



2021 LUNAR NEW YEAR TREASURES A LA CARTE DELICACIES

万豪鸿运发财鱼生 Prosperity Yu Sheng

(蜜桃鱼生酱或传统鱼生酱)

(Choice of Mandarin Orange Or Traditional Sauce)

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



Add-ons

三文鱼 Salmon	\$25 / per portion
吞拿鱼 Tuna	\$25 / per portion
海胆 Sea Urchin	\$68 / per portion
北海道带子 Hokkaido Scallop	\$35 / per portion
迷你鲍鱼 Mini Abalone	\$68 / per portion
澳洲鲜鲍 Sliced Australian Fresh Abalone	\$68 / per portion
波士顿龙虾 Boston Lobster (Cooked)	\$68 / per piece



贺年精选盆菜
Prosperity Pen Cai

盆满钵满 (黄金盆菜) Wan Hao Imperial Pot of Prosperity	\$688 / 6 persons	\$1088 / 8 to 10 persons
3 头澳洲鲜鲍, 原粒瑶柱, 海参, 花胶, 脆皮沙井金 蚝, 鹅掌, 醉仙鸡, 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, Drunken Chicken, Conpoy, Sea Cucumber, Fish Maw, Crispy Dried Oyster, Goose Feet, Drunken Chicken, Whole Pig Trotter, Black Moss Fish Paste, Japanese Shiitake Mushroom, Baby Chinese Cabbage, Black Moss, White Radish, Beancurd Skin, Broccoli		
贵妃煲 Eight Treasures Imperial Pot		\$788 / 8 to 10 persons
燕窝, 10 头澳洲汤鲍, 花胶, 酿福袋, 鲜虾, 蹄筋, 鸡, 日本 花菇 Bird's Nest, 10-head Australian Abalone, Fish Maw, Dace Fish Beancurd Bag, Live Prawn, Pork Tendon, Chicken, Japanese Shiitake Mushroom		



贺年精选小菜
Specialties

开胃菜

Appetiser

冰镇百香果鲜茄 Cherry Tomato Marinated with Passionfruit		\$12 / per portion
七味鱿鱼须 Seven-Spice Cuttlefish Tentacles		\$18 / per portion
奇味金蚝 Deep-Fried Sha-Jing Oyster with Five Taste Sauce		\$18 / per portion
蜜汁海兔子 Crispy Baby Squid with Garlic Honey Sauce		\$18 / per portion
千层腌黄瓜伴芝麻酱 Chilled Marinated Cucumber with Sesame Sauce		\$12 / per portion

贺年烧味
Barbecue Delights

犬声告旦（万豪炸子鸡） Wan Hao Signature Roast Chicken	\$30 / half	\$58 / whole
鹏程万里（金牌人参爱尔兰烧鸭） Wan Hao Signature Irish Roast Duck	\$68 / half	\$128 / whole
乳香琵琶鸭 Wan Hao Pi-Pa Roast Duck	\$60 / half	\$108 / whole
鞭炮齐鸣（炭烧花腩肉） Crispy Roast Pork Belly		\$24 / per portion

Available from 20 January to 26 February 2021 at Wan Hao Chinese Restaurant
Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)



灿烂辉煌 (西班牙叉烧) \$30 / per portion
Honey Iberico Pork Char Siew

正财就手 (香糟汁伴金沙熏元蹄) \$58 / 4 -6 persons
Crispy Pork Trotter with Fermented Red Rice Sauce

贺年汤
Soups

加官晋爵 (官燕饺蟹粉汤) \$68 / per person
Bird's Nest Dumpling with Crab Roe Superior Soup

萬象更新 (宫廷金菊炖鲍鱼) \$38 / per person
Double-Boiled Abalone with White Peony, Yellow
Beancurd Chrysanthemum

竹歲平安 (羊肚菌金华花胶汤) \$28 / per person
Braised Fish Maw with Morel Mushroom & Wolfberry
in Superior Stock

贺年海味
Premium Seafood

延年益寿 (12 头许榕溏心鲍鱼伴鹅肝) \$328 / per piece
Braised 12-Head Xu-Rong Abalone with Foie Gras,
Goose Feet & Seasonal Green

黄金满屋 (15 头南非溏心鲍鱼伴鱼子酱) \$168 / per person
Braised 15-Head African Abalone with Crispy Sea
Cucumber & Seasonal Green

心想事成 (30 头南非溏心鲍鱼伴花胶) \$88 / per person
Braised 30-Head African Abalone with Fish Maw &
Seasonal Green



心心相印 (辽参伴 3 头澳洲鲍鱼) \$128 / per person
Braised 3-Head Australian Abalone with Premium
Sea Cucumber & Seasonal Green

一品海味煲 \$98 / per person
Braised 5-Head Abalone with Sea Cucumber, Fish
Maw, Goose Feet, Conpoy & Broccoli

海鮮
Seafood

百花迎春 (水蜜桃脆皮龙虾球) \$46 / small
Deep-Fried Lobster with White Peach Sauce

连年有余 (波士顿龙虾炒鲜奶) \$68 / small
Wok-Fried Boston Lobster with Caviar, Egg White,
Fresh Milk, Gold Leaf & Broccoli

大吉利市 (金沙奶油煎大海虾) \$25 / per piece
Braised Giant Prawn with Salted Egg Cream Sauce

白胡椒粉丝大海虾 \$25 / per piece
Braised Giant Tiger Prawn with Glass Noodle in
White Pepper Sauce

红红火火 (芹香玉带虾球) \$42 / small
Sautéed Scallop with Prawn, Celery Plum Sauce &
Broccoli

东成西就 (黑松露玉带龙虾) \$48 / small
Sautéed Scallop with Lobster with Asparagus in
Black Truffle Sauce

开心果沙律脆皮虾 \$42 / small
Deep-fried Prawn with Pistachio Mayonnaise

扭转乾坤 (酒酿干烧虾球) \$42 / small
Sautéed Prawn with Szechuan Chinese White Wine
Sauce



猪肉
Pork

千金万两 (红烧元蹄) Stewed Pork Trotter with Black Moss & Seasonal Green	\$58 / per portion
梅雁吉祥 (香芋腊味黑豚煲) Braised Iberico Pork with Chinese Sausage & Yam in Claypot	\$38 / \$55 / \$70
鸿福满堂 (芝麻蜜汁肉排) Pork Rib with Sesame Honey Sauce	\$38 / \$55 / \$70

牛肉
Beef

喜气洋洋 (古法焖牛筋腩) Stewed Beef Brisket and Tendon with "Zhu-Hou" Paste	\$42 / \$80
犬年新旺 (黑蒜牛柳粒) Wok-Fried Beef Tenderloin with Shiitake Mushroom & Black Garlic Sauce	\$42 / \$60 / \$80
旺旺招财 (石锅红酒糟爆牛柳) Wok-Fried Beef Tenderloin with Fermented Red Rice Sauce	\$42 / \$60 / \$80



鱼 / 活海鮮
Fish & Live Seafood

海红斑 Red Garoupa	\$20 / 100g
顺壳 Marble Goby	\$15 / 100g
波士顿龙虾 Boston Lobster	\$23 / 100g
鳕鱼 Cod Fish	\$28 / per person
龙虾 Live Lobster	\$23 / 100g
老虎虾 Tiger Prawn	\$10 / 100g*

**Minimum 300g*



健康素食
Vegetarian

四海增辉 (红梅蟹皇素海燕) Braised Carrageen with Vegetarian Superior Soup, Carrot & Assorted Mushroom	\$18 / per person
财运亨通 (海燕酸辣素羹) Vegetarian Hot & Sour Soup with Carrageen	\$18 / per person
芦繁榆茂 (芦笋榆耳炒豆筋) Stir-Fried Brown Fungus with Asparagus & Beancurd Skin	\$28 / per portion
四季康宁 (榄酱四季上素) Stir-Fried Fungus with Olive Vegetable, Lotus Roots, Celery & Water Chestnuts	\$26 / per portion
洪福齐天 (蜜桃山楂豆砖) Wok-Fried Soya Cutlet with Hawthorn Sauce & Peach	\$28 / per portion
豆浆扒金砖 Deep-Fried Beancurd with Soya Bean Sauce, Seasonal Green &, Crispy Mushroom	\$28 / per portion
锦绣呈祥 (锦绣素炒饭) Wok-Fried Vegetarian Rice with Black Truffle Paste, Assorted Vegetable & Assorted Mushroom	\$22 / per portion



贺年特色粉面饭
Rice & Noodles

春风满面 (瑶柱海鲜焖伊面) Stewed Ee-Fu Noodle with Assorted Seafood & Conpoy	\$28 / per portion
春风满面 (迷你鲍鱼焖伊面) Braised Ee-Fu Noodle with Baby Abalone, Conpoy & Chives	\$38 / per portion
万豪一品炒饭 Wok-Fried Rice with Assorted Seafood, Spring Onion & Fried Conpoy	\$28 / per portion
五谷丰登(五谷海鲜炒饭) Wok-Fried Five Grain Rice with Assorted Seafood, Spring Onion & Fried Conpoy	\$28 / per portion
年谷顺成 (黄金脆米腊味糯米饭) Fried Glutinous Rice with Crispy Rice, Chinese Sausage & Preserved Meat in Lotus Leaf	\$28 / per portion



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	\$5 / per piece
金犬送佳音 (绿葱鲜虾饺) Steamed Prawn Dumpling with Spring Onion Skin	\$4 / per piece
包罗万有 (鲍鱼蒸烧卖皇) Steamed Abalone & Pork Siew Mai	\$6.80 / per piece
翠玉吉祥 (翡翠蔬饺) Steamed Crystal Skin Vegetarian Dumpling	\$3 / per piece
虹彩高扬 (南枣蒸糕) Steamed Date Glutinous Rice Cake	\$3 / per piece
大登利市 (蚝皇叉烧包) Steamed Honey Glazed Pork Bun	\$3 / per piece
腊味四溢 (腊味银丝卷) Steamed Bun with Chinese Sausage	\$3.50 / per piece
龙凤呈祥 (豚肉芋角) Deep-Fried Pork Char Siew & Yam Dumpling	\$3.80 / per piece
六六大顺 (香煎腊味萝卜糕) Pan-Fried Radish Cake with Chinese Sausage	\$6 / per 2 pieces
金蟾迎春 (脆皮马蹄糕) Deep-Fried Water Chestnut Roll	\$6 / per 2 pieces

Minimum of 3 pieces for Steamed items



贺年甜甜蜜蜜甜
Desserts

恭贺新禧 (金盞杏汁官燕) Double-Boiled Almond Cream with Bird's Nest in Mini Pumpkin	\$68 / per person
恭贺新禧 (杏汁白果雪蛤) Almond Cream with Ginkgo Nut & Hashima	\$22 / per person
荣华富贵 (香芒布丁) Chilled Mango Pudding	\$12 / per person
红莲年糕锅饼 Deep-Fried Red Bean Nian Gao Pancake	\$18 / per portion
桂花马蹄糕 Chilled Osmanthus Jelly with Water Chestnut & Wolfberry	\$18 / per 3 pieces
幸福团圆 (红莲桃脂) Chilled Red Date with Peach Resin	\$18 / per person
一帆风顺 (青柠香茅冻) Chilled Lemon Grass Jelly with Green Lime Sorbet	\$12 / per person