



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

万豪经典 SET MENU A

\$68.80⁺⁺ PER PERSON (Minimum of 2 persons | Lunch only)

鲍鱼芋饺、金箔竹网龙虾饺、鲍汁四宝鸡扎

Abalone Taro Dumpling

Gold Leaf Lobster Bamboo Pith Crystal Dumpling

Beancurd wrapped with Fish Maw, Yam, Mushroom and Chicken

松茸菇炖猪踭

Double-Boiled Matsutake Mushroom with Pork Shank Soup

石锅泡椒鳕鱼

Braised Cod Fish with Preserved Chilli, served in Stone Pot

XO酱明火烧鸭捞面卜

Braised Roast Duck with Flat Noodle in XO Sauce

海燕枇杷夏古草冻

Chilled Coral Seaweed with 'Xia Gu Cao' Jelly and Loquat

以上所有商品价格将会额外收取现有服务以及消费税

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

万豪经典 SET MENU B

\$98.80++ PER PERSON (Minimum of 2 persons | Lunch and Dinner)

百花酿蟹盖拼海胆烩鲜蟹肉

Deep-Fried Crab Shell Stuffed with Crab Meat

Braised Sea Urchin with Crab Meat

金华杏汁津胆花胶汤

Double-Boiled Fish Maw with Baby Cabbage in Almond Cream Superior Stock

豆乳虫草花脆皮鳕鱼

Deep-Fried Cod Fish with Cordyceps Flower Superior Soy Bean Sauce

京都山楂一支骨

Braised Spare Rib with Hawthorn Sauce

陈年花雕烩河虾伴虾籽面

Braised River Prawn with Premium Chinese Wine Shrimp Roe Noodle

火龙果红酒雪芭

Red Wine Granite with Lemongrass Jelly and Purple Dragon Fruit

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万豪经典 SET MENU C

\$118.80⁺⁺ PER PERSON (Minimum of 2 persons | Dinner only)

鹅肝海胆片皮鸭沙律

Pan-Fried Foie Gras with Sea Urchin, Roasted Duck with Pineapple Salsa and Lemongrass Dressing

法国鹤鹑核桃炖花胶

Double-Boiled French Quail with Fish Maw and Walnut in Superior Stock

鱼子蟹粉蒸大海斑

Steamed Grouper Fillet with Caviar and Crab Roe Superior Sauce

蒜片京葱爆牛柳

Wok-Fried Beef Tenderloin with Scallion and Fried Garlic Slices

上汤龙虾伴乌鱼子虾籽面

Stewed Lobster with Shrimp Roe Egg Noodle and Karasumi in Superior Stock

白兰地火焰霜淇淋

Brandy Baked Alaska Ice Cream

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万豪经典 SET MENU D

\$138.80⁺⁺ PER PERSON (Minimum of 2 persons | Dinner only)

金典龙虾三拼 Trio Lobster Platter
黑松露沙律脆皮龙虾、蟹粉龙虾球、金沙龙虾钳
Crispy Black Truffle Mayonnaise Lobster Ball
Sautéed Lobster with Hairy Crab Roe
Deep-Fried Lobster Claw with Salted Egg Sauce

陈年花雕虫草花炖花胶
Double-Boiled Fish Maw with Cordyceps Flower in Chicken Stock and Premier Chinese Wine

金巢鱼子大量炒鳕鱼
Stir-Fried Cod Fish with Caviar Egg White and Fresh Milk, served in Taro Nest

鹅肝芦笋炒牛柳粒
Wok-Fried Foie Gras with Beef Tenderloin in Chinese BBQ Sauce,
Asparagus and Fried Garlic

秘制5-头鲍鱼笼仔饭
Stewed 5-Head African Abalone with Sakura Shrimp Egg White Fried Rice

金盅杏仁茶官燕拼黑芝麻椰汁卷
Double-Boiled Bird's Nest with Almond Cream, served in
Mini Pumpkin with Black Sesame Coconut Roll

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