



Wah Lok  
Cantonese  
Restaurant

# 古法老火汤

## SOUP OF THE DAY

		每位 Per Person	每份(小) Per Serving (Small)
星期一 Monday	西洋菜煲生鱼 Watercress with Fish	\$10	\$36
星期二 Tuesday	青红萝卜煲猪展 Radish & Red Carrot with Pork	\$10	\$36
星期三 Wednesday	赤小豆粉葛煲生鱼 Red Bean & Kudzu Vine with Fish	\$10	\$36
星期四 Thursday	鱼翅瓜煲猪展 “Shark’s Fin Melon” with Pork	\$10	\$36
星期五 Friday	鸡骨草金钱草煲猪横利 Chinese Herbs with Pig’s Intestine	\$10	\$36
星期六 Saturday	银杏付竹猪肚 Ginkgo Nut & Beancurd Skin with Pig’s Stomach	\$10	\$36
星期天 Sunday	例汤 (每周不同) Daily Soup	\$10	\$36

Prices are subject to service charge and GST

## 名厨精选

### CHEF'S SPECIAL RECOMMENDATIONS

	每位 Per Person
红烧大鲍翅 Braised Supreme Shark's Fin	\$88
金汤石榴官燕 Braised Bird's Nest wrapped with Egg White in Red Carrot Soup	\$58
鸡油花雕龙虾面线 Vermicelli Soup with Lobster in Chinese Wine	\$28
凉拌鹅肝伴原只鲍鱼 Chilled Foie Gras with Whole Abalone	\$25
翠盏黄金焗石蚝 Baked Rock Oyster with Salted Egg Yolk	\$16
黄金汁北海道带子 Pan-fried Hokkaido Scallop with Golden Sauce	\$15
鲜鹿根扣鹅掌 Braised Fresh Deer Sinew & Goose Web	\$15
米酒春雨鲜蟹钳 Steamed Fresh Crab Claw with Vermicelli in Chinese Wine	\$15
烧汁焗银鳕鱼 Baked Cod with Barbecue Sauce	\$15

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# 午市精美点心

## DIM SUM SELECTIONS (LUNCH ONLY)

鱼翅灌汤饺 Shark's Fin Soup Dumpling	\$15 每位 Per Person
鲍鱼鸡粒批 Baked Diced Abalone & Chicken Pie	\$9
各式肠粉 Steamed Cheong Fan Prawn/Barbecued Pork/Beef/Dough Fritter/Scallop	\$8 每份 Per Serving
辣椒蟹肉春卷 Chilli Crab Spring Roll	\$7.5
芝士香蕉虾 Deep-fried Banana Roll with Prawn & Cheese	\$7.5
鲜虾付皮卷 Deep-fried Beancurd Skin Roll with Shrimp	\$7.5
峰巢海鲜芋角 Deep-fried Yam Roll with Seafood	\$7.5
香煎韭菜饺 Pan-fried Chives Dumpling	\$7.5
赛螃蟹海鲜饺 Steamed Crab Meat & Egg White Dumpling	\$7.5
鲜荷珍珠鸡 Steamed Glutinous Rice wrapped with Lotus Leaf	\$7.5
蟹子蒸烧卖 Steamed Pork Dumpling with Crab Roe	\$7.5
水晶鲜虾饺 Steamed Prawn Dumpling	\$7.5
上海小笼包 Steamed Shanghainese Dumpling	\$7.5

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鱼鳔北菇鸡 Steamed Chicken with Fish Maw & Mushroom	\$7.2
法海佛团(素) Steamed Vegetarian Beancurd Skin Roll	\$7.2
松露竹笙素粉果(素) Steamed Vegetarian Dumpling with Bamboo Fungus in Truffle Oil	\$7.2
焗菠萝叉烧包 Baked Barbecued Pork Bun	\$6
脆皮雪山包 Baked Custard Bun	\$6
山竹牛肉球 Steamed Beef Ball	\$6
蜜汁叉烧包 Steamed Barbecued Pork Bun	\$5.7
腊味萝卜糕 Steamed Carrot Cake	\$5.7
川椒蒸凤爪 Steamed Chicken Feet with Chilli	\$5.7
黄金流沙包 Steamed Custard & Egg Yolk Bun	\$5.7
豉汁蒸排骨 Steamed Pork Ribs	\$5.7
崧化美人腰 Baked Custard Pastries	\$5
力康蛋挞仔 Baked Mini Egg Tart	\$5
芝麻卷 Black Sesame Roll	\$5
椰汁糕 Chinese Coconut Cake	\$5

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# 商业宴

## BUSINESS SET MENU

\$68 每位 Per Person

沙汁虾球拼薰鸭

Deep-fried Prawn with Salad Cream & Smoked Duck

鲨鱼骨杞子炖鸡

Double-boiled Shark's Bone Soup with Wolfberries & Chicken

香煎鲈鱼扒

Pan-fried Sea Perch Fish Fillet

瑶柱金菇扒豆腐

Braised Beancurd with Shredded Conpoy & Golden Mushroom

海鲜炒饭

Fried Rice with Seafood

青苹果菊冻

Chilled Green Apple Jelly with Chrysanthemum

## 鲍鱼，鱼翅宴

### ABALONE & SHARK'S FIN SET MENU

\$118 每位 Per Person

白松露西施带子

Sautéed Scallop with Egg White in Truffle Oil

金汤蟹肉散翅

Braised Shark's Fin with Crab Meat in Red Carrot Soup

烧汁焗银鳕鱼

Baked Cod with Barbecue Sauce

蚝皇原只五头鲍鱼

Braised Whole Fresh Abalone with Oyster Sauce

雪菜灵芝菇焖面卜

Braised Mee Pok Noodles with Lingzhi Mushroom  
& Preserved Vegetables

香茅冻芦荟

Chilled Aloe Vera with Lemongrass

Prices are subject to service charge and GST



## 鱼翅海鲜宴

### SUPERIOR SHARK'S FIN & SEAFOOD SET MENU

\$348 for 4 persons / 位

\$522 for 6 persons / 位

北京片皮鸭

Peking Duck

红烧蟹肉散翅

Braised Shark's Fin with Crab Meat

豉油皇煎生虾

Pan-fried Live Prawn with Soya Sauce

清蒸顺壳鱼

Steamed Live Soon Hock with Light Soya Sauce

竹笙酿芦笋

Braised Bamboo Fungus stuffed with Asparagus

雪菜火鸭丝焖面卜

Braised Mee Pok Noodles with Shredded Duck

& Preserved Vegetables

青苹果菊冻

Chilled Green Apple Jelly with Chrysanthemum



## 鲍鱼, 鱼翅, 海鲜宴

### ABALONE, SHARK'S FIN & SEAFOOD SET MENU

\$708 for 8 persons / 位

\$888 for 10 persons / 位

香煎北海道带子

Pan-fried Hokkaido Scallop

金汤海皇翅

Braised Shark's Fin in Red Carrot Soup

沙汁明虾球

Deep-fried Prawn with Salad Cream

姜葱豆根焖星斑

Stewed Grouper with Beancurd Skin, Ginger & Onion

原只八头鲍鱼扒时蔬

Braised Whole Fresh Abalone with Vegetables

南乳吊烧鸡

Roast Chicken with Fermented Beancurd Sauce

龙芽草菇焖伊面

Braised Ee-Fu Noodles with Bean Sprouts & Mushroom

杏仁露

Almond Cream

美点双辉

Double Pastry Delight

Prices are subject to service charge and GST



# 食家精选宴

## GOURMET SET MENU

\$938 for 8 persons / 位

\$1188 for 10 persons / 位

凉拌鲍鱼拼海参冻

Chilled Whole Abalone with Sea Cucumber

原盅鸡炖中鲍翅

Double-boiled Superior Shark's Fin with Chicken

白松露西施虾球

Sautéed Prawn with Egg White in Truffle Oil

清蒸顺壳

Steamed Live Soon Hock

挂炉烧鸭

Roast Duck

云南野菌扒时菜

Braised Yunnan Mushroom with Vegetables

金菇瑶柱焖伊面

Braised Ee-Fu Noodles with Golden Mushroom & Conpoy

马蹄银杏豆腐花

Homemade Soya Beancurd Topped with Water Chestnuts  
& Gingko Nuts

美点双辉

Double Pastry Delight