

W A N H A O 萬豪軒
C H I N E S E R E S T A U R A N T



上等中国茶

PREMIUM CHINESE TEA

人参茶王 Ginseng Oolong

14.00 | Per Person

这至高品质的乌龙茶是采用手工摘采的春茶，来自中国福建安溪一带，每一片茶叶由采茶人精心挑选，专摘嫩芽。此茶香醇，特色在于即使泡了第七壶，仍能保留芳香。加入具中药疗效的人参可增进茶的韵味。浓郁爽口的乌龙茶香带有淡雅清新的人参回味，口味均衡。这清黄的茶汤能滋补身体，补充体力，也可消除胆固醇、排毒。用餐时搭配饮用有助于消化、增进食欲。

Known as the King's tea, this top quality Oolong tea is hand harvested and handpicked in Spring in the Anxi region of Fujian, China. A mixture of the finest Oolong tea and quality ginseng, this tea is aromatic and retains its strength of flavour even after the 7th infusion. With a floral orchid-like aroma and lingering sweetness, this tea lowers cholesterol and improves digestion.

宫廷普洱 Imperial Pu-Erh

12.00 | Per Person

这是饮茶行家爱收藏的精致茶品。我们的宫廷普洱来自中国云南，曾是清朝时代献给宫廷的贡品。茶叶经由手工小心地收成与加工以确保没有不必要的损伤，然后存放于干燥处让它自然陈化十八年。此茶汤色朱红，味浓顺口，带有综合性醇厚的香味，是典型的普洱风味。它含有高抗氧化剂，可降低胆固醇，助减肥或保持体重

A timeless classic and a sophisticated tea from Yunnan, China, the Imperial Pu-Erh was once presented as a tribute during the Qing Dynasty. Delicate and nutrient-rich tea leaves are specially selected and naturally aged in dry storage for more than 15 years to cultivate the deep oaky palate with subtle hints of dried figs. This sombre brown tea liquor tantalises the palate with a rich body, bold woody character with notes of cedar wood. This tea lowers cholesterol levels and aids in weight loss.

冻顶乌龙 High Mountain Dong Ding Oolong

14.00 | Per Person

冻顶乌龙是台湾半岛的名产。此乌龙茶有浓厚、美味的兰花香。它沏出来的色泽淡雅，风味十足。此茶有助于排毒、降低胆固醇。

Originating from Yong Long village, just above Dong Ding Mountain in Taiwan, the Dong Ding Oolong is a medium oxidised, heavily roasted tea with a hearty, complex and robust character. This tea boasts roasted summer squash flavours, nutty notes and a tangy, clean finish with just the right amount of astringency. This tea lowers cholesterol and boosts the immune system.

花茶

FLOWER TEA

东方美人 Eastern Beauty

15.00 | Per Person

亚洲最著名及独特的好茶之一，它是由千日红、茉莉花及菊花完美融合而成，俨然是全世界其中一种最香的茶。极致细滑，果香萦绕，而且还带有天然甜蜂蜜和花卉的味道，它能洗涤身心，提神醒脑，促进消化并预防老化。

One of the most famous and unique Asian teas, this tea contains Globe Amaranth, Jasmine and Chrysanthemum that are blended to produce one of the most aromatic cup of teas. Delicately smooth and fruity, with naturally sweet honey and floral undertones, this tea rejuvenates one's body and mind, improves digestion and prevents aging.

锦上添花 Morning Blossom Pearl

12.00 | Per Person

这令人惊叹的茶品经过巧思妙手扎成一个心形，散开后会展露康乃馨花。这超凡的茶带有复杂、迷人的香气，满足品茶行家的口舌之欲。具有止咳定喘、清肝散结、护肤养颜。

This green tea brings an exciting element of theatre and drama to the familiar pleasures of tea drinking. When steeped, the Morning Blossom Pearl tea unfurls to reveal a nicely scented Carnation flower within green tea leaves. Strong in aroma, this tea yields the fresh, smooth taste of green tea while regulating breathing and improving the complexion.

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OCTOBER 2018

上等中国茶

PREMIUM CHINESE TEA

凤凰单枞 Phoenix Supreme

15.00 | Per Person

凤凰单枞是水仙中的极品。产于广东省的凤凰山区。茶味享爽回甘，耐冲泡。常饮可延缓细胞化，降血压和清热。

Phoenix Supreme is selectively handpicked from the famous Wudong peak of Phoenix Mountain, in Guangdong province. Harvested 1,400 metres above sea-level, the light golden liquor boasts a fragrant, fruity aroma and a refreshing flavour. This premium tea releases tension and lowers cholesterol.

八宝茶 Eight Treasures

12.00 | Per Person

八宝茶特别混合了八种滋补材料：红枣、枸杞子、桂圆、菊花、茉莉花茶叶、人参、甘草和玫瑰花蕾。这些药材、茶叶和花的结合呈现出味道甘淡的茶汤和清新的口味。常喝此茶相信有助于降低胆固醇、帮助血液循环并且强化身体免疫系统。

A famous Chinese herbal tea originating from Yunnan, China, the Eight Treasures tea comprises a special blend of Chinese wolfberries, dried longan fruits, Chrysanthemum flowers, Jasmine tea, ginseng, liquorice and rose buds. A light and soothing tea, it lowers cholesterol, boosts blood circulation and strengthens the immune system.

银针白毫 Silver Needle

12.00 | Per Person

银针白毫是中国福建白茶当中最稀有、最引人入胜的白茶。每一朵花蕾披满白茸毛，触感柔软。沏出的茶色呈现光亮的淡金黄，味如熟瓜温和、顺口，真是典雅的极品。有证据显示此白茶比绿茶含有更有效的抗氧化剂。

One of the best teas in Fujian, China, the leaves of this tea are uniquely beautiful and silver tipped. Delicate and refreshing with a sweet and silky ending, this light-bodied tea is commonly perceived as an antioxidant-rich alternative.

明前龙井 First Flush Dragon Well

13.00 | Per Person

龙井是中国著名的绿茶之一。中国是最早制作龙井茶的地方，有大约1,200年的历史。用来制作茶叶的新芽赶在清明节来临前收成，然后将之投入极费功夫的干燥过程。制作出来的茶叶表面平滑，茶汤呈浅玉色，口感清新、甘甜、清淡，带有一丝甘栗味。传统上，此茶品曾是献给历代中国皇帝的贡品。它是素负盛誉可恢复体魄、帮助消化和降低血压的名茶，也具有抗胆固醇剂和抗氧化剂。我们的龙井确是此类高尚茶品中的一级名茶，品质优越。

A highly treasured green tea with an estimated history of 1,200 years, the First Flush Dragon was once reserved for China's Emperor and government officials. The delicate leaves yield a flavourful and full-bodied cup, is refreshing and embodies a slightly nutty flavour. This tea promotes digestion, lowers blood pressure and contains antioxidants.

南京雨花 Rain Flower

14.00 | Per Person

这新异的绿茶种植于中国江苏省，被誉为中国最佳的茶品之一。收成时采用一芽一叶的标准，确保每一杯的南京雨花都是爽口芬芳的见证！此茶也具有抗胆固醇剂和抗氧化剂。

A unique green tea, the Rain Flower tea is grown widely in Jiangsu province, China. A pleasant astringency balanced with sweet notes, this premium tea boasts a soft, sweet-earthy flavour with refreshing, delicate aroma. The flowery sweet taste and aftertaste slowly grows as you drink the tea. This tea prevents cancer and reduces stress.

桂花黄金 Yellow Treasure Flower

15.00 | Per Person

这是一种半发酵且味道较浓的高级乌龙茶。含有的桂花为此乌龙茶添加了既浓厚又怡人的馥郁花香。它是脂肪与胆固醇的乳化剂，也在多数时候有助于消化、增进食欲。

A wonderful blend of the highest quality green Oolong and yellow Osmanthus flower, Oolong tea enhances the depth and richness of the tea while Osmanthus flower provides a hint of sweetness. Multi-layered yet easy to drink, this is an excellent tea to drink after a meal as it aids digestion and the metabolising of fats.

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OCTOBER 2018

万豪精选点心

DIM SUM

蒸类 STEAMED

蚝皇虾苗鲜竹卷 Steamed Shrimp Roll with Tobiko and Oyster Sauce	5.00 2 Pieces
羊肚菌带子饺 Steamed Scallop and Morel Mushroom Dumpling	5.00 2 Pieces
晶莹鲜虾饺 Steamed Shrimp Dumpling	5.00 2 Pieces
 黑菌虫草花鲜虾饺 Steamed Shrimp Dumpling with Black Truffle and Cordyceps Flower	6.00 2 Pieces
干蒸烧卖 Steamed Pork Siew Mai	5.00 2 Pieces
翡翠蔬饺 Steamed Crystal Skin Vegetarian Dumpling	4.50 2 Pieces
川味抄手 Poached Pork and Prawn Dumpling with Spicy Szechuan Vinegar Sauce	8.00 4 Pieces
水晶韭菜球 Steamed Pork Dumpling with Chives	5.00 2 Pieces
虾米荷香糯米鸡 Steamed Glutinous Rice with Dried Shrimp, Chicken and Mushroom	5.00 Per Piece
蜜汁叉烧包 Steamed Honey-Glazed Pork Bun	5.00 2 Pieces
竹碳黄金流沙包 Steamed Charcoal Bun with Salted Egg Custard	5.00 2 Pieces
南翔小笼包 Steamed Pork Xiao Long Bao	5.00 2 Pieces
豉汁蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	5.50 Per Portion
黑蒜蒸排骨 Steamed Spare Ribs with Black Garlic Sauce	5.50 Per Portion

Chef's Recommendation

** This Dim Sum menu is only available for lunch*

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脆皮奶皇包 Crispy Custard Bun	5.00 2 Pieces
红豆松糕 Steamed Red Bean Sponge Cake	5.00 2 Pieces
潮州蒸粉果 Steamed 'Fen-Guo' Chicken with Peanut, Dried Shrimp, Chive and Preserved Vegetable	4.50 2 Pieces
精选肠粉 (鲜虾 / 叉烧 / 带子 / 斋) Rice Noodle Roll Choice of Filling: Prawn / Honey-Glazed Pork / Scallop / Preserved Vegetable	5.50 Per Portion
香芒鲜虾脆肠粉 Crispy Rice Roll with Mango and Prawn	6.50 Per Portion
煎/炸/烤 PAN-FRIED/DEEP-FRIED/BAKED	
香煎腊味萝卜糕 Pan-Fried Radish Cake with Preserved Meat	5.00 2 Pieces
荔枝明虾角 Deep-Fried Prawn Dumpling with Lychee and Special Mayonnaise	5.50 2 Pieces
金华鲍鱼炸芋角 Deep-Fried Taro Dumpling with Mini Abalone and Scallop	11.00 2 Pieces
鲜虾腐皮卷 Deep-Fried Beancurd Skin Roll with Prawn	5.00 2 Pieces
香芒虾筒 Deep-Fried Prawn Roll with Mango	5.00 2 Pieces
菠萝叉烧餐包 Baked Crispy Honey-Glazed Pork Bun	5.00 2 Pieces
蜜汁叉烧酥 Baked Crispy Honey-Glazed Pork Puff	5.00 2 Pieces
港式酥皮蛋挞 Baked Egg Tart	5.00 2 Pieces

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开胃菜

APPETISERS

风味肉松金瓜片 Crispy Pumpkin with Chicken Floss	12.00 Per Portion
金砖豆腐伴黑菌沙律酱 Deep-Fried Beancurd with Black Truffle Mayonnaise	15.00 Per Portion
卤水素鹅卷 Marinated Beancurd Skin Roll	12.00 Per Portion
川味蜂窝菌 Chilled Yellow Morel Marinated with Szechuan Sauce	15.00 Per Portion
红油汾蹄 Chilled Pig Tendon with Chilli Oil Vinegar	16.00 Per Portion
海带椒盐银针鱼 Deep-fried Whitebait Fish with Seaweed, Salt and Pepper	16.00 Per Portion
豉油皇脆皮鱼 Deep-fried Fish Fillet with Soy Superior Sauce	16.00 Per Portion

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烧味類

BARBECUED DELIGHTS

👑 爱尔兰片皮鸭 (两食) Irish Roast Duck with Chinese Crêpe (Served in Two Courses)	68.00 Half	128.00 Whole
👑 北京片皮鸭 (两食) Peking Duck with Chinese Crêpe (Served in Two Courses)	48.00 Half	90.00 Whole
鸿运乳猪全体 (两食) Whole Roast Suckling Pig with Chinese Crêpe (Served in Two Courses)	188.00 Half	368.00 Whole
乳猪件 Sliced Roast Suckling Pig		38.00 Per Portion
烧味二拼 (可选以下二种) Specialty Barbecue Duo Platter of Your Choice	32.00 Small	48.00 Medium 64.00 Large
烧味三拼 (可选以下三种) Specialty Barbecue Trio Platter of Your Choice	40.00 Small	60.00 Medium 80.00 Large
碳烧花腩肉 Roast Pork Belly		20.00 Per Portion
👑 西班牙猪颈叉烧 Spanish Iberico Pork Char Siew		26.00 Per Portion
川味海蜇头 Chilled Spiced Jellyfish Head		15.00 Per Portion
贵妃鸡 Chilled Chicken with Chinese Spice and Chinese Wine	20.00 Small	30.00 Medium 60.00 Large
烧鸭 Roast Duck	25.00 Small	40.00 Medium 80.00 Large

👑 Chef's Recommendation

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湯羹類

SOUPS

 芙蓉蟹肉干烧燕窝 (另附高汤) Stewed Bird's Nest with Egg White, Crab and Superior Soup	68.00 Per Person
玉液官燕蟹肉羹 Braised Bird's Nest with Crab in Superior Broth	68.00 Per Person
蟹皇官燕 Braised Bird's Nest with Crab and Crab Roe	68.00 Per Person
金华花胶炖津胆 Double-Boiled Fish Maw with Baby Cabbage in Chicken Bisque	38.00 Per Person
羊肚菌竹笙炖鲍鱼 Double-Boiled Abalone with Morel Mushroom in Chicken Soup	38.00 Per Person
蟹皇龙虾雪蛤羹 Braised Superior Stock with Hashima, Lobster and Crab Roe	36.00 Per Person
黄焖一品海味羹 Braised Golden Superior Stock with Shredded Abalone, Fish Maw, Sea Cucumber and Bamboo Shoot	22.00 Per Person
玉米鲜蟹肉羹 Braised Sweet Corn Broth with Crab	16.00 Per Person
文丝海鲜酸辣羹 Hot and Sour Soup with Assorted Seafood and Shredded Beancurd	16.00 Per Person
时日例汤 Soup of the Day	15.00 Per Person

 Chef's Recommendation

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海味类

ABALONE AND SEA CUCUMBER

佛跳墙*

鲍鱼,花胶,海参,瑶柱,人参,日本花菇,蹄筋,金华火腿,乌鸡

Buddha Jumps Over the Wall

Abalone, Bird's Nest, Fish Maw, Sea Cucumber, Conpoy, Ginseng, Japanese Shiitake Mushroom, Tendon, Chinese Ham and Black Chicken

128.00 | (15-Head) Per Person

*3天前预订 *Minimum of 3-day Pre-Order Required*

秘制澳洲干鲍-12头

Australian Premium Dried Abalone with Superior Abalone Sauce

328.00 | (12-Head) Per Person

黑松露澳洲5-头鲍扣天白菇

Australian Abalone with Japanese Shiitake Mushroom and Superior Truffle Sauce

45.00 | (5-Head) Per Person

秘制澳洲5-头鲍扣海参

Australian Abalone with Sea Cucumber and Chef's Secret Sauce

45.00 | (5-Head) Per Person

秘制南非干鲍扣天白菇 (15-头 / 22-头)

South African Dried Abalone with Japanese Shiitake Mushroom and Chef's Secret Sauce

128.00 | (15-Head) Per Person

98.00 | (22-Head) Per Person

秘制南非干鲍扣海参 (15-头 / 22-头)

South African Dried Abalone with Sea Cucumber and Chef's Secret Sauce

138.00 | (15-Head) Per Person

108.00 | (22-Head) Per Person

秘制南非干鲍扣鹅掌 (15-头 / 22-头)

South African Dried Abalone with Goose Web and Chef's Secret Sauce

138.00 | (15-Head) Per Person

108.00 | (22-Head) Per Person

秘制南非40-头干鲍伴翠蔬

South African Dried Abalone with Seasonal Greens and Superior Sauce

45.00 | (40-Head) Per Person

玉液辽参酿黑豚肉

Braised Guandong Sea Cucumber Stuffed with Minced Iberico Pork in Chicken Bisque

88.00 | Per Person

万豪一品煲

南非40-头干鲍,花胶,海参,鹅掌,天白菇

Wan Hao Premium Claypot

South African Dried Abalone, Fish Maw, Sea Cucumber, Goose Web and Japanese Shiitake Mushroom

98.00 | (40-Head) Per Person

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海鲜类

SEAFOOD

👑△ 石斑片西芹 (XO酱/白胡椒酱/老干妈酱/蒜茸) Stir-Fried Garoupa Fillet and Celery with choice of: XO Sauce / White Pepper Sauce / Spicy Sauce / Garlic	42.00 Small	63.00 Medium	84.00 Large
△ 黑菌虾球玉带 Stir-Fried Scallop, Prawn and Celery with Black Truffle Sauce	42.00 Small	63.00 Medium	84.00 Large
△ 榄酱香煎玉带 Pan-fried Hokkaido Scallop in Olive Paste	36.00 Small	54.00 Medium	72.00 Large
△ 生拆蟹肉炒鲜奶 Fresh Milk Stir-Fried Crab with Egg White, Shrimp Roe and Broccoli	36.00 Small	54.00 Medium	72.00 Large
柚子果仁虾球 Deep-Fried Prawn with Yuzu Dressing and Dried Fruit	36.00 Small	54.00 Medium	72.00 Large
👑△ 黑松露蛋黄酱伴炸虾球 Deep-Fried Prawn with Black Truffle Mayonnaise and Broccoli	36.00 Small	54.00 Medium	72.00 Large
👑△ 黄日麦香虾 Deep-Fried Prawn with Salted Egg Yolk and Oatmeal	36.00 Small	54.00 Medium	72.00 Large
△ 金瓜奶黄虾 Deep-Fried Prawn with Pumpkin Butter Sauce	36.00 Small	54.00 Medium	72.00 Large
赛螃蟹 Baked Cod Fish with Egg White			30.00 Per Person
△ 青椒酱香酥比目鱼 Deep-fried Pacific Halibut with Green Chilli Sauce			30.00 Per Person

👑 Chef's Recommendation

△ Available in Single Portion for Single Diners

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生猛海鲜 LIVE FISH

顺壳鱼 Soon Hock	12.00 Per 100 Gram
海老虎斑 Tiger Garoupa	15.00 Per 100 Gram
红斑 Red Garoupa	15.00 Per 100 Gram

遨遊四海烹調方式 CHOICE OF PREPARATION:

红烧砂锅 Braised in Claypot

凤梨火蒜锅 Braised with Pineapple, Garlic, Tomato, Pickled Vegetable and Chilli

清蒸 Steamed with Superior Soy Sauce

潮州蒸 Steamed, Teochew Style

油浸 Deep-Fried with Spring Onion, Ginger and Superior Soy Sauce

糖醋炸 Deep-Fried with Sweet and Sour Sauce

万豪金华一品鱼煲 Wan Hao Special Superior Stock (Additional Charge of 16.00)
(Bamboo Pith, Chinese Ham, Mushroom, Giant Top Shell, Seasonal Green)

生猛海鲜 PREMIUM LIVE FISH

忘不了* Empurau	Seasonal Price Per 100 Gram
老鼠斑* Panther Garoupa	Seasonal Price Per 100 Gram
青衣* Green Wrasse	Seasonal Price Per 100 Gram
多宝鱼* Turbot	Seasonal Price Per 100 Gram
东星斑* Coral Trout	22.00 Per 100 Gram

遨遊四海烹調方式 CHOICE OF PREPARATION:

一鱼两食 Served in Two Courses

黑蒜蒸 Steamed with Black Garlic Sauce

豆豉川味干锅 Braised with Spicy Black Bean Sauce in Claypot

炸避风塘 Wok-Fried with Deep-Fried Garlic, Spicy Hong Kong Style 'Bi Feng Tang'

XO酱 Stir-Fried with XO Sauce

白胡椒酱 Stir-Fried with White Pepper Sauce, Garlic, Onion and Spring Onion

黑松露酱 Stir-Fried with Black Truffle Paste

2天前预订 *Minimum of 2-day Pre-Order Required

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生猛海鲜

LIVE SEAFOOD

鲜虾 Live Prawn	8.00 Per 100 Gram
醉虾 Drunken Prawn	15.00 Per 100 Gram
本地龙虾 Local Lobster	22.00 Per 100 Gram
螃蟹 Live Crab	12.00 Per 100 Gram

遨遊四海烹調方式 CHOICE OF PREPARATION:

- 花雕蒸 Steamed in Chinese Wine
- 沙锅浓汤丝苗 Poached Rice with Superior Stock
- 辣椒汁 Wok-Fried with Chilli Sauce, Singapore Style
- 白胡椒 Wok-Fried with White Pepper Sauce
- 古法避风塘 Wok-Fried with Deep-Fried Garlic, Spicy Hong Kong Style 'Bi Feng Tang'
- 黄日咸蛋焗 Wok-Fried with Salted Egg Yolk Sauce
- 金瓜奶黄 Wok-Fried with Pumpkin Butter Sauce (Additional Charge of 8.00)

象拔蚌* Geoduck	Seasonal Price Per 100 Gram
阿拉斯加巨蟹* Alaskan King Crab	Seasonal Price Per 100 Gram
澳洲龙虾* Australian Lobster	Seasonal Price Per 100 Gram
竹蚌* (Minimum of Three Pieces) Bamboo Clam	20.00 Per Piece

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肉类 MEAT

鸡 CHICKEN

万豪炸子鸡 28.00 | Half 56.00 | Whole
Wan Hao Signature Crispy Chicken

花雕火蒜焖鸡 28.00 | Small 42.00 | Medium 56.00 | Large
Braised Chicken Fillet with Garlic in Chinese Wine

△ 虾酱师傅滑鸡煲 28.00 | Small 42.00 | Medium 56.00 | Large
Braised Chicken Fillet with Chinese Leek, Mushroom, Garlic and Onion

△ 京葱酱爆鸡柳 22.00 | Small 33.00 | Medium 44.00 | Large
Wok-Fried Chicken Fillet with Chinese Leek and Home-Style Spicy Sauce

牛 BEEF

🍷△ 黑蒜酱牛柳粒 38.00 | Small 57.00 | Medium 76.00 | Large
Wok-Fried Beef Tenderloin with Black Garlic Sauce and Shiitake Mushroom

△ 话梅晶梨牛柳粒 30.00 | Small 45.00 | Medium 60.00 | Large
Wok-Fried Beef Tenderloin with Chilled Marinated Sour Plum Pear and Light Wasabi Sauce

果皮文火焖肥牛 38.00 | Small 75.00 | Large
Braised American Beef Short Ribs (Boneless) with Mandarin Orange Peel

△ 酱香焖牛肋骨 36.00 | Small 72.00 | Large
Braised Beef Short Ribs with Chinese Spices

猪 PORK

🍷 香芋腊味黑豚肉 36.00 | Small 54.00 | Medium 72.00 | Large
Braised Iberico Pork with Chinese Sausage and Yam

🍷△ 金桔蜜汁肉骨 36.00 | Small 54.00 | Medium 72.00 | Large
Pork Ribs with Mandarin Orange Sauce

△ 故乡酱爆炒黑豚肉 30.00 | Small 45.00 | Medium 60.00 | Large
Wok-Fried Iberico Pork with Home-Style Spicy Sauce

△ 酸甜黑豚肉 28.00 | Small 42.00 | Medium 56.00 | Large
Sweet and Sour Iberico Pork

🍷 Chef's Recommendation

△ Available in Single Portion for Single Diners

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OCTOBER 2018

菜及豆腐類

VEGETABLES AND BEANCURD

△ 瑶柱金菇海苔豆腐 Braised Homemade Seaweed Beancurd with Conpoy and Shredded Mushroom	24.00 Small	36.00 Medium	48.00 Large
野菌海带豆腐煲 Braised Assorted Mushroom with Seaweed Beancurd served in Claypot	26.00 Small	39.00 Medium	52.00 Large
△ 豆瓣酱肉碎四季豆 Wok-Fried String Bean with Minced Pork and Szechuan Chilli Sauce	20.00 Small	30.00 Medium	40.00 Large
海中宝小炒皇 Wok-Fried Assorted Premium Seafood with Bean Sprout and Crispy Conpoy	30.00 Small	45.00 Medium	60.00 Large
瑶柱蟹肉桂花银芽 Sautéed Crab Meat with Conpoy in Egg and Bean Sprout	28.00 Small	42.00 Medium	56.00 Large
👑△ 浓汤玉鲍丝浸苋菜苗 Poached Sharp Spinach with Shredded Top Shell in Superior Broth	22.00 Small	33.00 Medium	44.00 Large
△ 三皇蛋灼苋菜苗 Poached Sharp Spinach with Assorted Egg in Superior Stock	22.00 Small	33.00 Medium	44.00 Large
△ 双虾炒苋菜苗 Stir-Fried Sharp Spinach with Minced Shrimp, Tobiko and Garlic	24.00 Small	36.00 Medium	48.00 Large
△ 夏果水芹香 Wok-Fried Lotus Root with Assorted Vegetable and Macadamia in Yam Basket	22.00 Small	33.00 Medium	44.00 Large
△ XO酱翠蔬炒鲜菌 Wok-Fried Fresh Assorted Mushroom, Crispy Lotus Root, Seasonal Green and Red Pepper with XO Sauce	20.00 Small	30.00 Medium	40.00 Large
👑 Chef's Recommendation			
△ Available in Single Portion for Single Diners			

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时蔬

SEASONAL VEGETABLES

芦笋 Asparagus	24.00 Small	36.00 Medium	48.00 Large
香港芥兰 Hong Kong Kai Lan	18.00 Small	27.00 Medium	36.00 Large
香港菜心 Hong Kong Choy Sum	18.00 Small	27.00 Medium	36.00 Large
苋菜 Sharp Spinach	18.00 Small	27.00 Medium	36.00 Large
西兰花 Broccoli	18.00 Small	27.00 Medium	36.00 Large
菠菜 Spinach	18.00 Small	27.00 Medium	36.00 Large

遨遊四海烹調方式 CHOICE OF PREPARATION:

蒜茸 Stir-Fried with Minced Garlic

蚝油 Stir-Fried with Oyster Sauce

上汤 Poached with Superior Stock and Wolfberry

白灼 Poached with Soy Sauce

清炒 Plain Sautéed

XO醬 XO Sauce (Additional Charge of 2.00)

蟹肉扒 Crab Sauce (Additional Charge of 5.00)

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OCTOBER 2018

饭及面類

RICE AND NOODLES

△ 万豪一品炒饭 Wan Hao Fried Rice with Diced Scallop, Shrimp, Crab, Conpoy and Diced Vegetable	30.00 Small	45.00 Medium	60.00 Large
△ 三鲜榄酱炒饭 Wok-Fried Rice with Trio Seafood and Olive Paste	28.00 Small	42.00 Medium	56.00 Large
△ 蟹肉/鲜菇干炒伊面 Wok-Fried Ee-Fu Noodle with Crab or Mushroom	24.00 Small	36.00 Medium	48.00 Large
△ 鱼香海鲜新化米粉 Braised Heng Hua Vermicelli with Assorted Seafood, Salted Fish, Conpoy and Diced Vegetable	28.00 Small	42.00 Medium	56.00 Large
△ 干炒牛肉河粉 Wok-Fried Rice Noodle with Sliced Beef, Bean Sprout and Shredded Onion	26.00 Small	39.00 Medium	52.00 Large
△ 福建炒面线 Wok-Fried Mee Sua with Honey-Glazed Pork and Shrimp	22.00 Small	33.00 Medium	44.00 Large
△ XO极品酱海鲜炒面线 Wok-Fried Mee Sua with Assorted Seafood in XO Sauce	24.00 Small	36.00 Medium	48.00 Large
海鲜煎生面 Pan-Fried Crispy Wonton Noodle with Scallop, Prawn, Fish and Seasonal Vegetable in Superior Sauce	24.00 Small	36.00 Medium	48.00 Large
△ XO酱大虾鱼茸面 Braised Giant Tiger Prawn with Fish Paste Noodle in XO Sauce			28.00 Per Person
龙虾生滚丝苗 Braised Lobster with Assorted Seafood, Fresh Mushroom, Tomato and Rice			22.00 Per 100 Gram

△ Available in Single Portion for Single Diners

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OCTOBER 2018

精选甜品 DESSERTS

冰花椰盅炖官燕 Double-Boiled Bird's Nest with Rock Sugar in Whole Coconut	68.00 Per Person
万寿果雪蛤 Double-Boiled Hashima with Papaya and White Fungus	20.00 Per Person
六味桃脂 (冷/热) Double-Boiled Peach Resin with Red Date, Longan, Candied Melon, White Fungus and Malva Nut (Cold / Hot)	18.00 Per Person
火龙果红酒雪 Chilled Lemongrass Jelly with Red Wine Granite and Diced Dragon Fruit	13.00 Per Person
椰汁雪糕杨枝甘露 Chilled Mango Sago Pomelo with Coconut Ice Cream	12.00 Per Person
 紫糯米椰子冻 Chilled Coconut Pudding with Purple Glutinous Rice Purée	12.00 Per Person
香芒布丁伴鲜果 Chilled Mango Pudding with Fresh Fruit	10.00 Per Person
香茅冻伴青柠雪芭 Chilled Lemongrass Jelly with Lemon Sherbet	10.00 Per Person
红豆椰汁糕 Chilled Coconut and Red Bean Jelly	16.00 4 Pieces
酥炸黄金果 Deep-Fried Crispy Durian	18.00 4 Pieces
豆沙锅饼 Deep-Fried Crispy Pancake with Red Bean Paste	12.00 Per Portion
杏仁茶芝麻汤圆 Almond Cream and Glutinous Rice Ball	12.00 Per Person

Chef's Recommendation

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OCTOBER 2018

康益身心篇

VEGETARIAN DELIGHTS

湯類 SOUPS

- 黃焗彩虹羹 15.00 | Per Person
Braised Assorted Shredded Vegetable with Shredded Mushroom
- 紅梅碧綠白玉羹 15.00 | Per Person
Braised Spinach with Minced Carrot and Beancurd Broth
- 養生滋補素猴頭菇湯 15.00 | Per Person
Double-Boiled Monkey Head Mushroom with Chinese Herb

素食譜 MAINS

- △ 青芥末沙律鮮野菌 20.00 | Small
Deep-Fried Assorted Fresh Mushroom with Wasabi Mayonnaise
- △ 潮式蒸海寶素仙斑余 32.00 | Small
Teochew Style Steamed Handmade Vegetarian Garoupa
- △ 康寧鮮菇類拔萃 20.00 | Small
Assorted Mushroom with Seasonal Green
- △ 大地香椿繪豆腐 20.00 | Small
Braised Vegetarian Chicken and Beancurd in Xiang Chun Sauce
- △ 蜜桃草莓咕嚕豆扎 28.00 | Small
Deep-fried Beancurd Skin with Peach and Strawberry in Hawthorn Sauce
- △ 宮保腰果素猴頭菇 24.00 | Small
Wok-Fried Monkey Head Mushroom and Cashew Nut with Gong Bao Sauce

素食面 NOODLES

- △ 南方東洋繪伊面 20.00 | Small
Braised Ee-Fu Noodle with Braised Shredded Carrot and Assorted Mushroom
- △ 素仙干炒烏冬面 20.00 | Small
Wok-Fried Udon Noodle with Assorted Mushroom and Beancurd Skin

△ Available in Single Portion for Single Diners

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