

## 2022 WAN HAO LUNAR NEW YEAR 7-COURSE CELEBRATORY MENU I

金沙脆衣旗撈生

Swordfish Yu Sheng with Crispy Fish, Passion Fruit Pearl

燕窩龍蝦羹

Bird's Nest with Lobster Broth, Conpoy, Bamboo Pith, Wolfberry

陳年頭抽烤鱈魚伴芦筍

Baked Cod Fish with Premium Light Soya Sauce, Caramel Syrup, Asparagus

金沙麥雞卷拼酒釀干燒大海蝦

Sautéed Wild Tiger Prawn with Spicy & Sweet Bean Sauce, Fermented Wine Rice Paste  
With

Crispy Oatmeal Chicken Roll in Salted Egg

珊瑚沙皮海參泡魚腐

Crispy Sea Cucumber with Crab Roe Superior Sauce, Fish Curd, Chinese Mustard Green

黃金脆米臘味糯米飯

Wok-Fried Glutinous Rice with Chinese Sausage Wrap in Lotus Leaf, Crispy Rice

八寶琵琶海燕窩

Chilled 8-Treasure Carrageen with Loquat

(Lotus Nut, White Fungus, Red Date, Dried Longan, Lily Bulb, Winter Melon Candy)

**\$118.80++ per person**

(Minimum of 4 persons)

## 2022 WAN HAO LUNAR NEW YEAR 8-COURSE CELEBRATORY MENU II

鮑羅萬有旗撈生

Swordfish Yu Sheng with Abalone, Crispy Fish, Passion Fruit Pearl

官燕珊瑚阿拉斯加蟹肉羹

Bird's Nest with Alaskan Crab Meat, Crab Roe Superior Broth

魚子金湯蒸斑柳

Steamed Garoupa Fillet with Caviar, Golden Superior Sauce, Chinese Mustard Green

黑金蒜銀粉蒸河蝦

Steamed River Prawn with Black Garlic, Glass Noodles

江南百花雞

Deep-Fried Chicken Skin Stuffing with Minced Squid, Oatmeal, Tangerine Sweet Sauce

南非 5 頭鮑扣魚腐

Stewed 5-Head African Abalone with Fish Curd, Seasonal Green

黃金脆米臘味糯米飯

Wok-Fried Glutinous Rice with Chinese Sausage in Lotus Leaf, Crispy Rice

八寶琵琶海燕窩拼鳳梨奶油挞

Chilled 8-Treasure Carrageen with Loquat

(Lotus Nut, White Fungus, Red Date, Dried Longan, Lily Bulb, Winter Melon Candy)

With

Pineapple Cream Tart

**\$138.80++ per person**  
(Minimum of 4 persons)

**2022 WAN HAO LUNAR NEW YEAR  
8-COURSE CELEBRATORY MENU III**

澳洲龙虾旗捞生

Australian Lobster Yu Sheng with Swordfish, Crispy Fish, Passion Fruit Pearl

官燕珊瑚阿拉斯加蟹肉羹

Bird's Nest with Alaskan Crab Meat, Crab Roe Superior Broth

鱼子金汤蒸雪鱼

Steamed Cod Fish with Caviar, Chinese Mustard Green, Golden Superior Sauce

江南百花鸡

Deep-Fried Chicken Skin Stuffing with Minced Squid, Oatmeal, Tangerine Sweet Sauce

双蒸酒上汤焖大河虾

Braised Wild River Prawn with Superior Stock, Duo Chinese Wine

30 头干鲍鹅掌花菇鹅掌煲

Braised 30-Head Dried Abalone with Shiitake Mushroom, Goose Web

生拆膏蟹蒸生炒腊味糯米饭

Steamed Live Crab with Crab Roe

and

Wok-Fried Glutinous Rice and Hong Kong Chinese Sausage

金盅杏露雪蛤拼凤梨奶油挞

Double-Boiled Hashima with Almond Puree in Mini Pumpkin

**\$168.80++ per person**  
(Minimum of 4 persons)

## 2022 WAN HAO LUNAR NEW YEAR 8-COURSE PREMIUM MENU

至尊魚生撈起

Lucky Imperial Yu Sheng

Australian Lobster, Hokkaido Scallop, Sea Urchin, Swordfish, Salmon Roe, Caviar, Swordfish

鴻運乳豬全體

Suckling Pig

松茸燉關東遼參

Double-Boiled Tricholoma Matsutake Mushroom with Premium Sea Cucumber

港式多寶魚

Hong Kong Style Steamed Turbot Fish

松露鵝肝大良龍蝦鮮奶盞

Sautéed Australian Lobster with Fresh Milk Egg White, Black Truffle, Puff Nest  
With

Pan-Fried Foie Gras

南非 22 頭干鮑伴脆皮花膠

Braised African 22-Head Abalone with Crispy Fish Maw, Asparagus

沙鍋臘味飯

Soya Sauce Rice with Chinese Sausage & Cured Duck in Claypot

金箔官燕北海道蜜瓜露

Bird's Nest with Hokkaido Premium Melon

**\$208.80++ per person**

(Minimum of 5 persons)

\*At least 2-day advanced reservations required