



Wah Lok
Cantonese
Restaurant

古法老火汤

SOUP OF THE DAY

| | | 每位 Per Person | 每份(小) Per Serving (Small) |
|------------------|--|---------------------|------------------------------------|
| 星期一 Monday | 鸡骨草金钱草煲猪横利 Chinese Herbs with Pig's Intestine | \$12 | \$42 |
| 星期二 Tuesday | 赤小豆粉葛煲生鱼 Red Bean & Kudzu Vine with Fish | \$12 | \$42 |
| 星期三 Wednesday | 西洋菜煲生鱼 Watercress with Fish | \$12 | \$42 |
| 星期四 Thursday | 银杏付竹猪肚 Ginkgo Nut & Beancurd Skin with Pig's Stomach | \$12 | \$42 |
| 星期五 Friday | 青红萝卜煲猪展 Radish & Red Carrot with Pork | \$12 | \$42 |
| 星期六 Saturday | 鱼翅瓜煲猪展 "Shark's Fin Melon" with Pork | \$12 | \$42 |
| 星期天 Sunday | 例汤 (每周不同) Daily Soup | \$12 | \$42 |

Prices are subject to service charge and GST

名厨精选

CHEF'S SPECIAL RECOMMENDATIONS

| | 每位 Per Person |
|---|---------------------|
| 红烧大鲍翅 Braised Supreme Shark's Fin | \$88 |
| 金汤石榴官燕 Braised Bird's Nest wrapped with Egg White in Red Carrot Soup | \$68 |
| 鸡油花雕龙虾面线 Vermicelli Soup with Lobster in Chinese Wine | \$32 |
| 凉拌鹅肝伴原只鲍鱼 Chilled Foie Gras with Whole Abalone | \$25 |
| 黄金汁北海道带子 Pan-fried Hokkaido Scallop with Golden Sauce | \$18 |
| 鲜鹿根扣鹅掌 Braised Fresh Deer Sinew & Goose Web | \$18 |
| 烧汁焗银鳕鱼 Baked Cod with Barbecue Sauce | \$16 |
| 翠盏黄金焗石蚝 Baked Rock Oyster with Salted Egg Yolk | \$16 |
| 米酒春雨生虾 Steamed Live Prawn with Japanese Vermicelli in Chinese Rice Wine | \$15 |

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午市精美点心

DIM SUM SELECTIONS (LUNCH ONLY)

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|---|-----------------------|
| 鱼翅灌汤饺 Shark's Fin Soup Dumpling | \$15 每位 Per Person |
| 鲍鱼鸡粒批 (3件) Baked Diced Abalone & Chicken Pie | \$9.5 |
| 各式肠粉 Steamed Cheong Fan Prawn/Barbecued Pork/Beef/Dough Fritter/Scallop | \$8 每份 Per Serving |
| 沙律明虾角 (3件) Deep-fried Prawn Dumpling with Salad | \$7.8 |
| 辣椒蟹肉春卷 (3件) Chilli Crab Spring Roll | \$7.8 |
| 鲜虾付皮卷 (3件) Deep-fried Beancurd Skin Roll with Shrimp | \$7.8 |
| 峰巢海鲜芋角 (3件) Deep-fried Yam Roll with Seafood | \$7.8 |
| 香煎韭菜饺 (3件) Pan-fried Chives Dumpling | \$7.8 |
| 赛螃蟹海鲜饺 (3件) Steamed Crab Meat & Egg White Dumpling | \$7.8 |
| 鲜荷珍珠鸡 (2件) Steamed Glutinous Rice wrapped with Lotus Leaf | \$7.8 |
| 蟹子蒸烧卖 (4件) Steamed Pork Dumpling with Crab Roe | \$7.8 |
| 水晶鲜虾饺 (4件) Steamed Prawn Dumpling | \$7.8 |
| 上海小笼包 (3件) Steamed Shanghainese Dumpling | \$7.8 |

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|---|-------|
| 脆皮竹笙粉粿 (素) (3件) Deep-fried Vegetarian Dumpling with Bamboo Fungus | \$7.5 |
| 水晶佛團 (素) (3件) Steamed Vegetarian Dumpling | \$7.5 |
| 焗菠萝叉烧包 (3件) Baked Barbecued Pork Bun | \$6.5 |
| 脆皮雪山包 (3件) Baked Custard Bun | \$6.5 |
| 山竹牛肉球 (3件) Steamed Beef Ball | \$6.5 |
| 香煎萝卜糕 (3件) Pan-fried Carrot Cake | \$6.5 |
| 蜜汁叉烧包 (3件) Steamed Barbecued Pork Bun | \$6 |
| 川椒蒸凤爪 Steamed Chicken Feet with Chilli | \$6 |
| 黄金流沙包 (3件) Steamed Custard & Egg Yolk Bun | \$6 |
| 豉汁蒸排骨 Steamed Pork Ribs | \$6 |
| 崧化美人腰 (3件) Baked Custard Pastries | \$5.4 |
| 力康蛋挞仔 (3件) Baked Mini Egg Tart | \$5.4 |
| 芝麻卷 (4件) Black Sesame Roll | \$5.4 |
| 椰汁糕 (3件) Chinese Coconut Cake | \$5 |

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RECOMMENDED

商业宴

BUSINESS SET MENU

\$68 每位 Per Person

沙汁虾球拚薰鸭

Deep-fried Prawn with Salad Cream & Smoked Duck

鲨鱼骨杞子炖鸡

Double-boiled Shark's Bone Soup with Wolfberries & Chicken

香煎鲈鱼扒

Pan-fried Sea Perch Fish Fillet

瑶柱金菇扒豆腐

Braised Beancurd with Shredded Dried Scallop
& Golden Mushroom

海鲜炒饭

Fried Rice with Seafood

青苹果菊冻

Chilled Green Apple Jelly with Chrysanthemum

鲍鱼，鱼翅宴

ABALONE & SHARK'S FIN SET MENU

\$128 每位 Per Person

白松露西施带子

Sautéed Scallop with Egg White in Truffle Oil

金汤蟹肉散翅

Braised Shark's Fin with Crab Meat in Red Carrot Soup

烧汁焗银鳕鱼

Baked Cod with Barbecue Sauce

蚝皇原只五头鲍鱼

Braised Whole Fresh Abalone with Oyster Sauce

雪菜灵芝菇焖面卜

Braised Mee Pok Noodles with Lingzhi Mushroom
& Preserved Vegetables

杨枝甘露

Cream of Pomelo & Mango with Sago

Prices are subject to service charge and GST



鱼翅海鲜宴

DOUBLE-BOILED SHARK'S FIN & SEAFOOD SET MENU

\$348 for 4 persons / 位

\$435 for 5 persons / 位

\$522 for 6 persons / 位

北京片皮鸭

Peking Duck

红烧蟹肉散翅

Braised Shark's Fin with Crab Meat

豉油皇煎生虾

Pan-fried Live Prawn with Soya Sauce

清蒸顺壳鱼

Steamed Live Soon Hock with Light Soya Sauce

瑶柱北菇扒时菜

Braised Seasonal Vegetables with Mushroom
& Dried Scallop

雪菜火鸭丝焖面卜

Braised Mee Pok Noodles with Shredded Duck
& Preserved Vegetables

青苹果菊冻

Chilled Green Apple Jelly with Chrysanthemum

鲍鱼, 鱼翅, 海鲜宴

ABALONE, SHARK'S FIN & SEAFOOD SET MENU

\$708 for 8 persons / 位

\$796 for 9 persons / 位

\$888 for 10 persons / 位

白松露西施带子

Sautéed Scallops with Egg White in Truffle Oil

金汤海皇翅

Braised Shark's Fin in Red Carrot Soup

沙汁明虾球

Deep-fried Prawn with Salad Cream

姜葱豆根焖星斑

Stewed Grouper with Beancurd Skin, Ginger & Onion

原只八头鲍鱼扒时蔬

Braised Whole Fresh Abalone with Vegetables

南乳吊烧鸡

Roast Chicken with Fermented Beancurd Sauce

龙芽草菇焖伊面

Braised Ee-Fu Noodles with Bean Sprouts & Mushroom

生磨核桃露

Walnut Cream

美点双辉

Double Pastry Delight

Prices are subject to service charge and GST



食家精选宴

GOURMET SET MENU

\$938 for 8 persons / 位

\$1068 for 9 persons / 位

\$1188 for 10 persons / 位

凉拌鲍鱼拼酸梅番茄

Cold Abalone & Mini Tomatoes with Plum Sauce

原盅鸡炖中鲍翅

Double-boiled Superior Shark's Fin with Chicken

白松露西施虾球

Sautéed Prawn with Egg White in Truffle Oil

清蒸顺壳

Steamed Live Soon Hock

挂炉烧鸭

Roast Duck

云南野菌扒时菜

Braised Yunnan Mushroom with Vegetables

金菇瑶柱焖伊面

Braised Ee-Fu Noodles with Golden Mushroom & Conpoy

马蹄银杏豆腐花

Homemade Soya Beancurd Topped with Water Chestnuts & Gingko Nuts

美点双辉

Double Pastry Delight