



Wah Lok
Cantonese
Restaurant

兔年健康素食套餐 VEGETARIAN SET MENU

锦绣素鱼生
Vegetarian Fish "Yu Sheng"

菇丝金菇银丝羹
Thick Soup of Shredded Mushroom,
Golden Mushroom & Vermicelli

竹笙酿露笋
Braised Asparagus stuffed with
Bamboo Fungus

腰果炒素虾仁
Sautéed Vegetarian Shrimps with
Cashew Nut

上素玉环
Braised Winter Melon Ring stuffed with
Mixed Vegetables

干烧伊面
Braised Ee Fu Noodles

青苹果菊冻
Chilled Green Apple Jelly with Chrysanthemum

\$78++ per pax
minimum 4 pax (4位起)

什菜沙律
Mixed Vegetarian Salad

粟米豆腐菜粒羹
Thick Soup of Sweet Corn, Beancurd
& Diced Vegetables

素蚝油三菇
Braised 3 Kinds of Mushrooms
with Vegetarian Oyster Sauce

油浸素炉鱼
Deep Fried Yam Perch Fish

麒麟素鹅
Braised Beancurd Skin wrapped with
Mixed Vegetables

素丁炒饭
Fried Rice with Diced Vegetables

杨枝甘露
Cream of Pomelo & Mango with Sago

\$80++ per pax
(1位起)



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鲍鱼聚宝盆菜 LONGEVITY POON CHOY

9 Jan 2023 to 5 Feb 2023
敬请预定 (Advanced Order)

8头鲜鲍鱼
Whole Abalone

花菇
Mushroom

发菜
Black Moss

鲮鱼球
Fish Ball

干煎生虾
Pan-fried Live Prawn

莲藕
Lotus Root

蚝豉
Dried Oyster

烧鸭
Roasted Duck

萝卜
Radish

带子
Scallops

猪手
Pig Shank

芋头
Yam

海参
Sea Cucumber

\$468++ for 6 persons (6位)
\$768++ for 10 persons (10位)



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兔年新春点心 DIM SUM MENU

只限 22 - 24 Jan, 28 - 29 Jan and 4 & 5 Feb
午市供应 Lunch Only

	每碟 per serving
水晶鲜虾饺 Steamed Prawn Dumplings	\$10 4pcs
蟹子蒸烧卖 Steamed Pork Dumplings with Crab Roe	\$10 4pcs
松菇菠菜饺(素) Steamed Spinach & Mushroom Vegetarian Dumplings	\$9 3pcs
鲜虾付皮卷 Deep Fried Beancurd Skin Rolls with Shrimps	\$9 3pcs
焗菠萝叉烧包 Baked Barbecued Pork Buns	\$8 3pcs
黄金流沙包 Steamed Custard & Egg Yolk Buns	\$7.5 3pcs
川椒蒸凤爪 Steamed Chicken Feet with Chilli	\$7.5
豉汁蒸排骨 Steamed Pork Ribs	\$7.5



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兔年新春套餐 2 Jan - 5 Feb 2023

恭喜发财

鸿运三文鱼生
Salmon Yu Sheng

金汤海味金菇翅
Braised Shark's Fin with Dried Seafood
& Golden Mushrooms in Red Carrot Soup

千岛汁明虾球
Sautéed Prawns with Thousand Island Sauce

原只鲍鱼花菇
Braised Whole Abalone, Mushroom
& Vegetables

清蒸顺壳鱼
Steamed Live Soon Hock

茶皇富贵雞
Smoked Chicken

腊味糯米饭
Fried Glutinous Rice with
Dried Meat & Chinese Sausages

红莲银杏桃胶
Chilled Peach Gum, Red Dates,
Lotus Seeds & Gingko Nuts

\$888++ for 8 persons (8位)

\$988++ for 9 persons (9位)

\$1088++ for 10 persons (10位)

(Dining Hall Only)

如意吉祥

鲍鱼捞起
Sliced Abalone "Lo Hei"

金汤海味金菇翅
Braised Shark's Fin with
Dried Seafood, Golden Mushrooms
in Red Carrot Soup

三椒炒双脆
Sautéed Prawns & Scallops with Capsicum

香煎鲈鱼扒
Pan-fried Sea Perch Fish Fillet

茶皇富贵雞
Smoked Chicken

腊味糯米饭
Fried Glutinous Rice with
Dried Meat & Chinese Sausages

青苹果菊冻
Chilled Green Apple Jelly with Chrysanthemum

\$438++ for 4 persons (4位)

\$538++ for 5 persons (5位)

\$638++ for 6 persons (6位)

(Dining Hall Only)



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兔年新春套餐 2 Jan - 5 Feb 2023

万事胜意

三文鱼捞起
Salmon Yu Sheng

响螺鸡炖中鲍翅
Double-boiled Superior Shark's Fin
with Sea Whelk & Chicken

三椒炒双脆
Sautéed Prawns & Scallops with Capsicum

清蒸顺壳鱼
Steamed Live Soon Hock

南乳吊烧鸡
Roasted Chicken

原只鲍鱼好市
Braised Whole Abalone, Dried Oysters
with Vegetables

干炒海鲜鱼茸面
Fried Minced Fish Noodles with Seafood

红莲银杏桃胶
Chilled Peach Gum, Red Dates,
Lotus Seeds & Gingko Nuts

\$1228++ for 8 persons (8位)
\$1368++ for 9 persons (9位)
\$1508++ for 10 persons (10位)

生意兴隆

阿拉斯加蟹捞起
Alaskan Crab "Lo Hei"

响螺鸡炖中鲍翅
Double-boiled Superior Shark's Fin
with Sea Whelk & Chicken

黄金汁带子
Pan-fried Scallops with Golden Sauce

陈皮蒸顺壳
Steamed Soon Hock with
Mandarin Orange Skin

挂炉烧鸭
Roasted Duck

原只鲍鱼好市
Braised Whole Abalone,
Dried Oysters with Vegetables

姜葱生虾焖面卜
Braised Mee Bok Noodles with Live Prawn,
Ginger & Onion

金瓜桃胶露
Cream of Pumpkin with Peach Gum

\$1448++ for 8 persons (8位)
\$1608++ for 9 persons (9位)
\$1768++ for 10 persons (10位)



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兔年新春套餐

年年有余

顺德鱼生
“Soon De” Style Yu Sheng

红烧蟹肉散翅
Braised Shark's Fin with Crab Meat

黄金焗虾球
Deep Fried Prawns with Salted Egg Yolk

清蒸顺壳
Steamed Live Soon Hock

鲍鱼发财好市
Braised Whole Abalone, Dried Oyster, Black Moss & Vegetables

挂炉烧鸭
Roasted Duck

金菇瑶柱焖伊面
Braised Ee Fu Noodles with Golden Mushroom & Conpoy

桃胶金瓜露
Cream of Pumpkin with Peach Gum

\$1068++ for 8 persons (8位)

\$1198++ for 9 persons (9位)

\$1338++ for 10 persons (10位)



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兔年新春套餐

大富大贵

顺德鱼生
“Soon De” Style Yu Sheng

原盅鸡炖中鲍翅
Double-boiled Superior Shark's Fin with Chicken

清蒸东星斑
Steamed Live Dong Xing Grouper

蚝皇5头南非鲍鱼
Braised Whole 5 Head South African Abalone

南乳去骨猪
Roasted Boneless Suckling Pig

鸡油花雕龙虾面线
Vermicelli Soup with Lobster in Chinese Wine

杏汁炖雪蛤
Double-boiled Hashima with Almond Cream

\$1988++ for 8 persons (8位)

\$2238++ for 9 persons (9位)

\$2488++ for 10 persons (10位)