



Wah Lok
Cantonese
Restaurant

龙年新春套餐

29 Jan 2024 - 24 Feb 2024

Auspicious 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 Mushroom in Carrot Soup

香芒沙汁明虾球
Sautéed Prawn with Mango Salad Sauce

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

清蒸顺壳鱼
Steamed Live Soon Hock

富贵沙姜雞
Ginger Chicken

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

红莲银杏桃胶
Chilled Peach Gum, Red Date, Lotus Seed & Ginkgo Nut

\$988++ for 8 persons (8位)

\$1088++ for 9 persons (9位)

\$1188++ for 10 persons (10位)

(Dining Hall Only)



Wah Lok
Cantonese
Restaurant

龙年新春套餐

29 Jan 2024 - 24 Feb 2024

Abundance 如意吉祥

鲍鱼捞起
Abalone Lo Hei

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

碧绿夏果炒虾球
Sautéed Prawn with Macadamia Nut & Vegetable

香煎鲈鱼扒
Pan-fried Sea Perch Fish Fillet

富贵沙姜雞
Ginger Chicken

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

青苹果菊冻
Chilled Green Apple Jelly with Chrysanthemum

\$468++ for 4 persons (4位)

\$578++ for 5 persons (5位)

\$688++ for 6 persons (6位)

(Dining Hall Only)



Wah Lok
Cantonese
Restaurant

龙年新春套餐

29 Jan 2024 - 24 Feb 2024

Fortune 万事胜意

三文鱼捞起
Salmon Yu Sheng

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

碧绿夏果炒虾球
Sautéed Prawn with Macadamia Nut & Vegetable

清蒸顺壳鱼
Steamed Live Soon Hock

南乳吊烧鸡
Roasted Chicken with Fermented Beancurd Sauce

原只鲍鱼好市
Braised Whole Abalone, Dried Oyster with Vegetable

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

红莲银杏桃胶
Chilled Peach Gum, Red Date, Lotus Seed & Gingko Nut

\$1228++ for 8 persons (8位)

\$1448++ for 9 persons (9位)

\$1608++ for 10 persons (10位)



Wah Lok
Cantonese
Restaurant

龙年新春套餐

29 Jan 2024 - 24 Feb 2024

Prosperity 生意兴隆

阿拉斯加蟹捞起
Alaskan Crab Lo Hei

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

黄金汁带子
Pan-fried Scallop with Golden Sauce

陈皮蒸顺壳
Steamed Soon Hock with Mandarin Orange Peel

挂炉烧鸭
Roasted Duck

原只鲍鱼好市
Braised Whole Abalone, Dried Oyster with Vegetable

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

金瓜桃胶露
Cream of Pumpkin with Peach Gum

\$1488++ for 8 persons (8位)

\$1688++ for 9 persons (9位)

\$1888++ for 10 persons (10位)



Wah Lok
Cantonese
Restaurant

龙年新春套餐

29 Jan 2024 - 24 Feb 2024

Happiness 年年有余

顺德鱼生
Soon Tak Yu Sheng

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

三椒炒双脆
Sautéed Prawn & Scallop with Capsicum

清蒸顺壳
Steamed Live Soon Hock

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

挂炉烧鸭
Roasted Duck

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

青苹果菊冻
Chilled Green Apple Jelly with Chrysanthemum

\$1348++ for 8 persons (8位)

\$1508++ for 9 persons (9位)

\$1668++ for 10 persons (10位)



Wah Lok
Cantonese
Restaurant

龙年新春套餐

29 Jan 2024 - 24 Feb 2024

Wealth 大富大贵

顺德鱼生
Soon Tak Yu Sheng

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

南乳去骨猪
Roasted Boneless Suckling Pig

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

鸡油花雕龙虾面线
Lobster Vermicelli Soup 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)