



Wah Lok  
Cantonese  
Restaurant

# 猪年新春套餐

( 21-1-2019 to 19-2-2019 )

## 恭喜发财

鸿运三文鱼生  
Salmon Yu Sheng

金汤干贝蟹肉金菇翅  
Braised Shark's Fin with  
Shredded Dried Scallops & Crab Meat,  
Golden Mushrooms in Red Carrot Soup

碧绿炒虾球  
Sautéed Prawns with Vegetables

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

清蒸顺壳鱼  
Steamed Live Soon Hock

潮粤山芭雞  
Kampong Chicken marinated in Spices &  
Fermented Beancurd Sauce

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

红莲银杏白玉丹  
Chilled Sea Coconut, Red Dates,  
Lotus Seeds & Gingko Nuts

**\$798++ FOR 8 PERSONS (8位)**  
**\$988++ FOR 10 PERSONS (10位)**  
**( Dining Hall Only)**

## 如意吉祥

鲍鱼捞起  
Sliced Abalone "Lo Hei"

金汤干贝蟹肉金菇翅  
Braised Shark's Fin with  
Shredded Dried Scallops & Crab Meat,  
Golden Mushrooms in Red Carrot Soup

碧绿炒虾球  
Sautéed Prawns with Vegetables

香煎鲈鱼扒  
Pan-fried Sea Perch Fish Fillet

潮粤山芭雞  
Kampong Chicken marinated in Spices &  
Fermented Beancurd Sauce

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

青苹果菊冻  
Chilled Green Apple Jelly with Chrysanthemum

**\$ 398 ++ FOR 4 PERSONS (4位)**  
**\$ 558 ++ FOR 6 PERSONS (6位)**



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## 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,  
Sea Whelk with Chicken

黄金焗虾球  
Deep-fried Prawns with Salted Egg Yolk

清蒸顺壳鱼  
Steamed Live Soon Hock

挂炉烧鸭  
Roasted Duck

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

金菇瑶柱焖伊面  
Braised Ee Fu Noodles with  
Shredded Dried Scallops  
& Golden Mushrooms

红莲银杏白玉丹  
Chilled Sea Coconut, Red Dates,  
Lotus Seeds & Ginkgo Nuts

**\$1118++ FOR 8 PERSONS (8 位)**  
**\$1388++ FOR 10 PERSONS (10 位)**

## 生意兴隆

阿拉斯加蟹捞起  
Alaskan Crab "Lo Hei"

金汤石榴翅  
Braised Shark's Fin wrapped with Egg White  
in Red Carrot Soup

黄金焗虾球  
Deep-fried Prawns with Salted Egg Yolk

陈皮蒸顺壳  
Steamed Soon Hock with  
Mandarin Orange Skin

南乳去骨猪  
Roasted Whole Boneless Suckling Pig

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

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

红枣皇炖雪耳  
Double-boiled Snow Fungus with Red Dates

**\$1338++ FOR 8 PERSONS (8 位)**  
**\$1688++ FOR 10 PERSONS (10 位)**

Tel: 6338 8333 DID: 6311 8188 Fax: 6311 8213 Email: wah.lok@carltonhotel.sg

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



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**猪年健康素食套餐  
VEGETARIAN SET MENU 2019**

**锦绣素鱼生  
Vegetarian Fish "Yu Sheng"**

**菇丝金菇银丝羹  
Thick Soup with 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**

**\$ 68 per pax**

**(Minimum 4 pax) (4位起)**

**什菜沙律  
Mixed Vegetarian Salad**

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

**素蚝油三菇  
Braised Assorted 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**

**\$ 78 per pax**