



LUNAR NEW YEAR
SET MENUS



2024 LUNAR NEW YEAR SET MENU CELEBRATIONS OF HAPPINESS

\$138.80** per person | For 4 to 10 persons

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

彩鹤迎春(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(海燕窝百合红豆汤圆)

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



2024 LUNAR NEW YEAR SET MENU

CELEBRATIONS OF FORTUNE

\$168.80** per person | For 4 to 10 persons

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 Soup 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



Available from 4 January to 24 February 2024. Not valid on 9 February 2024.
Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

2024 LUNAR NEW YEAR SET MENU

CELEBRATIONS OF PROSPERITY

\$188.80** per person | For 5 to 10 persons

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



Available from 4 January to 24 February 2024. Not valid on 9 February 2024.
Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

2024 LUNAR NEW YEAR PREMIUM SET MENU CELEBRATIONS OF ABUNDANCE

\$208.80^{***} per person | For 6 to 10 persons

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)

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, 发菜鲑鱼球, 娃娃菜, 发菜, 白红萝卜, 炸豆筋, 西兰花

Wan Hao Imperial Pot of Prosperity

3-Head Australian Abalone, Premium Conpoy, Sea Cucumber, Fish Maw, Crispy 'Sha-Jing' Oyster, Goose Feet, Marinated Chinese Wine Free-Range Chicken, Japanese 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



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

Available from 4 January to 24 February 2024. Not valid on 9 February 2024.

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

2024 LUNAR NEW YEAR VEGETARIAN SET MENU CELEBRATIONS OF LONGEVITY

\$118.80⁺⁺ per person

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**

