



**2019 LUNAR NEW YEAR
A LA CARTE DELICACIES**

**万豪鸿运发财鱼生
Prosperity Yu Sheng**

(金桔鱼生酱或传统鱼生酱)
(Kumquat Yu Sheng Sauce Or Traditional Yu Sheng Sauce)

	小 Small	大 Large
万里鹏程(三文鱼捞起) Salmon Yu Sheng	\$68 / small	\$128 / large
豪情壮志(吞拿鱼海胆捞起) Tuna & Sea Urchin Yu Sheng	\$88 / small	\$158 / large
轩鹤冠猴(千孙鲍鱼捞起) Mini Abalone Yu Sheng	\$88 / small	\$158 / large
喜笑颜开(至尊鱼生捞起) Lobster, Sea Urchin, Hokkaido Scallop, Salmon, Tuna & Caviar Yu Sheng		\$268 / large
迎春鸡降世(熏鸭捞起) Smoked Duck Breast Yu Sheng	\$68 / small	\$128 / large
春风和气(鲜菌养生鱼生) Assorted Fried Mushroom 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
北海道帶子 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
龙虾 Lobster	\$88 / per portion



贺年精选盆菜 Pen Cai

<p>盆满钵满 (黄金盆菜) Wan Hao Imperial Pot of Prosperity</p>	<p>\$688 / 6 persons</p>	<p>\$1088 / 10 persons</p>
<p>3 头澳洲鲜鲍, 原粒瑶柱, 海参, 花胶, 脆皮沙井金 蚝, 爱尔兰烧鸭, 日本花菇, 元蹄, 发菜鲮鱼球, 大 白菜, 发菜, 大芥菜, 白红萝卜, 炸豆筋 3-head Australian Abalone, Large Conpoy, Sea Cucumber, Fish Maw, Crispy Dried Oyster, Irish Roast Duck, Black Moss Dace Fish Paste, Japanese Shiitake Mushroom, Whole Pig Trotter, Baby Chinese Cabbage, Black Moss, Mustard Greens, White Radish</p>		
<p>佛缘丰盛 (上素盆菜) Wan Hao Premium Vegetarian Pen Cai</p>	<p>\$528 / 6 persons</p>	<p>\$828 / 10 persons</p>
<p>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、野竹笙酿芦笋尖 Black Truffle, Morel Mushroom, Boletus Mushroom, Button Mushroom, Japanese Black Mushroom, Cabbage, Mustard Greens, Black Moss, Turnip, Pumpkin, Kudzu Stewed with Taro, Stuffed Bean Curd Skin Ball, Bamboo Fungus filled with Asparagus</p>		

Minimum of 1-Day advance pre-order required



贺年精选小菜 Specialties

开胃菜

Appetizer

十犬十美 (蜜汁金蚝) Deep-fried Dried Oyster with Honey Sauce	\$18 / per portion
犬马之劳 (香芒芥末干贝唇) Chilled Wasabi Scallop with Mango Salsa	\$18 / per portion
金犬报新春 (香蒜雪螺) Chilled Pearl Top Shell with Garlic Sauce	\$16 / per portion

贺年烧味

Barbecue Delights

犬声告旦 (万豪炸子鸡) Wan Hao Crispy Roast Chicken	\$30 / half	\$60 / whole
鹏程万里 (金牌人參爱尔兰烧鸭) Wan Hao Roast Irish Duck with Ginseng Sauce	\$68 / half	\$128 / whole
鞭炮齐鸣 (炭烧花腩肉) Roast Pork Belly		\$24 / small
灿烂辉煌 (蜜汁黑豚叉烧) Spanish Kurobuta Pork Char Siu		\$32 / small
正财就手 (金沙脆皮横手伴青椒酱) Crispy Pork Trotter with Sesame Green Chilli Sauce		\$68 / per portion



贺年海味，汤
Soups & Premium Seafood

加官晋爵（芙蓉干烧燕窝伴羊肚菌高汤） Braised Bird's Nest with Egg White in Morel Mushroom Superior Soup	\$68 / per person
萬象更新（珊瑚雪蛤海味羹） Braised Hashima with Coral Claim Puree & Assorted Seafood in Superior Stock	\$38 / per person
竹歲平安（杏液牛肝菌炖花胶） Double-boiled Fish Maw with Boletus Mushroom in Almond Superior Stock	\$38 / per person
（12 头澳洲许溶干鲍） Braised 12-Head Australian (Xu-Rong) Dried Abalone with Superior Stock	\$388 / per piece
延年益寿（15 头南非干鲍扣瑶柱东环） Braised 15-head African Dried Abalone with Conpoy & Winter Melon	\$158 / per person
心想事成（红烧澳洲 3 头鲜鲍扒菜胆） Braised Australian 3-Head Abalone with Superior Stock & Baby Chinese Cabbage	\$118 / per person
黄金满屋（金液 30 头南非干鲍扣海参） Braised 30-Head African Abalone with Sea Cucumber in Golden Superior Stock	\$88 / per person
心心相印（金液澳洲 5 头鲜鲍扣花胶） Braised 5-Head Australia Abalone with Fish Maw in Golden Superior Stock	\$58 / per person



海鮮

Seafood

百花迎春 (百香果醬伴脆皮龍蝦球) Deep-Fried Lobster with Passion Fruit Mayonnaise & Cereal	\$42 / small
連年有餘 (橄欖醬玉帶蝦球) Sautéed Hokkaido Scallop with Prawn in Olive Sauce	\$42 / small
大吉利市 (山楂百花釀蟹鉗) Deep-Fried Crab Claw Stuffed with Shrimp Paste In Hawthorn Sauce	\$25 / each
紅紅火火 (XO 醬玉帶龍蝦球) Stir-fried Scallop with Lobster in X.O. Sauce & Broccoli	\$48 / small
東成西就 (瑤柱醬芹香蝦球) Sautéed Prawn with Celery in Conpoy Sauce	\$36 / small
扭轉乾坤 (香蒜鮮鮑片芦筍) Sautéed Sliced Fresh Abalone with Asparagus & Garlic	\$40 / small

豬肉

Pork

千金萬兩 (發財紅燒元蹄) Stewed Pork Trotter with Black Moss & Seasonal Green	\$68 / per portion
梅雁吉祥 (香芋臘味黑豚煲) Braised Iberico Pork with Chinese Sausage & Yam in Claypot	\$38 / small
鴻福滿堂 (白胡椒黑豚煲) Braised Iberico Pork with White Pepper Sauce in Claypot	\$38 / small

Available from 14 January to 19 February 2019

Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)



牛肉

Beef

- 喜气洋洋 (陈年果皮焖肥牛) \$42 / small
Braised U.S Boneless Short Rib with Mandarin
Orange Peel
- 犬年新旺 (黑蒜牛柳粒) \$42 / small
Wok-fried Beef Tenderloin with Black Garlic Sauce
& Shiitake Mushroom
- 旺旺招财 (川蜜酱牛柳) \$42 / small
Wok-fried Beef Tenderloin with Spicy Honey Sauce

鱼

Fish

- 年年有余 (过桥鳕鱼) \$32 / per portion
Steamed Cod Fish with Superior Stock, Luffa
Ground & Wolfberry
- 荷香四季 (荷香金针云耳蒸鳕鱼) \$32 / per portion
Steamed Cod Fish with Lily Flower & Fungus in
Lotus Leaf
- 富贵有余 (雪菜脆皮鳕鱼) \$32 / per portion
Deep-fried Cod Fish with Pickled Vegetable Plum
Sauce



健康素食
Vegetarian

四海增辉 (金笋素仙羹) Braised Minced Carrot & Assorted Shredded Mushroom	\$18 / per person
财运亨通 (酸辣鲍参素羹) Hot & Sour Soup with Vegetarian Abalone in Sea Cucumber Broth	\$18 / per person
芦繁榆茂 (芦笋榆耳炒豆筋) Stir-Fried Brown Fungus with Asparagus & Bean Curd	\$28 / small
四季康宁 (榄酱四季上素) Stir-Fried Fungus with Lotus Roots, Celery & Water Chestnuts & Preserved Olive Paste	\$28 / small
洪福齐天 (熏腐卷) Smoked Bean Curd Roll with Plum Sauce	\$26 / small
锦绣呈祥 (锦绣素炒饭) Wok-fried Rice with Vegetarian Ham, Carrot, Sweet Corn, Asparagus & Mushroom	\$22 / small



贺年特色粉面饭 Rice & Noodles

春风满面（瑶柱海鲜伊面） Stewed Ee-Fu Noodle with Assorted Seafood & Conpoy	\$28 / small
珍珠鲍焖伊面 Stewed Baby Abalone with Ee-Fu Noodle	\$38 / small
五谷丰登（五谷海鲜炒饭） Wok-fried Five Grain Rice with Assorted Seafood, Spring Onion & Fried Conpoy	\$28 / small
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 / small



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 Shrimp Dumpling with Spring Onion Skin	\$4 / per piece
包罗万有 (鲍鱼蒸烧卖皇) Steamed Mini 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 (凤尾炸芋角) Deep-Fried Shrimp with Yam Paste Dumpling	\$3.80 / per piece
六六大顺 (香煎腊味萝卜糕) Pan-Fried Radish Cake with Preserved Meat	\$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 (金盅杏汁官燕) 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
吉星高照 (酥皮芋茸年糕锅饼) Deep-Fried Nian Gao Pancake with Yam Paste	\$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