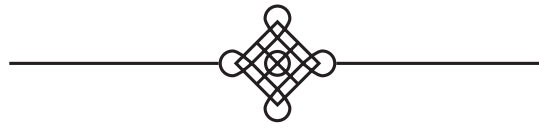




# SET MENU



# 万豪经典 SET MENU A

\$138.80<sup>++</sup> 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 Gingko Nut

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

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\$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 (烹调方式: 艇酱, 青葱蒜姜, 荫豉酱)

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

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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

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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# 万豪经典 SET MENU D

\$238.80<sup>++</sup> 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

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 E

\$388.80<sup>++</sup> 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 Cordycep 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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