



顶级菜单 PREMIUM SELECTIONS MENU

海味类 ABALONE AND SEA CUCUMBER

秘制海味佛跳墙*

鲍鱼,官燕,花胶,海参,瑶柱,人参,日本花菇,金华火腿,乌鸡

Buddha Jumps Over The Wall

Abalone, Bird's Nest, Fish Maw, Sea Cucumber, Conpoy, Ginseng, Japanese Shiitake Mushroom, Tendon

138.00 | Per Person

红烧澳洲12头许榕干鲍

Stewed Australian 12-Head Xu Rong Abalone with Chef's Special Sauce

388.00 | Per Piece

秘制22头南非干鲍扣鹅掌

South African 22-Head Dry Abalone with Goose Web in Chef's Secret Sauce

188.00 | Per Person

京葱辽参酿黑豚*

Braised Guan Dong Sea Cucumber Stuffed with Minced Iberico Pork in Chef's Secret Sauce

88.00 | Per Person

万豪聚宝盆

5-头鲍,花胶,海参,鹅掌,天白菇

Wan Hao Premium Claypot

5-Head Abalone, Fish Maw, Sea Cucumber, Goose Web and Japanese Shiitake Mushroom

108.00 | Per Person

2天前预订 *Minimum of 2-day Pre-Order Required

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).

Not applicable with other discounts and promotions.

生猛海鲜 PREMIUM LIVE SEAFOOD

忘不了** Empurau	128.00 Per 100 Gram
老鼠斑** Panther Garoupa	50.00 Per 100 Gram
青衣** Green Wrasse	20.00 Per 100 Gram
多宝鱼** Turbot	Seasonal Price Per 100 Gram
东星斑** Coral Trout	25.00 Per 100 Gram
象拔蚌 Geoduck	22.00 Per 100 Gram
阿拉斯加巨蟹 Alaskan King Crab	Seasonal Price Per 100 Gram
澳洲龙虾 Australian Lobster	45.00 Per 100 Gram
美国雪白蟹 American White Snow Crab	Seasonal Price Per 100 Gram
竹蚌* (minimum 3 pieces) Bamboo Clam	20.00 Per Piece
百花酿蟹盖* Deep-Fried Stuffed Crab Meat in Shell	26.00 Per Person
遨遊四海烹調方式 CHOICE OF PREPARATION: 红烧砂锅 Braised in Claypot 清蒸 Steamed with Superior Soy Sauce 潮州蒸 Steamed, Teochew Style 油浸 Deep-Fried with Spring Onion, Ginger and Superior Soy Sauce 糖醋炸 Deep-Fried with Sweet and Sour Sauce 万豪金华一品鱼煲 Wan Hao Special Superior Stock (Additional Charge of 16.00) (Bamboo Pith, Chinese Ham, Mushroom, Giant Top Shell, Seasonal Greens)	

*1天前预订 *Minimum of 1-day Pre-Order Required*

**2天前预订 *Minimum of 2-day Pre-Order Required*

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烧味類 BARBECUED DELIGHTS

鸿运糯米乳猪*

Roast Suckling Pig Wrapped with Wok-Fried Glutinous Rice and Chinese Sausage

508.00 | Whole

鸿运乳猪全体*

Whole Roast Suckling Pig with Crêpe

368.00 | Whole

湯羹類 SOUPS

怀旧凤吞燕*

Double-Boiled Boneless Quail filled with Bird's Nest and Superior Soup

98.00 | Per Person

芙蓉蟹肉干烧官燕 (另附高汤)

Stewed Bird's Nest with Egg White, Crab Meat and Superior Soup

68.00 | Per Person

珊瑚蟹肉烩官燕

Stewed Bird's Nest with Crab Roe, Crab Meat and Superior Soup

68.00 | Per Person

红烧官燕盏

Braised Imperial Bird's Nest with Superior Stock

88.00 | Per Person

传统生磨杏仁茶官燕

Traditional Almond Cream with Bird's Nest

68.00 | Per Person

精选甜品 DESSERTS

冰花椰盅炖官燕

Double-Boiled Bird's Nest with Rock Sugar in Whole Coconut

68.00 | Per Person

万寿果炖雪蛤

Double-Boiled Hashima with Papaya and White Fungus

20.00 | Per Person

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万豪精选点心 DIM SUM

蒸类 STEAMED

金箔竹网龙虾饺 Steamed Lobster with Bamboo Pith Crystal Dumpling and Gold Leaf	8.00 2 Pieces
鲍汁虾苗鲜竹卷 Steamed Shrimp Roll with Tobiko and Abalone Sauce	5.50 2 Pieces
鱼子酱玉带饺 Steamed Hokkaido Scallop and Caviar Dumpling	6.00 2 Pieces
晶莹鲜虾饺 Steamed Shrimp Dumpling	5.50 2 Pieces
黑豚干蒸鲜虾烧卖 Steamed Iberico Pork Siew Mai with Shrimp	6.00 2 Pieces
鲍汁四宝鸡扎 Steamed Beancurd Skin wrapped with Chicken, Mushroom, Fish Maw and Yam	8.00 2 Pieces
潮州蒸粉果 Steamed 'Fen-Guo' Chicken with Peanut, Dried Shrimp, Chive and Preserved Vegetable	5.00 2 Pieces
翡翠蔬饺 Steamed Crystal Skin Vegetarian Dumpling	4.80 2 Pieces
香醋川味抄手 Poached Pork and Prawn Dumpling with Spicy Szechuan Vinegar Sauce	9.00 Per Portion
虾米荷香糯米鸡 Steamed Glutinous Rice with Dried Shrimp, Chicken and Mushroom	5.00 Per Piece
蜜汁叉烧包 Steamed Honey-Glazed Pork Bun	5.00 2 Pieces
竹碳黄金流沙包 Steamed Charcoal Bun with Salted Egg Custard	5.00 2 Pieces
南翔小笼包 (S) Steamed Pork Xiao Long Bao	5.00 2 Pieces
豉汁蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	5.50 Per Portion
豉汁蒸黑豚排骨 Steamed Iberico Spare Rib with Black Bean Sauce	6.00 Per Portion

(S) Available in Single Portion

* This Dim Sum menu is only available for lunch

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精选鲜虾肠粉 6.50 | Per Portion
Prawn Rice Noodle Roll

精选西班牙叉烧肠粉 6.00 | Per Portion
Iberico Honey Pork Char Siew Rice Noodle Roll

精选北海道带子肠粉 8.00 | Per Portion
Hokkaido Scallop Rice Noodle Roll

海胆鲜虾脆肠粉 16.00 | Per Portion
Crispy Prawn with Sea Urchin Rice Noodle Roll

煎/炸/烤 PAN-FRIED/DEEP-FRIED/BAKED

香煎腊味萝卜糕 5.50 | 2 Pieces
Pan-Fried Radish Cake with Preserved Meat

龙须鳄梨鲜虾卷 6.50 | 2 Pieces
Deep-Fried Prawn with Avocado Vermicelli Roll

金华鲍鱼炸芋角 12.00 | 2 Pieces
Deep-Fried Taro Dumpling with Mini Abalone

鲜虾腐皮卷 5.00 | 2 Pieces
Deep-Fried Beancurd Skin Roll with Prawn

香芒虾筒 5.00 | 2 Pieces
Deep-Fried Prawn Roll with Mango

胡椒葱香烧饼 6.00 | 2 Pieces
Baked White Pepper Pork with Spring Onion Puff

蜜汁叉烧酥 5.00 | 2 Pieces
Baked Crispy Honey-Glazed Pork Puff

港式酥皮蛋挞 5.00 | 2 Pieces
Baked Egg Tart

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开胃菜 APPETISERS

风味肉松金瓜片 Crispy Pumpkin with Chicken Floss	14.00 Per Portion
艇酱田鸡腿 'Bi Feng Tang' Style Crispy Frog Drumstick	24.00 Per Portion
黄日肉松百花吊片 Crispy Cuttlefish with Salted Egg and Chicken Floss	18.00 Per Portion
椒盐脆白玉 Deep-Fried Beancurd with Salt and Pepper	15.00 Per Portion
蜜汁脆鲜菇 Crispy Assorted Fresh Mushroom with Honey Sauce	12.00 Per Portion
花椒香醋羊肚耳 Chilled Yellow Morel Mushroom marinated with Szechuan Pepper Black Vinegar Sauce	14.00 Per Portion
蒜香汾蹄 Chilled Pig Tendon with Garlic Sauce	16.00 Per Portion
桂花银针鱼 Deep-Fried Whitebait Fish with Osmanthus Sauce	16.00 Per Portion
黄金脆鱼皮 Deep-Fried Fish Skin with Salted Egg Sauce	16.00 Per Portion

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烧味類 BARBECUED DELIGHTS

◎ 爱尔兰北京烤填鸭 Roasted Irish Peking Duck with Chinese Crêpe	65.00 Half	128.00 Whole
烧鸭 Roast Duck	60.00 Half	118.00 Whole
万豪炸子鸡 Wan Hao Signature Crispy Chicken	32.00 Half	64.00 Whole
东江盐焗菜园鸡 Sea Salt Baked Free Range Chicken	30.00 Half	60.00 Whole
玫瑰豉油鸡 H.K. Style Rose Wine Soya Chicken	30.00 Half	60.00 Whole
碳烧花腩肉 Roast Pork Belly		20.00 Per Portion
西班牙猪颈叉烧 Spanish Iberico Pork Char Siew		26.00 Per Portion
◎ 川味海蜇头 Chilled Spiced Jellyfish Head		18.00 Per Portion

湯羹類 SOUPS

花胶炖松茸菇 Double-Boiled Fish Maw with Matsutake Mushroom	38.00 Per Person
法国鹤鹑炖响锣核桃 Double-Boiled French Quail with Sea Conch Soup and Walnut	38.00 Per Person
金华杏汁津胆花胶汤 Double-Boiled Fish Maw with Baby Cabbage in Almond Cream Superior Stock	38.00 Per Person
羊肚菌竹笙炖鲍鱼 Double-Boiled Abalone with Morel Mushroom in Chicken Soup	38.00 Per Person
珊瑚龙虾芙蓉羹 Braised Lobster with Crab Roe Broth	22.00 Per Person
黄焖一品海味羹 Braised Golden Superior Stock with Fish Maw, Sea Cucumber, Abalone and Bamboo Shoot	22.00 Per Person
鲜蟹肉粟米羹 Braised Sweet Corn with Crab Meat Broth	16.00 Per Person
文丝海鲜酸辣羹 Hot and Sour Soup with Assorted Seafood and Shredded Beancurd	18.00 Per Person
时日例汤 Soup of the Day	14.00 Per Person

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生猛海鲜 LIVE FISH

顺壳鱼
Soon Hock

14.00 | Per 100 Gram

海老虎斑
Tiger Garoupa

16.00 | Per 100 Gram

红斑
Red Garoupa

18.00 | Per 100 Gram

遨遊四海烹調方式 CHOICE OF PREPARATION:

红烧砂锅 Braised in Claypot

清蒸 Steamed with Superior Soy Sauce

潮州蒸 Steamed, Teochew Style

油浸 Deep-Fried with Spring Onion, Ginger and Superior Soy Sauce

糖醋炸 Deep-Fried with Sweet and Sour Sauce

万豪金华一品鱼煲 Wan Hao Special Superior Stock (Additional Charge of 16.00)

(Bamboo Pith, Chinese Ham, Mushroom, Giant Top Shell, Seasonal Greens)

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海鲜类 SEAFOOD

鲜菇蚝爆斑球煲 42.00 | Small
Sautéed Coral Trout Fillet with Fresh Mushroom in Chef's Special Oyster Sauce, served in Stone Pot

XO酱斑球炒香芹 42.00 | Small
Wok-Fried Coral Trout Fillet with Celery and Bell Pepper in XO Sauce

古法香芋焖斑腩煲 42.00 | Small
Traditional Stewed Grouper Belly with Yam, Ginger, Garlic, Onion and Spring Onion

鹅肝串烧酱爆鳕鱼球 48.00 | Small
Wok-Fried Cod Fillet with Foie Gras in Chef's Special Sauce, Onion and Spring Onion

赛螃蟹烤鳕鱼 30.00 | Per Person
Baked Cod Fish with Egg White

瑶柱韭黄炒虾球 38.00 | Small
Sautéed Prawn with Chinese Chive and Crispy Conpoy

黑松露沙律虾球 38.00 | Small
Deep-Fried Prawn with Black Truffle Mayonnaise and Yam Nest

🍷 黄日麦香虾 (S) 36.00 | Small
Deep-Fried Prawn with Salted Egg Yolk and Oatmeal

黑菌虾球玉带 (S) 42.00 | Small
Stir-Fried Scallop, Prawn and Celery with Black Truffle Sauce

榄酱香煎玉带 (S) 38.00 | Small
Pan-Fried Hokkaido Scallop in Olive Paste

鱼子蟹肉大量炒鲜奶 (S) 38.00 | Small
Stir-Fried Crab Meat with Caviar, Fresh Milk, Egg White and Broccoli

醉虾 15.00 | Per 100 Gram
Drunken Prawn

鲜虾 12.00 | Per 100 Gram
Live Prawn

本地龙虾 22.00 | Per 100 Gram
Local Lobster

螃蟹 15.00 | Per 100 Gram
Live Crab

遨遊四海烹調方式 CHOICE OF PREPARATION:

花雕蒸 Steamed in Chinese Wine

金银蒜蒸 Duo Garlic Steamed

姜葱爆炒 Wok-Fried with Ginger and Onion

辣椒汁 Wok-Fried with Chilli Sauce, Singapore Style

白胡椒 Wok-Fried with White Pepper Sauce

古法避风塘 Wok-Fried with Deep-Fried Garlic, Spicy Hong Kong Style 'Bi Feng Tang'

黄日咸蛋焗 Wok-Fried with Salted Egg Yolk Sauce

🍷 Wan Hao's Signature (S) Available in Single Portion

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肉类 MEAT

鸡 CHICKEN

罗定鲍角鸡柳煲 40.00 | Small
Stewed Abalone Cube with Chicken Fillet in Black Bean, served in Stone Pot

花雕火蒜焖鸡 30.00 | Small
Braised Chicken Fillet with Garlic in Chinese Wine

泡椒红葱炒鸡球 30.00 | Small
Braised Chicken with Pickled Chilli, Onion, Ginger and Straw Mushroom

金盏山核桃彩椒爆鸡球 (S) 28.00 | Small
Wok-Fried Chicken Fillet with Walnut and Bell Pepper in Yam Nest

牛 BEEF

黑蒜酱牛柳粒 (S) 38.00 | Small
Wok-Fried Beef Tenderloin with Black Garlic Sauce and Shiitake Mushroom

蒙古酱爆牛柳 (S) 38.00 | Small
Wok-Fried Beef Tenderloin with Chef's Special Sauce

话梅晶梨牛柳粒 (S) 38.00 | Small
Wok-Fried Beef Tenderloin with Chilled Marinated Sour Plum Pear and Light Wasabi Sauce

果皮文火焖美国肥牛 40.00 | Small
Braised American Boneless Beef Short Rib with Mandarin Orange Peel

猪 PORK

香芋腊味黑豚肉 36.00 | Small
Braised Iberico Pork with Chinese Sausage and Yam

金巢榄角爆黑豚肉 35.00 | Small
Wok-Fried Iberico Pork with Olive in Yam Nest

金桔蜜汁肉骨 (S) 36.00 | Small
Pork Ribs with Mandarin Orange Sauce

酸甜黑豚肉 (S) 28.00 | Small
Sweet and Sour Iberico Pork

Wan Hao's Signature (S) Available in Single Portion

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菜及豆腐類 VEGETABLES AND BEANCURD

白灼肥牛芥兰 (S) Poached Angus Beef sliced with Kailan and Superior Light Soya Sauce	38.00 Small
瑶柱金菇海苔豆腐 (S) Braised Homemade Seaweed Beancurd with Conpoy and Shredded Mushroom	24.00 Small
红烧海鲜豆腐煲 Braised Assorted Seafood with Beancurd, served in Claypot	32.00 Small
豆瓣酱肉碎四季豆 (S) Wok-Fried String Bean with Minced Pork and Szechuan Chilli Sauce	20.00 Small
瑶柱蟹肉桂花银芽 Sautéed Crab Meat with Conpoy in Egg and Bean Sprout	28.00 Small
三皇蛋灼苋菜苗 (S) Poached Sharp Spinach with Assorted Egg in Superior Stock	24.00 Small
双虾炒苋菜苗 Sautéed Sharp Spinach with Minced Shrimp, Tobiko and Garlic	26.00 Small
夏果羊肚耳水芹香 (S) Wok-Fried Lotus Root with Assorted Vegetable, Morel Fungus and Macadamia Nut in Yam Nest	24.00 Small
 浓汤玉鲍丝浸苋菜苗 (S) Poached Sharp Spinach with Shredded Top Shell in Superior Broth	24.00 Small

康益身心篇 VEGETARIAN DELIGHTS

湯類 SOUPS

黃焗彩虹羹 Braised Assorted Shredded Vegetable with Shredded Mushroom	15.00 Per Person
菠菜木耳白玉羹 Braised Spinach with Shredded Beancurd and Fungus Broth	15.00 Per Person
松茸菇竹筍炖菜胆 Double-Boiled Matsutake Mushroom with Bamboo Pith and Vegetable	20.00 Per Person

素食譜 MAINS

羊肚菌鮮菌西紅柿 Braised Whole Tomato with Morel Mushroom, Fresh Mushroom and Black Truffle Sauce	14.00 Per Person
金盅黑松露脆綠豆根 Sautéed Assorted Vegetable, Lotus Root and Beancurd Skin in Pumpkin	32.00 Small
竹筍芦笋煎烩三耳 Braised Bamboo Pith Roll with Asparagus and Trio Fungus	32.00 Small
银杏豆汁烩白玉 Braised Beancurd with Ginkgo Nut, Enoki Mushroom in Soy Milk Sauce	26.00 Small
山楂糖醋脆白玉 (S) Deep-Fried Beancurd with Hawthorn Sauce, Pineapple and Bell Pepper	28.00 Small
羊肚菌榆耳炒芦笋 (S) Sautéed Morel Mushroom with Yellow Fungus and Asparagus	30.00 Small
腰果宮保豆根 (S) Wok-Fried Beancurd Skin with Cashew Nut in Gong Bao Sauce	26.00 Small
紅乳素鮮濟公煲 Braised Assorted Vegetable with Preserved Beancurd, served in Claypot	28.00 Small

(S) Available in Single Portion

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饭及面類 RICE AND NOODLES

上汤姜葱龙虾焖生面*	48.00 Per Person
Braised Lobster with Egg Noodle, Spring Onion and Ginger in Superior Stock	
龙虾海鲜泡饭*	48.00 Per Person
Braised Lobster with Assorted Seafood, Fresh Mushroom, Tomato and Rice	
姜葱大河虾捞面卜	25.00 Per Person
Braised Wild River Prawn with Ginger, Onion, Spring Onion and Flat Egg Noodle	
万豪一品炒饭 (S)	32.00 Small
Wan Hao Fried Rice with Diced Scallop, Shrimp, Crab, Conpoy and Diced Vegetable	
三鲜榄酱炒饭 (S)	32.00 Small
Wok-Fried Rice with Trio Seafood and Olive Paste	
瑶柱樱花虾芙蓉炒饭	32.00 Small
Wok-Fried Rice with Egg White, Conpoy and Sakura Shrimp	
紫菜素炒饭 (V)	22.00 Small
Wok-Fried Rice with Seaweed and Assorted Vegetable	
蟹肉鲜菇干炒伊面 (S)	28.00 Small
Wok-Fried Ee-Fu Noodle with Crab Meat and Mushroom	
松露野菌素伊面 (V)	30.00 Small
Wok-Fried Ee-Fu Noodle with Wild Mushroom in Black Truffle Sauce	
干炒牛肉河粉 (S)	30.00 Small
Wok-Fried Rice Noodle with Sliced Beef, Bean Sprout and Shredded Onion	
福建炒面线 (S)	28.00 Small
Wok-Fried Mee Sua with Honey-Glazed Pork and Shrimp	
XO极品酱海鲜炒面线 (S)	28.00 Small
Wok-Fried Mee Sua with Assorted Seafood in XO Sauce	
海鲜双面黄	28.00 Small
Pan-Fried Crispy Wonton Noodle with Scallop, Prawn, Fish and Seasonal Vegetable in Superior Sauce	

**Minimum of 2 Persons*

(S) Available in Single Portion (V) Vegetarian

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精选甜品 DESSERTS

六味桃脂 (冷/热) Double-Boiled Peach Resin with Red Date, Longan, Candied Melon, White Fungus and Malva Nut (Cold / Hot)	18.00 Per Person
火龙果红酒雪芭 Chilled Lemongrass Jelly with Red Wine Granite and Purple Dragon Fruit	13.00 Per Person
杨枝甘露 Chilled Mango Sago Pomelo	12.00 Per Person
白兰地火焰霜淇淋 Brandy Baked Alaska Ice Cream	15.00 Per Person
🍷 紫糯米椰子冻 Chilled Coconut Pudding with Purple Glutinous Rice Purée	12.00 Per Person
枇杷夏枯草冻 Loquat with Chilled 'Xia Gu Cao' Jelly and Chia Seed	10.00 Per Person
香茅冻伴青柠雪芭 Chilled Lemongrass Jelly with Lemon Sherbet	10.00 Per Person
杏仁茶芝麻汤圆 Almond Cream and Glutinous Rice Ball	12.00 Per Person
黑芝麻椰汁卷 Chilled Black Sesame and Coconut Roll	12.00 Per Portion
豆沙锅饼 Deep-Fried Crispy Pancake with Red Bean Paste	12.00 Per Portion
酥炸黄金果 Deep-Fried Crispy Durian	16.00 4 Pieces
鲜果盘 Fresh Fruit Platter	10.00 Per Person

🍷 Wan Hao's Signature (S) Available in Single Portion

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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

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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

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 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

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 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

以上所有商品价格将会额外收取现有服务以及消费税

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