



25th ANNIVERSARY CELEBRATORY MENU

万豪三品

Wan Hao Trio Combination Platter

香槟龙虾 / 鱼子酱百花乳猪 / 香芒火鸭伴海蜇

Chilled Lobster with Champagne, Spring Onion and Lemon Sauce

Deep-Fried Suckling Pig Skin stuffed with Shrimp Paste, Almond and Avruga Caviar

Roast Duck with Honey Glazed Pork, Century Egg, Ginger and Pickled Baby Cucumber

高汤蟹钳官燕

Braised Bird's Nest with Crab Claw in Superior Stock

鱼乐无穷

Wok-Fried Garoupa with Pumpkin, Asparagus,

Wok-Fried Fresh Milk, Egg White and Salmon Roe in Taro Nest

黑松露鲍鱼脆皮海参

Braised Abalone with Crispy Sea Cucumber, Black Truffle and Seasonal Green

榄酱四宝炒饭

Wok-Fried Rice with Scallop, Char Siew Pork, Conpoy, Tomato, Salted Egg and Olive Paste

红莲雪蛤 / 火龙果红酒雪芭 / 榄仁莲蓉酥

Hashima with Red Date (Hot or Cold)

Chilled Lemongrass Jelly with Red Wine Sorbet in Dragon Fruit

Baked White Lotus Paste Puff with Olive Nut+

\$138++ per person



Available from 1 to 30 April 2020

Price is subject to 10% service charge and 7% Goods & Services Tax (GST)