

万豪精选点心

**DIM SUM (Only available for lunch)**

**蒸类 STEAMED**

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 <i>(Chef's Recommendation)</i>	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
潮州蒸粉果 Steamed 'Fen-Guo' Chicken with Peanut, Dried Shrimp, Chive and Preserved Vegetable	4.50   2 Pieces
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
虾米荷香糯米鸡 Steamed Glutinous Rice with Dried Shrimp, Chicken and Mushroom	5.00   Per Piece
豉汁蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	5.50   Per Portion
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

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
鲜虾腐皮卷 Deep-Fried Beancurd Skin Roll with Prawn	5.00   2 Pieces
港式酥皮蛋挞 Baked Egg Tart	5.00   2 Pieces

烧味類

BARBECUE DELIGHTS

爱尔兰烧鸭 Irish Roast Duck <i>(Chef's Recommendation)</i>	68.00   Half	128.00   Whole
鸿运乳猪全体 Roast Suckling Pig	188.00   Half	368.00   Whole
川味海蜇头 Chilled Spiced Jellyfish Head		15.00   Per Portion

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 <i>(Chef's Recommendation)</i>	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



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

128.00 | (15-Head) Per Person

**Buddha Jumps Over the Wall**

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

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

秘制澳洲干鲍-12 头

328.00 | (12-Head) Per Person

Australian Premium Dried Abalone with Superior Abalone Sauce

黑松露澳洲 5-头鲍扣天白菇

45.00 | (5-Head) Per Person

Australian Abalone with Japanese Shiitake Mushroom and Superior Truffle Sauce

秘制澳洲 5-头鲍扣海参

45.00 | (5-Head) Per Person

Australian Abalone with Sea Cucumber and Chef's Secret Sauce

秘制南非干鲍扣天白菇 (15-头 / 22-头)

128.00 | (15-Head) Per Person

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

98.00 | (22-Head) Per Person

秘制南非干鲍扣海参 (15-头 / 22-头)

138.00 | (15-Head) Per Person

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

108.00 | (22-Head) Per Person

秘制南非干鲍扣鹅掌 (15-头 / 22-头)

138.00 | (15-Head) Per Person

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

108.00 | (22-Head) Per Person

秘制南非 40-头干鲍伴翠蔬

45.00 | (40-Head) Per Person

South African Dried Abalone with Seasonal Greens and Superior Sauce

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

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  
*(Chef's Recommendation)*

42.00 | Small 63.00 | Medium 84.00 | Large

黑松露蛋黄酱伴炸虾球

Deep-Fried Prawn with Black Truffle Mayonnaise  
and Broccoli  
*(Chef's Recommendation)*

36.00 | Small 54.00 | Medium 72.00 | Large

黄日麦香虾

Deep-Fried Prawn with Salted Egg Yolk and Oatmeal  
*(Chef's Recommendation)*

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

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

猛海鮮  
**LIVE FISH**

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

风梨火蒜锅 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)

肉类  
MEAT

鸡 CHICKEN

万豪炸子鸡 Wan Hao Signature Crispy Chicken		28.00   Half	56.00   Whole
花雕火蒜焖鸡 Braised Chicken Fillet with Garlic in Chinese Wine	28.00   Small	42.00   Medium	56.00   Large
京葱酱爆鸡柳 Wok-Fried Chicken Fillet with Chinese Leek and Home-Style Spicy Sauce	22.00   Small	33.00   Medium	44.00   Large

牛 BEEF

黑蒜酱牛柳粒 Wok-Fried Beef Tenderloin with Black Garlic Sauce and Shiitake Mushroom <i>(Chef's Recommendation)</i>	38.00   Smal	57.00   Medium	76.00   Large
话梅晶梨牛柳粒 Wok-Fried Beef Tenderloin with Chilled Marinated Sour Plum Pear and Light Wasabi Sauce	30.00   Smal	45.00   Medium	60.00   Large
果皮文火焖肥牛 Braised American Beef Short Ribs (Boneless) with Mandarin Orange Peel	38.00   Smal		75.00   Large

**猪 PORK**

香芋腊味黑豚肉 Braised Iberico Pork with Chinese Sausage and Yam <i>(Chef's Recommendation)</i>	36.00   Small	54.00   Medium	72.00   Large
金桔蜜汁肉骨 Pork Ribs with Mandarin Orange Sauce <i>(Chef's Recommendation)</i>	36.00   Small	54.00   Medium	72.00   Large
酸甜黑豚肉 Sweet and Sour Iberico Pork	28.00   Small	42.00   Medium	56.00   Large



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
浓汤玉鲍丝浸苋菜苗 Poached Sharp Spinach with Shredded Top Shell in Superior Broth <i>(Chef's Recommendation)</i>	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

时蔬

**SEASONAL VEGETABLES**

香港芥兰 Hong Kong Kai Lan	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 酱 XO Sauce (Additional Charge of 2.00)
- 蟹肉扒 Crab Sauce (Additional Charge of 5.00)

飯及面類

**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
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
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 Wanton Noodle with Scallop, Prawn, Fish and Seasonal Vegetables in Superior Sauce	24.00   Small	36.00   Medium	48.00   Large
龙虾生滚丝苗 Braised Lobster with Assorted Seafood, Fresh Mushroom, Tomato and Rice			22.00   Per 100 Gram

精选甜品  
**DESSERTS**

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
椰汁雪糕杨枝甘露 Chilled Mango Sago Pomelo with Coconut Ice Cream	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
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



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

益身心篇

**VEGETARIAN DELIGHTS**

青芥末沙律鲜野菌

Deep-Fried Assorted Fresh Mushroom with Wasabi Mayonnaise

20.00 | Small

宫保腰果素猴头菇

Wok-Fried Monkey Head Mushroom and Cashew Nut with Gong Bao Sauce

24.00 | Small

Prices are subject to 7% Goods & Services Tax (GST)