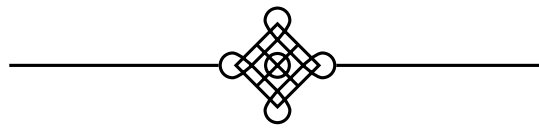




SET MENU



万豪经典 SET MENU A

\$138.80⁺⁺ PER PERSON (Minimum of 5 persons)

爱尔兰北京烤鸭

Irish Peking Duck with Chinese Crêpe

金汤蟹肉海味羹

Stewed Shredded Fish Maw with Crab Meat, Conpoy and Sea Cucumber
in Golden Superior Broth

港蒸顺福鱼

Steamed Marble Goby with Spring Onion and Chinese Parsley
in Superior Light Soy Sauce

XO酱北海道玉带虾球翠绿

Sautéed Hokkaido Scallop with Prawn, Bell Pepper and Celery
in XO Conpoy Sauce

南非5-头鲍鱼扣花菇时蔬

Braised 5-Head African Abalone with Flower Mushroom and Seasonal Greens

XO酱鸭丝长寿面

Wok-Fried Longevity Noodle with Bean Sprout and Yellow Chive
in XO Conpoy Sauce

15-年陈皮莲子百合红豆沙

Premium 15-Year Mandarin Orange with Red Bean Soup, Lily Bulb and Ginkgo Nut

Sustainably Sourced

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

\$168.80⁺⁺ PER PERSON (Minimum of 5 persons)



爱尔兰北京烤鸭

Irish Peking Duck with Chinese Crêpe

石斛无花果花胶西施骨汤

Double-Boiled Dendrobium Herb with Fish Maw, Fig and Sea Whelk
in Pork Soft Bone Soup

港蒸顺福鱼

Steamed Marble Goby with Spring Onion and Chinese Parsley
in Superior Light Soy Sauce

干煎大海虾碌

Wok-Fried Giant Tiger Prawn with Szechuan Chilli Garlic Sauce



爱尔兰北京烤鸭肉 (烹調方式: 艇醬, 青葱蒜姜, 荫豉醬)

Irish Peking Duck Meat

Choice of preparation: Deep-Fried in Hong Kong Style 'Bi Feng Tang',
Wok-Fried Red Onion and Ginger Spring Onion or Wok-Fried Hong Kong Style
Black Bean Sauce

南非5-头鲍鱼扣海参时蔬

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



干烧蟹肉香港伊面

Braised Hong Kong Ee-Fu Noodle with Crab Meat, Bean Sprout and Yellow Chive

15-年陈皮红豆沙汤圆拼猫山王春卷

Premium 15-Year Mandarin Orange with Glutinous Rice Ball in Red Bean Soup
and 'Musang' King Durian Spring Roll



Sustainably Sourced

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万豪经典 SET MENU C

\$188.80⁺⁺ PER PERSON (Minimum of 8 persons)

万豪经典乳猪拼:

鸿运乳猪件, 风味海蜇花, 广式挂炉烧鸭, 港式玫瑰豉油鸡

Wan Hao Suckling Pig Combination Platter:

Suckling Pig, Marinated Spicy Jelly Fish Flower, Roast Irish Duck,

Hong Kong Style Soy Chicken

龙筴冬虫草花胶炖安心鸡

Emperor Double-Boiled Cordyceps Flower with Fish Maw and 'An Xin' Chicken

港蒸东星斑

Steamed 'Dong Xing' Grouper with Spring Onion and Chinese Parsley
in Superior Light Soy Sauce

百香果奶皇龙虾

Sautéed Lobster with Passion Fruit Custard Sauce and Passion Fruit Pearl

红酒焖牛肋排

Braised Boneless Beef Short Rib with Red Wine Sauce

澳洲3-头鲍鱼伴脆面

Stewed 3-Head Australian Abalone with Asparagus and Crispy Wonton Noodle

金盅雪蛤生磨杏仁茶

Hashima with Almond Cream, served in Mini Pumpkin

Sustainably Sourced

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万豪经典 SET MENU D

\$238.80⁺⁺ PER PERSON (Minimum of 10 persons | 1-Day Pre-Order Required)

鸿运乳猪 (片皮乳猪, 黄瓜, 京葱, 乳猪酱)

Roast Suckling Pig with Crêpe, Spring Onion and Cucumber

红烧官燕盏

Braised Imperial Bird's Nest with Superior Stock

虫草花鸡黄油蒸东星斑

Steamed 'Dong Xing' Grouper with Cordycep Flower, Chicken Lard and Spring Onion in Superior Stock

杏片豉油皇煎大虾碌

Wok-Fried Giant Tiger Prawn with Superior Light Soy Sauce

澳洲3-头鲍鱼花菇时蔬

Braised 3-Head Australian Abalone with Flower Mushroom and Seasonal Greens

椒盐乳猪件

Salt & Pepper Suckling Pig

XO酱龙虾伊面

Stewed Lobster with Ee-Fu Noodle and Chye Sim in XO Conpoy Sauce

金盅官燕生磨杏仁茶

Bird's Nest with Almond Cream, served in Mini Pumpkin

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万豪经典 SET MENU E

\$388.80⁺⁺ PER PERSON (Minimum of 10 persons | 3-Day Pre-Order Required)

鸿运乳猪伴鲟龙鱼子酱

(片皮乳猪, 黄瓜, 京葱, 乳猪酱, 鲟龙鱼子酱)

Roast Suckling Pig with Crêpe, Spring Onion and Cucumber
with Sturgeon Caviar (100 grams)

万豪经典元鼎佛跳墙

(南非40-头干鲍, 官燕, 花胶, 辽参, 日本瑶柱, 人参, 日本花菇, 鹿筋, 金华火腿, 乌鸡)

Buddha Jumps Over the Wall

(40-Head African Dried Abalone, Bird's Nest, Fish Maw, Premium Sea Cucumber,
Japanese Conpoy, Ginseng, Japanese Shiitake Mushroom, Deer Tendon, Dry-Cured Ham,
Chinese Silkie Chicken)

虫草花鸡黄油蒸大东星

Steamed 'Dong Xing' Grouper with Cordyceps Flower, Chicken Lard and
Spring Onion in Superior Stock

黑松露日本和牛

Pan-Fried Japanese Wagyu Beef with Black Truffle Sauce and Asparagus

阿拉斯加蟹两味鸡油花雕蒸蟹脚拼生拆身肉扒生面

Duo-Style Alaskan Crab: Steamed Alaskan King Crab Leg with Chinese Wine
and Alaskan King Crab Meat with Egg Noodle

官燕北海道蜜瓜西米露拼流沙煎堆

Bird's Nest with Chilled Hokkaido Melon Sago and Custard Sesame Ball

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万豪经典 EXPRESS SET LUNCH MENU

\$88.80⁺⁺ PER PERSON (Minimum of 2 persons)


金箔虾籽竹笙龙虾饺, 蟹皇黑豚干蒸鲜虾烧卖, 金华鲍鱼炸芋角
Steamed Lobster with Bamboo Pith Beetroot Dumpling, Tobiko and Gold Leaf
Steamed Iberico Pork Siew Mai with Shrimp
Deep-Fried Taro Dumpling with Mini Abalone

时日例汤
Soup of the Day

 蟹粉扒麒麟鳕鱼
Deep-Fried Cod Fish with Crab Meat and Hairy Crab Roe

宫廷金汤大河虾伴脆面
Braised River Prawn with Crispy Egg Noodle in Emperor Golden Superior Stock

香椰雪糕紫糯米椰子冻
Chilled Coconut Pudding with Purple Glutinous Rice Purée

 Sustainably Sourced

Set Menu is only available for lunch.

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万豪经典 DELUXE SET MENU

\$128.80⁺⁺ PER PERSON (Minimum of 2 persons)

🍴 香煎玉带鲜虾石榴球拼红酒苹果茸

Pan-Fried Hokkaido Scallop stuffed in Minced Prawn Ball with Red Wine Mashed Apple

石斛无花果螺头西施骨汤

Double-Boiled Dendrobium Herb with Fig and Sea Whelk in Pork Soft Bone Soup

香蒜银粉蒸鲜竹蚌

Steamed Duo Garlic Bamboo Clam with Glass Noodle in Superior Light Soya Sauce

🍴 赛螃蟹烤鳕鱼

Baked Cod Fish with Scrambled Egg White and Fresh Milk

XO酱西澳龙焖生面

Braised Western Australian Lobster with XO Sauce and Wonton Noodle

金盅雪蛤生磨杏仁茶

Hashima with Almond Cream, served in Mini Pumpkin

🍴 Sustainably Sourced

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万豪经典 EXECUTIVE SET MENU

\$158.80⁺⁺ PER PERSON (Minimum of 2 persons)

香煎玉带鲜虾石榴球拼红酒苹果茸

Pan-Fried Hokkaido Scallop stuffed in Minced Prawn Ball with Red Wine Mashed Apple

花旗参花胶螺头汤

Double-Boiled Fish Maw with American Ginseng and Sea Whelk in Pork Soft Bone Soup

XO酱银粉蒸鲜竹蚌

Steamed Bamboo Clam with XO Sauce and Glass Noodle in Superior Light Soya Sauce

蟹粉扒麒麟鳕鱼


Deep-Fried Cod Fish with Crab Meat and Hairy Crab Roe

南非5-头鲍鱼伴菠菜炒瑶柱芙蓉炒饭

Stewed 5-Head African Abalone and Wok-Fried Fried Rice with Conpoy, Egg White and Spinach

金盅官燕生磨杏仁茶

Bird's Nest with Almond Cream, served in Mini Pumpkin

 Sustainably Sourced

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万豪经典 PREMIUM SET MENU

\$208.80⁺⁺ PER PERSON (Minimum of 2 persons)

香煎北海道带子牛油果酱芦笋拼乳猪酥方

Pan-Fried Hokkaido Scallop with Asparagus in Avocado Sauce and
Roast Suckling Pig with Crispy Corn Bread

珊瑚鲜蟹烩官燕

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

黑金蒜和牛扒

Pan-Fried Wagyu Beef with Black Garlic Sauce

云南虫草花蒸东星柳

Steamed 'Dong Xing' Grouper with 'Yun Nan' Cordyceps Flower in Superior Stock

澳洲3-头鲍鱼扣鹅掌

Braised 3-Head Australian Abalone with Goose Web and Seasonal Greens

XO酱西澳龙烩生面

Braised Western Australian Lobster with XO Sauce and Wonton Noodle

金盅雪蛤生磨杏仁茶拼开心果绿茶红豆汤圆

Hashima with Almond Cream, served in Mini Pumpkin and
Red Bean Glutinous Rice Ball coated with Pistachio and Matcha

Sustainably Sourced

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万豪经典 EXQUISITE SET MENU

\$258.80⁺⁺ PER PERSON (Minimum of 2 persons)



香煎北海道带子牛油果酱芦笋拼香煎鹅肝酥方

Pan-Fried Hokkaido Scallop with Asparagus in Avocado Sauce and

Pan-Fried Foie Gras with Crispy Corn Bread

龙筴冬虫草花胶炖安心鸡

Emperor Double-Boiled Cordyceps Flower with Fish Maw and 'An Xin' Chicken

黑松露和牛扒

Pan-Fried Wagyu Beef with Black Truffle Sauce

鲟龙鱼子酱双蒸酒东星柳

Steamed 'Dong Xing' Grouper with Caviar in Duo Chinese Rice Wine and Superior Stock

南非22-头干鲍扣鹅掌

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

上汤西澳龙脆生面

Braised Western Australian Lobster with Superior Stock and Crispy Noodle

金盅官燕生磨杏仁茶拼开心果绿茶红豆汤圆

Bird's Nest with Almond Cream, served in Mini Pumpkin and

Red Bean Glutinous Rice Ball coated with Pistachio and Matcha



Sustainably Sourced

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