Sauce,
served with Crispy Egg Noodle in Superior Stock

(鸿运连年)

官燕百合金盅露伴紫薯芋茸年糕春卷

Bird's Nest Creamy Pumpkin and Lily Bulb
Deep-Fried Nian Gao with Purple Potato and Yam Spring Roll

\$198.80++ per person

(For 5 to 10 persons)

Available on 9 February 2024 only.

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



2024 LUNAR NEW YEAR EVE PREMIUM SET MENU CELEBRATIONS OF ABUNDANCE

(十全十美)

万豪至尊起捞生

Wan Hao Prosperity Yu Sheng

(Rock Lobster, Scallop, Irish Smoked Salmon, Yellow Fin Tuna, Caviar, Salmon Roe)

(满载而归)

万豪黄金盆菜

Wan Hao Imperial Pot of Prosperity

3头澳洲鲜鲍鱼, 精品瑶柱, 猪婆参, 花胶, 脆皮沙井金蚝, 鹅掌, 酒酿菜园鸡, 日本花菇, 红烧元蹄, 发菜鲛鱼球, 娃娃菜, 发菜, 白红萝卜, 炸豆筋, 西兰花

3-Head Australian Abalone, Premium Conpoy, Sea Cucumber, Fish Maw,

Crispy 'Sha-Jing' Oyster, Goose Feet, Marinated Chinese Wine Free Range Chicken, Japan Shiitake Mushroom, Pork Trotter, Black Moss Dace Fish Ball, Baby Chinese Cabbage, Black Moss, White Radish, Bean Curd Skin, Broccoli

(双喜临门)

乾坤多宝鱼

Duo Style Turbot Fish

油泡鱼柳鲜百合和香酥鱼骨腩

Wok-Fried Turbot Fillet with Fresh Lily Bulb, Crispy Fish Bone and Belly

(金碧辉煌)

百香果奶凌龙虾

Braised Lobster with Passion Fruit Custard Sauce

(合家欢乐)

沙锅腊味饭

Claypot Rice with Chinese Sausage and Cured Duck in Superior Soya Sauce

(富贵荣华)

椰盅冰花官燕拼桂花马蹄糕

Double-Boiled Bird's Nest in Whole Coconut and Rock Sugar
with Osmanthus, Water Chestnut Jelly and Wolfberry

\$218.80+ per person**

(For 6 to 10 persons)

**Advance reservation of at least 2 days is required.*

Available on 9 February 2024 only.

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



2024 LUNAR NEW YEAR EVE VEGETARIAN SET MENU CELEBRATIONS OF LONGEVITY

(七彩捞起)

紫彩龙珠素鱼生

Purple Dragon Fruit and Pear with Balsamic Caviar Vegetarian Yu Sheng
(Purple Dragon Fruit, Pear, Rock Melon, Mango, Carrot)

(全家福气)

翡翠竹笙乳燕羹

Braised Bird's Nest with Bamboo Pith and Wolfberry in Spinach Broth

(金玉满堂)

枸杞子竹笙豆浆扒金砖

Deep-Fried Bean Curd with Bamboo Pith and Wolfberry in Soya Bean Sauce

(喜气洋洋)

金液野菌酿西红柿

Braised Assorted Mushroom stuffed in Whole Tomato in Pumpkin Sauce

(财运亨通)

金巢黑菌七彩田园

Sautéed Assorted Vegetable with Bean Curd Skin in Black Truffle Sauce, served in Yam Nest

(百福大吉)

榄菜野菌栗子荷叶饭

Wok-Fried Rice with Mushroom and Chestnut wrapped in Lotus Leaf,
served with Preserved Olive

(合家团圆)

海燕窝百合红豆汤圆

Carrageen with Red Bean Glutinous Rice Ball with Mandarin Orange Peel and Lily Bulb

\$128.80++ per person

Available on 9 February 2024 only.

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