



W A N S H A O 萬豪軒
C H I N E S E R E S T A U R A N T

迎春纳福



BOUNTIFUL
REUNIONS





LUNAR NEW YEAR
SET MENUS



2026 LUNAR NEW YEAR SET MENU CELEBRATIONS OF HAPPINESS

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

骏马奔腾(万豪喜缔鸳鸯骏驰捞生)

Wan Hao Duo Treasure Yu Sheng with Japanese Yellowtail and Salmon

龙凤呈祥(姬松茸花胶御盅宝)

Double-Boiled Fish Maw with Sun Mushroom in Superior Broth

年年有余(蟹皇金液伴脆顺福鱼)

Deep-Fried Marble Goby Fillet with Crab Roe and Crab Meat Sauce, served with Salmon Roe

招财进宝(5头南非鲍鱼扣海参)

Stewed 5-Head South African Abalone with Sea Cucumber and Seasonal Greens

富贵盈门(金蒜龙虾球腊味糯米饭)

Sautéed Lobster with Garlic and Chinese Sausage with Wok-Fried Glutinous Rice wrapped in Lotus Leaf

春满人间(海燕冰花冬瓜露伴紫薯芋茸年糕春卷)

Chilled Winter Melon with Carrageen, Rock Sugar and Mandarin Orange Peel

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

Available from 8 January to 3 March 2026.

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

2026 LUNAR NEW YEAR SET MENU

CELEBRATIONS OF FORTUNE

\$178.80⁺⁺ per person | For 4 to 10 persons

骏马迎春(万豪三洋开泰骏驰捞生)

Wan Hao Trio Treasure Yu Sheng with Lobster, Japanese Yellowtail and Salmon

财源滚滚(杏露玉胆御胶珍)

Double-Boiled Fish Maw with Yunnan Ham, Bamboo Shoot and Chinese Cabbage in Superior Almond Broth

金玉富贵(香花鳕鱼伴香煎北海道玉带)

Deep-Fried Cod Fish with Ginger Flower Sauce and Pan-Seared Hokkaido Scallop

祥瑞尊贵(3头澳洲鲍鱼天菇鹅掌)

Braised 3-Head Australian Abalone with Goose Web and Flower Mushroom

龙香呈瑞(酒酿梅辣龙虾球伴香港伊面)

Sautéed Lobster in Fermented Rice Wine and Spiced Plum Sauce, served with Braised Hong Kong Style Ee-Fu Noodle with Crispy Rice Biscuit, Bean Sprout and Yellow Chive

良辰美景(金盅生磨杏仁茶雪蛤伴紫薯芋茸年糕春卷)

Double-Boiled Hashima with Almond Cream, served in Mini Pumpkin Deep-Fried Nian Gao with Purple Sweet Potato and Yam Spring Roll

Available from 8 January to 3 March 2026.

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

2026 LUNAR NEW YEAR SET MENU

CELEBRATIONS OF PROSPERITY

\$198.80 per person** | For 4 to 10 persons

骏马奔富(万豪三宝骏驰捞生)

Wan Hao Trio Treasure Yu Sheng with Hokkaido Scallop, Japanese Yellowtail and Salmon

迎春纳福(冬虫草童火炖花胶盅)

Double-Boiled Cordycep and Fish Maw with Chinese Ham, Conpoy and Chicken in Superior Broth

花香溢贵(百花鲮鱼羊肚菌伴过桥鳙鱼)

Steamed Cod Fish in Premium Superior Stock and Morel Mushroom stuffed with Minced Dace Fish

金玉满堂(米香酒酿梅辣龙虾球)

Sautéed Lobster with Fermented Rice Wine, Spiced Plum Sauce and Crispy Rice Biscuit

富贵花开(30头南非鲍伴辽参)

Braised 30-Head South African Abalone with Premium Sea Cucumber and Seasonal Greens

前程似锦(沙茶牛柳葱油拉面)

Wok-Fried Beef Tenderloin with 'Sha Cha' Sauce and Superior Dark Soy Sauce, served with Japanese Ramen in Shallot Oil

合家甜福(金盅生磨杏仁茶官燕, 椰丝红豆糯米糍, 芝麻奶黄煎堆仔)

Double-Boiled Bird's Nest with Almond Cream, served in Mini Pumpkin Red Bean Glutinous Rice Ball coated with Shredded Coconut Deep-Fried Sesame Ball with Custard

Available from 8 January to 3 March 2026.

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

2026 LUNAR NEW YEAR PREMIUM SET MENU CELEBRATIONS OF ABUNDANCE

\$268.80* per person** | For 5 to 10 persons

马到成功(万豪至尊骏驰捞生)

Wan Hao Prosperity Yu Sheng with Rock Lobster, Hokkaido Scallop, Japanese Yellowtail, Sturgeon Caviar, Salmon and Salmon Roe

鸿运当头(鸿运乳猪)

Barbecue Suckling Pig with Soft Crêpe

富贵满堂(黄金燕窝贵妃煲)

Wan Hao Bird's Nest Eight Treasures Pot

燕窝, 5头南非鲍, 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, 5-Head South African Abalone, Fish Maw, Premium African Sea Cucumber,
Black Moss Dace Fish Bean Curd Skin Bag, Live Prawn, Pork Tendon,
Free-Range Chicken, Japanese Shiitake Mushroom

龙瑞呈喜(葱烧辣鲜露龙虾)

Stewed Lobster with Trio Onion in Spicy Superior Light Soy Sauce

吉祥如意(鹅肝沙锅广式腊味)

**Cantonese Style Claypot Rice with Foie Gras, Cured Duck,
Chinese Sausage and Hong Kong Chye Sim in Superior Light Soy Sauce**

甜福荣华(官燕冰糖雪梨, 椰丝红豆糯米糍, 芝麻奶黄煎堆仔)

**Chilled Bird's Nest with Snow Pear and Rock Sugar
Red Bean Glutinous Rice Ball coated with Shredded Coconut
Deep-Fried Sesame Ball with Custard**

**Advance reservation of at least 1 day is required.*

Available from 8 January to 3 March 2026.

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

2026 LUNAR NEW YEAR VEGETARIAN SET MENU CELEBRATIONS OF LONGEVITY

\$128.80 per person**

骏马满盈(紫彩龙珠骏驰捞生)

Purple Dragon Fruit and Pear with Balsamic Caviar

Vegetarian Yu Sheng

Purple Dragon Fruit, Pear, Rock Melon, Mango, Carrot

玉露呈祥(彩丝乳汤海燕羹)

Braised Carrageen with Bamboo Pith and Wolfberry in

Superior Soybean Soup

福寿安康(金巢琥珀脆玲珑)

Sautéed Assorted Vegetable with Amber Sesame Walnut in

Yam Nest

翠绿迎春(豉油皇豆根黄珥芦笋)

Wok-Fried Bean Curd Skin, Asparagus and Fungus in

Superior Light Soy Sauce

绿意添福(金汤素鲜千叶豆腐)

Steamed Bean Curd with Assorted Fungus in Pumpkin Sauce

金谷丰登(黑松露鲜菌石锅饭)

Wok-Fried Vegetarian Rice with Assorted Vegetable and

Wild Mushroom in Black Truffle Sauce

喜气洋洋(海燕窝百合红豆汤圆)

Carrageen Jelly with Red Bean Glutinous Rice Ball with

Mandarin Orange Peel and Lily Bulb

Available from 8 January to 3 March 2026.

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

2026 LUNAR NEW YEAR CHINESE WINE BEVERAGE MENU

Enjoy 15% off all beverages with every set menu order.
Not valid on 16 February 2026.

黄酒 RICE WINE Bottle

葫芦瓶塔牌花雕酒 \$68⁺⁺
Calabash Shao Hsing 15% 375ml

葫芦瓶塔牌花雕酒 \$108⁺⁺
Calabash Shao Hsing 15% 750ml

古越龙山十年陈花雕酒 \$128⁺⁺
Gu Yue Long Shan Shao Hsing 10 Years 500ml

白酒 BAI JIU Bottle

贵州茅台不老 \$88⁺⁺ | Per Bottle
Kweichow Moutai Bulao 53% 125ml \$398⁺⁺ | For 4 Bottles

贵州茅台 \$1,088⁺⁺
Kweichow Moutai 53% 500ml

茅台王子 \$298⁺⁺
Moutai Prince 53% 500ml

瀘州老窖紫砂大曲 \$58⁺⁺
Luzhou Laojiao Zi Sha Da Qu 52% 100ml

瀘州老窖紫砂大曲 \$268⁺⁺
Luzhou Laojiao Zi Sha Da Qu 52% 500ml

水井坊 \$550⁺⁺
Shui Jing Fang 52% 500ml

五粮液 \$608⁺⁺
Wu Liang Ye 52% 500ml



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