



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

PREMIUM SEAFOOD CREATIONS

À LA CARTE

黑金蒜粉丝蒸鲜鲍

Steamed Live Abalone with Black Garlic Sauce & Glass Noodles
\$20++ per pc

椒盐鲜鲍伴西橙

Deep-fried Live Abalone with Orange & Grapefruit, Salt & Pepper
\$20++ per pc

青姜茸蒸鲜竹蚌

Steamed Bamboo Clams with Green Ginger Sauce
\$16++ per pc

极品酱蒸鲜竹蚌

Steamed Bamboo Clams with X.O. Sauce
\$16++ per pc

海胆酱香酥比目鱼

Deep-fried Pacific Halibut with Sea Urchin Sauce
\$28++ per pc

Available from 4 to 31 July 2018

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



PREMIUM SEAFOOD CREATIONS

À LA CARTE

翡翠鮑片炒幼笋

Stir-fried Live Abalone Slices with Baby Asparagus & King Mushroom
\$38++ per portion (2 to 3 persons)

凤液烩鲜鲍

Poached Live Abalone Slices with Chicken Soup & Wolfberries
\$25++ per person

砂锅鹅肝酱比目鱼

Pacific Halibut Cubes with Foie Gras Sauce in Claypot
\$45++ per portion (2 to 3 persons)

RECOMMENDED WINES (BY THE GLASS)

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand
\$25++ per glass

Domaines Schlumberger Riesling Les Princes Abbés, Alsace, France
\$20++ per glass

Robert Mondavi Winery Private Selection Chardonnay, Central Coast, USA
\$26++ per glass

Marrenon Luberon Petula Rosé, Rhône Valley, France
\$18++ per glass

Pascal Jolivet Attitude Pinot Noir, Loire Valley, France
\$18++ per glass

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PREMIUM SEAFOOD CREATIONS

SET MENU A

柚子酱香酥软壳蟹

Deep-fried Soft Shell Crab with Yuzu Dressing & Seasonal Greens
Marrenon Luberon Petula Rosé, Rhône Valley, France

凤液烩鲜鲍

Poached Live Abalone Slices with Chicken Soup & Wolfberries
Malat Höhlgraben Grüner Veltliner, Kremstal, Austria

海胆酱香酥比目鱼

Deep-fried Pacific Halibut with Sea Urchin Sauce
Domaines Schlumberger Riesling Les Princes Abbés, Alsace, France

青姜茸蒸鲜竹蚌

Steamed Bamboo Clams with Green Ginger Sauce
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

乌鱼酱蟹肉鲜汤鱼茸面

Caviar with Crab Meat and Fish Paste Noodles in Seafood Broth
La Crema Monterey Chardonnay, Monterey, USA

花茶冻伴葡萄雪芭

Chilled Flower Tea Jelly with Grape Sorbet

\$98++ per person

\$148++ per person with wine pairing

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C H I N E S E R E S T A U R A N T

PREMIUM SEAFOOD CREATIONS

SET MENU B

椒盐鲜鲍伴西橙

Deep-fried Live Abalone with Orange & Grapefruit, Salt & Pepper
Gabbas Manzanile Vermentino di Sardegna, Sardinia, Italy

龙虾珊瑚羹

Braised Lobster Meat with Coral Clam Puree Broth
La Crema Monterey Chardonnay, Monterey, USA

海胆酱香酥比目鱼

Deep-fried Pacific Halibut with Sea Urchin Sauce
Domaines Schlumberger Riesling Les Princes Abbés, Alsace, France

青姜茸蒸鲜竹蚌

Steamed Bamboo Clams with Green Ginger Sauce
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

鱼子酱蟹肉鲜汤鱼茸面

Caviar with Crab Meat and Fish Paste Noodles in Seafood Broth
Robert Mondavi Winery Private Selection Chardonnay, Central Coast, USA

花茶冻伴葡萄雪芭

Chilled Flower Tea Jelly with Grape Sorbet

\$118++ per person

\$168++ per person with wine pairing

Available from 4 to 31 July 2018

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