



FOR IMMEDIATE RELEASE

WAH LOK INTRODUCES EXECUTIVE DIM SUM SET LUNCH



Dim Sum Selection



Baked Barbecued Pork Buns and Baked Custard Bun

Singapore, 12 April 2019 – Famed for consistently serving up authentic Cantonese cuisine and handmade dim sum, Wah Lok Cantonese Restaurant will be launching two specially curated **5-course Executive Dim Sum Set Lunch** at \$50++ and \$70++ per person, available daily starting 1 May to 30 June, from 11.30am – 2.30pm.

Specially handpicked by Wah Lok's Masterchef Ng Wai Tong for a complete dining experience, the set lunch consists of three new additions to the current Dim Sum menu handcrafted by Wah Lok's Dim Sum Chef, Yiu Cheuk Yin. These include *Deep-fried Banana Roll with Prawn & Cheese*, *Pan-fried Chives Dumpling* and *Steamed Chicken with Fish Maw & Mushroom*. Accompanying the dim sum are signature items such as the *Baked Barbecued Pork Buns*, *Steamed Glutinous Rice wrapped with Lotus Leaf* and *Steamed Vegetarian Dumpling with Bamboo Fungus in Truffle Oil*. Other highlights include *Chicken Soup with Dumpling* and *Baked Spare Ribs with Barbecue Sauce*. End your meal on a sweet note and choose between *Ice Cream with Avocado Cream* or *Almond Cream*, both homemade daily using the freshest ingredients.

Since his appointment as Wah Lok's Dim Sum Chef in 2010, Chef Yiu Cheuk Yin spearheads the team to serve an extensive selection of dim sum using only fresh, premium ingredients. Handmade daily and only available during lunch, every piece of dim sum is created with utmost care and precision. Some of Chef Yiu's classic signature dim sum items include the famed *Baked Barbecued Pork Buns*, *Steamed Glutinous Rice wrapped with Lotus Leaf*, *Baked Mini Egg Tarts*, *Steamed Bamboo Fungus* and *Vegetable Dumplings and Steamed Vegetarian Beancurd Skin Rolls*.

During his time in Singapore, Chef Yiu also created and introduced the famous Walnut Tarts in Singapore in 1990. Chef Yiu has since improved and refined his recipe for Wah Lok's baked mooncakes selection and the *Mini Walnut Moontart with Egg Yolk* is now Wah Lok's best-seller during Mid-Autumn festival.



Bursting into the local culinary scene in July 1988, Wah Lok Cantonese Restaurant is one of the pioneers to introduce authentic Hong Kong cuisine into Singapore. Since its opening, Wah Lok has consistently been applauded as one of the most popular Cantonese restaurants in Singapore.

The award-winning restaurant offers a grand, private dining space for up to 80 guests at its main Rotunda area, with a contemporary design and flexible ambience to host medium-size business gatherings or family celebrations. Each of the nine private dining rooms is individually designed to be the ultimate place to host family dinners, intimate special celebrations or small-scale business meetings and entertainment.

Wah Lok Cantonese Restaurant

Carlton Hotel Singapore, Level 2
76 Bras Basah Road, Singapore 189558

Opening Hours

Mondays to Saturdays

Lunch: 11.30am to 2.30pm

Dinner: 6.30pm to 10.30pm

Sundays and Public Holidays

Lunch : 11am to 2.30pm

Dinner : 6.30pm to 10.30pm

For reservations and enquiries, please contact Wah Lok at +65 6311 8188 / 8189 or email wah.lok@carltonhotel.sg

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About Carlton Hotel Singapore

Carlton Hotel Singapore is a 940-room upscale hotel in Singapore with 13 meeting and events spaces. The Hotel features an award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool. Every part of the hotel experience is crafted to celebrate modern Singapore and dedicated to the comfort of our guests. Visit www.carltonhotel.sg for more information.

Media Contacts

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APPENDIX A

Wah Lok Executive Dim Sum Set A
\$70++ per person, minimum 2 persons

Dim Sum Selection

Pan-fried Chives Dumpling **(new)**
香煎韭菜饺

Deep-fried Banana Roll with Prawn & Cheese **(new)**
芝士香蕉虾

Steamed Chicken with Fish Maw & Mushroom **(new)**
鱼鳔北菇鸡

Baked Barbecued Pork Bun **(signature)**
焗菠萝叉烧包

Steamed Vegetarian Dumpling with Bamboo Fungus in Truffle Oil **(popular)**
松露竹笙素粉果

Steamed Glutinous Rice wrapped with Lotus Leaf **(popular)**
鲜荷珍珠鸡

Soup

Chicken Soup with Dumpling
饺子顿鸡汤

Main

Baked Spare Rib with Barbecue Sauce
烧汁焗排骨

Vegetables

Braised Homemade Beancurd with Chinese Spinach
鲜豆腐扒苋菜

Dessert

Ice Cream with Avocado Cream (Chilled) **or** Almond Cream (Warm)
牛油果雪糕（冻）**或** 生磨杏仁露（热）

All prices are subject to service charge and prevailing government taxes, unless otherwise stated



Wah Lok Executive Dim Sum Set B
\$50++ per person, minimum 2 persons

Dim Sum Selection

Pan-fried Chives Dumpling **(new)**
香煎韭菜饺

Deep-fried Banana Roll with Prawn & Cheese **(new)**
芝士香蕉虾

Baked Barbecued Pork Bun **(signature)**
焗菠萝叉烧包

Steamed Vegetarian Dumpling with Bamboo Fungus in Truffle Oil **(popular)**
松露竹笙素粉果

Steamed Glutinous Rice wrapped with Lotus Leaf **(popular)**
鲜荷珍珠鸡

Soup

Chicken Soup with Dumpling
饺子顿鸡汤

Main

Sautéed Prawns & Scallops in Black Bean Sauce
豉汁炒双脆

Vegetables

Braised Homemade Beancurd with Vegetable
鲜豆腐扒时菜

Dessert

Ice Cream with Avocado Cream (Chilled) **or** Almond Cream (Warm)
牛油果雪糕 (冻) **或** 生磨杏仁露 (热)

All prices are subject to service charge and prevailing government taxes, unless otherwise stated