

2022 LUNAR NEW YEAR TREASURES A LA CARTE DELICACIES

万豪鸿运发财鱼生 Prosperity Yu Sheng

(金桔凤梨鱼生酱或传统鱼生酱)
(Choice of Kumquat Pineapple Dressing or Traditional Dressing)

	small	large
万里鹏程 (至尊鱼生捞起) Lobster, Swordfish, Hokkaido Scallop, Sea Urchin, Salmon Roe & Caviar with Crispy Fish Skin		\$268 / portion
豪情壮志 (鱼子酱波士顿龙虾捞起) Boston Lobster (Cooked) & Caviar with Crispy Fish Skin	\$108 / portion	\$188 / portion
喜笑颜开 (千孙鲍鱼捞起) Mini Abalone with Crispy Fish Skin	\$88 / portion	\$158 / portion
轩鹤冠猴 (三文鱼捞起) Salmon with Crispy Fish Skin	\$68 / portion	\$128 / portion
迎春鸡降世 (熏鸭胸捞起) Smoked Duck Breast Yu Sheng	\$68 / portion	\$128 / portion
春风和气 (雪梨养身鱼生) Pear with Avocado (Vegetarian)	\$68 / portion	\$128 / portion

Add-Ons

海胆
Sea Urchin

Per 100gm

\$68 / portion

迷你鲍鱼
Mini Abalone

\$68 / portion

澳洲鲜鲍
Sliced Australian Abalone

\$68 / portion

波士顿龙虾
Boston Lobster (Cooked)

\$68 / portion

北海道带子
Hokkaido Scallop

\$35 / portion

旗鱼
Swordfish

\$30 / portion

三文鱼
Salmon

\$25 / portion

贺年精选盆菜
Prosperity Pen Cai

盆满钵满（黄金盆菜）

Wan Hao Imperial Pot of Prosperity

3头澳洲鲜鲍，原粒瑶柱，海参，花胶，脆皮沙井金蚝，
鹅掌，沙姜菜园鸡，日本花菇，元蹄，发菜鲮鱼球，
大白菜，发菜，白红萝卜，炸豆筋，西兰花

3-Head Australian Abalone, Conpoy, Sea Cucumber,
Fish Maw, Crispy Dried Oyster, Goose Feet,
Marinated Free Range Chicken, Japan Shiitake Mushroom,
Whole Pork Trotter, Black Moss Dace Fish Ball,
Baby Chinese Cabbage, Black Moss, White Radish,
Beancurd, Broccoli

\$688nett / 4 to 6 persons
\$1088nett / 8 to 10 persons

万宝聚满堂（贵妃煲）

Eight Treasures Imperial Bird's Nest Pot

燕窝, 10头澳洲汤鲍, 花胶, 发菜鲮鱼福袋, 鲜虾, 蹄筋,
菜园鸡, 日本花菇

Bird's Nest, 10-Head Australian Abalone, Fish Maw,
Dace Fish with Black Moss Beancurd Bag, Live Prawn,
Pork Tendon, Marinated Free Range Chicken,
Japanese Shiitake Mushroom

\$488nett / 4 to 6 persons
\$888nett / 8 to 10 persons

佛缘丰盛（上素盆菜）

Wan Hao Premium Vegetarian Pen Cai

黑松露, 羊肚菌, 鲜冻牛肝菌, 鲜蘑菇, 日本花菇, 大白菜心,
大芥菜, 发菜, 白萝卜, 南瓜, 芋头扣粉葛, 酿山根,
野竹筴酿竹笋尖

Black Truffle, Morel Mushroom, Boletus Mushroom,
Button Mushroom, Japanese Black Mushroom, Black Moss,
Japanese Turnip, Pumpkin, Kudzu Stewed with Taro,
Stuffed Beancurd Skin Ball, Bamboo Fungus with Bamboo Shoot,
Cabbage, Mustard Greens

\$528nett / 4 to 6 persons
\$828nett / 8 to 10 persons

贺年精选小菜
Specialties

冰镇百香果鲜茄 Cherry Tomato Marinated with Passion Fruit	\$12 / portion
七味肉崧脆白玉 Seven Spice Crispy Beancurd	\$18 / portion
奇味鲜冬菇 Deep-Fried Fresh Mushroom with Five Taste Sauce	\$18 / portion
蒜蜜汁海兔子 Crispy Baby Squid with Garlic Honey Sauce	\$18 / portion
山葵脆鱼皮 Crispy Wasabi Fish Skin	\$12 / portion
金沙田鸡腿 Crispy Frog Leg with Salted Egg Yolk	\$26 / portion

贺年烧味
Barbecue Delights

红皮赤壮 (鸿运全体乳猪) Barbecue Suckling Pig (At least 1-day pre-order required)	\$188 / half	\$368 / whole
喜鹊佳绩 (万豪炸子鸡) Wan Hao Signature Roast Chicken	\$32 / half	\$60 / whole
百业兴隆 (芝麻盐焗鸡) Salt Baked Chicken with Sesame	\$32 / half	\$60 / whole
鹏程万里 (金牌人参烧肥塘鸭) Wan Hao Signature Ginseng Irish Roast Duck	\$60 / half	\$118 / whole
繁华似锦 (黑松露明肥塘鸭) Wan Hao Black Truffle Irish Roast Duck	\$65 / half	\$128 / whole
鞭炮齐鸣 (脆皮烧腩仔) Crispy Roast Pork Belly		\$26 / portion
灿烂辉煌 (蜜汁极品黑毛猪叉烧) Barbecue Kurobuta Pork Loin Char Siew		\$30 / portion
正财就手(胡麻酱金沙熏元蹄) Crispy Pork Trotter with Spicy Sesame Sauce		\$58 / 4 to 6 persons

Available from 3 January to 15 February 2022

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滋补养颜汤类
Soups

绵绵贺吉祥(万豪秘制佛跳墙) Wan Hao Buddha Jumps Over The Wall (At least 1-day pre-order required)	\$138 / person
加官晋爵 (官燕饺蟹粉汤) Bird's Nest Dumpling with Crab Roe Superior Soup	\$88 / person
金银满载 (云台干捞官燕伴上汤) Bird's Nest with Egg White Superior Soup	\$88 / person
万象更新 (宫廷金菊炖鲍鱼) Double-Boiled Abalone with White Peony, Yellow Chrysanthemum	\$38 / person
竹岁平安 (野菌金华花胶汤) Braised Fish Maw with Morel Mushroom & Wolfberry in Superior Stock	\$28 / person
万事如意 (花胶松茸炖西施骨) Double-Boiled Fish Maw with Matsutake, Soft Pork Rib	\$38 / person
丰衣足食 (杏液火方菜胆花胶汤) Double-Boiled Fish Maw with Yunnan Ham, Chinese Cabbage, Almond Puree	\$38 / person
吉星高照 (阿拉斯加蟹肉粟米羹) Sweet Corn Broth With Alaskan Crab Meat	\$20 / person

贺年海鲜
Premium Seafood

延年益寿 (12头许榕溏心鲍鱼伴鹅肝) Braised 12-Head Xu-Rong Abalone with Foie Gras, Goose Web, Seasonal Green	\$358 / person
黄金满屋 (15头南非溏心干鲍扣脆皮海参) Braised 15-Head African Abalone with Crispy Sea Cucumber & Seasonal Green	\$208 / person
心想事成 (鲍汁陈年厚花胶) Braised Premium Fish Maw with Abalone Sauce, Asparagus	\$68 / person
心心相印 (葱爆辽参扣鹅掌) Braised Premium Sea Cucumber with Goose Web, Asparagus	\$68 / person
五福临门 (五福翠绿煲) Braised 5-Head Abalone with Sea Cucumber, Fish Maw, Goose Web, Mushroom, Conpoy, Broccoli	\$88 / person
包罗万有 (鲍汁脆皮海参伴花胶) Braised Crispy Sea Cucumber with Fish Maw, Abalone Sauce & Seasonal Green	\$68 / person
满堂喜庆 (鲍汁网油酿辽参) Braised "Liao Sheng" Abalone with Minced Secreto Pork, Pork Lard Net & Seasonal Green (At least 1-day pre-order required)	\$88 / person

海鮮
Seafood

百花迎春 (柚子脆皮龙虾球) Crispy Lobster with Yuzu Sauce, Vermicelli Net	\$48 / small
连年有余 (金珀黑鱼籽龙虾炒鲜奶) Wok-Fried Boston Lobster with Fresh Milk, Gold Leaf, Egg White, Caviar, Broccoli	\$68 / small
大吉利市 (黄日奶油煎大海虾) Braised Giant Tiger Prawn with Salt Egg Cream Sauce	\$25 / piece
嘻哈大笑 (干烧大海虾) Braised Giant Tiger Prawn with Sze-Chuan Spicy Sauce	\$25 / piece
金玉满堂 (金巢珊瑚鲜虾球) Sautéed Crab Roe with Prawn in Yam Nest, Broccoli	\$38 / small
红红火火 (黑松露香酥虾球) Deep-Fried Prawn with Black Truffle Mayonnaise	\$38 / small
东成西就 (极品酱翠绿北海道玉带) Sautéed Hokkaido Scallop with X.O. Sauce, Asparagus, Vermicelli Net	\$45 / small
锦上添花 (百合松子北海道玉带) Sautéed Hokkaido Scallop with Lily Bulb, Pine Nut, Asparagus	\$45 / small
意气风发 (鹅肝烧汁鳕鱼球) Sautéed Foie Gras with Cod Fish Cube & Barbecue Sauce	\$58 / small
平步青云 (双蒸酒浸鳕鱼球) Poached Cod Fish Cube with Duo Chinese Wine in Superior Stock, Fungus, Shimeji Mushroom, Wolfberry	\$68 / small

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魚/活海鮮
Fish / Live Seafood

紅斑 Red Garoupa	\$20 / per 100gm
老虎斑 Tiger Garoupa	\$16 / per 100gm
青衣 Green Wrasse <i>(At least 3-day pre order required)</i>	\$25 / per 100gm
順壳 Marble Goby	\$18 / per 100gm
波士頓龍蝦 Boston Lobster	\$25 / per 100gm
澳洲龍蝦 Australian Lobster	\$45 / per 100gm
本地龍蝦 Local Live Lobster	\$23 / per 100gm
阿拉斯加活螃蟹 Alaskan King Crab <i>(At least 3-day pre-order required)</i>	Seasonal price
老虎蝦 Tiger Prawn	\$10 / per 100gm (minimum of 300gm)

家禽 / 肉类
Poultry / Meat

千金万两 (发菜红烧元蹄) Stewed Pork Trotter, Black Moss, Seasonal Green	\$58 / portion
梅雁吉祥 (乳香山楂一支骨) Deep-Fried Marinated Pork Rib with Fermented Red Beancurd Paste, Hawthorn Sauce	\$15 / piece (minimum of 2 pieces)
鸿福满堂 (豉蒜彩椒西式骨) Braised Soft Pork Rib with Black Bean Sauce, Bell Pepper, Onion, Garlic	\$30 / small
望女成凤 (金巢琥珀核桃炒鸡柳) Wok-Fried Chicken Fillet with Sesame Cashew Nut, Bell Pepper	\$30 / small
遍地黄金 (避风塘香脆骨) 'Bee Feng Tang' Crispy Soft Pork Rib	\$30 / small
喜气洋洋 (古法焖牛筋腩) Stewed Beef Brisket and Tendons with "Zhu-Hou" Paste	\$42 / small
犬年新旺 (蒜香头抽芥末牛柳粒) Wok-Fried Beef Tenderloin and Garlic with Superior Soya Yellow Mustard Sauce	\$45 / small
旺旺招财 (石锅红酒糟爆牛柳) Wok-Fried Beef Tenderloin with Fermented Red Rice Sauce	\$45 / small

健康素食
Vegetarian

四海增辉 (海燕玉米羹) Cream Corn Broth with Carrageen	\$16 / person
鸿福齐天 (金液野菌酿西红柿) Braised Assorted Mushroom Stuffed in Whole Tomato, Pumpkin Sauce	\$16 / person
财运亨通 (金巢黑菌七彩田园) Sautéed Assorted Vegetable with Black Truffle Sauce in Yam Nest, Beancurd Skin	\$26 / small
喜气洋洋 (罗汉竹笙芦笋尖) Braised Bamboo Pith with Asparagus, Assorted Fungus	\$28 / small
芦繁榆茂 (豉香芦笋榆耳炒豆筋) Stir-Fried Brown Fungus with Beancurd Skin, Asparagus	\$26 / small
四季康宁 (榄菜鲜菇干煸四季豆) Stir-Fried French Bean with Assorted Mushroom, Olive Vegetable	\$26 / small
洪福齐天 (荔枝山楂金砖) Deep-Fried Beancurd with Hawthorn Sauce, Lychee, Bell Pepper	\$28 / small
财源滚滚 (枸杞子竹笙豆浆) Deep-Fried Beancurd with Soya Bean Sauce, Bamboo Pith, Wolfberry	\$28 / small
锦绣呈祥 (彩丝烩伊面) Wok-Fried Ee-Fu Noodles with Black Truffle Paste, Assorted Vegetable, Assorted Mushroom	\$28 / small
一团和气 (紫菜鲜菌炒丝苗) Wok-Fried Rice with Seaweed and Assorted Mushroom, Pine Nut	\$28 / small

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贺年特色粉面饭
Rice & Noodles

虎虎生威 (上汤龙虾焗伊面) Braised Lobster with Ee-Fu Noodles in Superior Stock	\$48 / person (minimum of 2 persons)
纵横四海 (龙虾脆米海鲜泡饭) Poached Lobster with Assorted Seafood in Superior Soup, Crispy Rice	\$48 / person
前程万里 (瑶柱海鲜伊面) Braised Ee-Fu Noodles with Assorted Seafood, Conpoy	\$35 / small
五谷丰登 (瑶柱云台北海道玉带炒丝苗) Wok-Fried Rice with Hokkaido Scallop, Egg White, Crispy Conpoy	\$35 / small
年谷顺成 (腊味脆米荷叶饭) Wok-Fried Rice with Chinese Sausage in Lotus Leaf, Crispy Rice	\$32 / small
百业腾飞 (酒香腊味砂锅饭) Claypot Rice with Hong Kong Duo Chinese Sausage, Preserved Meat, Seasonal Green (At least 1-day pre-order required)	\$22 / person (minimum of 4 persons)
(金碧辉煌) 红膏罍葱油糯米饭 Steamed Crab (Female) with Glutinous Rice (At least 2-day pre-order required)	Seasonal price

贺年美点
Dim Sum

大吉大利 (金箔黑鱼子玉带饺) Steamed Scallop Dumpling with Caviar, Gold Leaf	\$10 / 2 pieces
金犬送佳音 (水晶鲜虾饺) Steamed Prawn Dumpling with Spring Onion Skin	\$8 / 2 pieces
金蟾迎春 (千丝美艳果鲜虾筒) Deep-Fried Vermicelli Avocado Prawn Roll	\$8 / 2 pieces
包罗万有 (鲍鱼蒸烧卖皇) Steamed Abalone Pork Siew Mai	\$6.80 / piece (minimum of 2 pieces)
金银堆满屋 (鲍鱼荷叶糯米鸡) Abalone with Chicken, Chinese Sausage, Conpoy, Mushroom, Glutinous Rice wrapped in Lotus Leaf	\$18 / piece
翠玉吉祥 (翡翠蔬饺) Steamed Crystal Skin Vegetarian Dumpling	\$6 / 2 pieces
虹彩高扬 (南枣蒸糕) Steamed Red Date Glutinous Rice Cake	\$6 / 2 pieces
大登利市 (蜜汁叉烧包) Steamed Honey Glazed Pork Bun	\$8 / 2 pieces
腊味四溢 (腊味银丝卷) Steamed Bun wrapped with Chinese Sausage	\$8 / 2 pieces
龙凤呈祥 (黑松露芋泥蜂巢) Black Truffle with Assorted Mushroom Taro Nest Dumpling	\$8 / 2 pieces
六六大顺 (Xo 酱蒸腊味芋头糕) Steamed Yam Cake with Chinese Sausage, X.O. Sauce, Light Soya Sauce, Spring Onion	\$8 / 2 pieces

贺年甜甜蜜蜜甜
Desserts

恭贺新禧 (金盅杏汁官燕) Double-Boiled Almond Cream with Bird's Nest in Mini Pumpkin	\$68 / person
展翅高飞 (椰盅冰花官燕) Double-Boiled Birds Nest with Whole Coconut, Rock Sugar	\$68 / person
合家欢乐 (海燕潮州椰汁芋泥) Carrageen Teochew Yam Paste with Coconut Sauce	\$18 / person
双宝迎新春 (冰花桃胶炖鲜奶) Peach Reisin with Double Layer Milk, Egg White	\$22 / person
荣华富贵 (青柠雪吧菊花冻) Chilled Chrysanthemum Jelly with Green Lemon Sorbet	\$12 / person
一帆风顺 (枇杷夏枯草冻) Loquat with Chilled "Xiao Ku Cao" Jelly	\$12 / person
吉星高照 (酥皮芋茸年糕锅饼) Deep-Fried Nian Gao Pancake, Yam Paste	\$18 / portion
马到功成 (豆乳桂花马蹄糕) Chilled Osmanthus with Soya Milk Jelly	\$10 / 3 pieces
幸福团圆 (红豆斑兰砵仔糕) Red Bean with Pandan "Put Chai Ko"	\$10 / 3 pieces