

Wah Lok Cantonese Restaurant

古法老火汤

Soup of the Day

| | 每位 Per Person | Per |
|---|---------------------|------|
| 星期— Monday 银杏腐竹猪肚 Pig's Stomach, Gingko Nut, Beancurd Skin | \$15 | \$55 |
| 星期二 Tuesday 冬瓜薏米煲猪展 Pork, Winter Melon, Barley | \$15 | \$55 |
| 星期三 Wednesday 赤小豆粉葛煲生鱼 Fish, Red bean, Kudzu Vine | \$15 | \$55 |
| 星期四 Thursday 西洋菜煲生鱼 Watercress, Fish | \$15 | \$55 |
| 星期五 Friday 鱼翅瓜煲猪展 Pork, Figleaf Gourd | \$15 | \$55 |
| 星期六 Saturday 青红萝卜煲猪展 Pork, Radish, Carrot | \$15 | \$55 |
| 星期天 Sunday 例汤 (每周不同) Daily Soup | \$15 | \$55 |

| | 每位 Per Person |
|--|---------------------|
| 金汤石榴官燕 Braised Bird's Nest wrapped in Egg White, Carrot Soup | \$68 |
| 鸡油花雕龙虾面线 Steamed Lobster Vermicelli Soup, Chinese Wine | \$38 |
| 凉拌鹅肝伴原只鲍鱼 Chilled Whole Abalone, Foie Gras | \$25 |
| 烧汁焗鳕鱼 Baked Cod, Barbecue Sauce | \$22 |
| 黄金汁北海道带子 Pan-fried Hokkaido Scallop, Golden Sauce | \$20 |
| 鲜鹿根扣鹅掌 Braised Fresh Deer Sinew, Goose Web | \$20 |
| 翠盏黄金焗石蚝 Salted Egg Rock Oyster | \$20 |
| 米酒春雨鲜生虾 Steamed Live Prawn, Japanese Vermicelli, Chinese Rice Wine | \$18 |

午市精美点心

Dim Sum Selection (Lunch Only)

| 羊肚菌灌汤饺 Wild Mushroom Soup Dumpling | \$18 每位 Per Person |
|--|-------------------------|
| XO 酱炒萝卜糕(碟) Fried Carrot Cake, XO Sauce | \$12 |
| 鲍鱼鸡粒批(3件) Baked Abalone & Chicken Pie | \$10.8 |
| 各式肠粉 Steamed Cheong Fan Prawn/Barbecued Pork/Beef Dough Fritter/Scallop | \$9.8 每份 Per Serving |
| 豉汁蒸鱼云 Steamed Fish Head, Black Bean Sauce | \$9.8 |
| 腊味蒸萝卜糕(碟) Steamed Carrot Cake | \$8.8 |
| 鲜虾腐皮卷(3件) Deep-fried Shrimp Beancurd Skin Roll | \$8.8 |
| 峰巢海鲜芋角(3件) Deep-fried Seafood Yam Roll | \$8.8 |
| 赛螃蟹海鲜饺(3件) Steamed Seafood Egg White Dumpling | \$8.8 |
| 上海小笼包(3件) Steamed Shanghainese Dumpling | \$8.8 |

| 水晶鲜虾饺(4件) Steamed Prawn Dumpling | \$8.8 |
|--|-------|
| 蟹子蒸烧卖(4件) Steamed Crab Roe Pork Dumpling | \$8.8 |
| 鲜荷珍珠鸡(2件) Steamed Lotus Leaf Glutinous Rice | \$8.8 |
| 黑松露三色饺(素)(3件) Steamed Vegetarian Dumpling, Mushroom, Asparagus, Carrot, Truffle Oil | \$8.8 |
| 炸野菌春卷(素)(3件) Deep-fried Wild Mushroom Spring Roll | \$8.8 |
| 京川饺子(碟) Boiled White Cabbage Pork Dumpling, Black Fungus, Soya Sauce, Chinese Vinegar | \$8.8 |
| 焗菠萝叉烧包(3件) Baked Barbecue Pork Bun | \$7.5 |
| 脆皮雪山包(3件) Baked Custard Bun | \$7.5 |
| 山竹牛肉球(3件) Steamed Beef Ball | \$7.5 |

午市精美点心

Dim Sum Selection (Lunch Only)

| 蜜汁叉烧包(3件) Steamed Barbecue Pork Bun | \$7 |
|---|-------|
| 川椒蒸凤爪 Steamed Chilli Chicken Feet | \$7 |
| 黄金流沙包(3件) Steamed Salted Egg Yolk Custard Bun | \$7 |
| 豉汁蒸排骨 Steamed Pork Rib | \$7 |
| 力康蛋挞仔(3件) Mini Egg Tart | \$6.8 |
| 菘化美人腰(3件) Custard Pastry | \$6 |
| 芝麻卷(4件) Black Sesame Roll | \$6 |
| 椰汁糕(3件) Chinese Coconut Cake | \$6 |

Business Set Menu

\$78 per person/每位

沙汁虾球拚薰鸭 Deep-fried Salad Prawn, Smoked Duck

古法杞子炖鸡 Traditional-boiled Chicken Soup, Wolfberry

香煎鲈鱼扒 Pan-fried Sea Perch

瑶柱金菇扒豆腐 Braised Beancurd, Conpoy, Enoki Mushroom

海鲜炒饭 Seafood Fried Rice

青苹果菊冻 Chilled Green Apple Jelly, Chrysanthemum

鲍鱼宴

Abalone Set Menu \$128 per person /每位

白松露西施带子 Sautéed Scallop, Egg White, Truffle Oil

古法鸡煲花胶汤 Traditional-boiled Fish Maw Chicken Soup

烧汁焗鳕鱼 Baked Cod, Barbecue Sauce

蚝皇原只五头鲍鱼 Braised Whole Fresh Abalone, Oyster Sauce

雪菜灵芝菇焖面卜 Braised Mee Pok Noodle, Ling Zhi Mushroom, Preserved Vegetable

杨枝甘露 Mango Pomelo Sago \$368 for 4 person/位 \$460 for 5 person/位 \$552 for 6 person/位

北京片皮鸭 Peking Duck

古法杞子炖鸡 Traditional-boiled Chicken Soup, Wolfberry

豉油皇煎生虾 Pan-fried Soya Sauce Live Prawn

清蒸笋壳鱼 Steamed Live Marble Goby (Soon Hock), Light Soya Sauce

瑶柱北菇扒时菜 Braised Seasonal Vegetable, Mushroom, Conpoy

雪菜火鸭丝焖面卜 Braised Shredded Duck Mee Pok Noodle, Preserved Vegetable

青苹果菊冻 Chilled Green Apple Jelly, Chrysanthemum

鲍

鱼

,

海 鲜

Abalone & Seafood Set Menu

\$788 for 8 person / 位 \$888 for 9 person / 位

\$988 for 10 person / 位

白松露西施带子 Sautéed Scallop, Egg White, Truffle Oil

金汤海味羹 Shredded Sea Cucumber, Fish Maw, Mushroom, Carrot Soup

沙汁明虾球 Deep-fried Salad Prawn

姜葱豆根焖星斑 Stewed Grouper, Beancurd Skin, Ginger, Onion

原只八头鲍鱼扒时蔬 Braised Whole Fresh Abalone, Vegetable

南乳吊烧鸡 Roasted Chicken, Fermented Beancurd Sauce

龙芽草菇焖伊面 Braised Ee Fu Noodle, Bean Sprout, Mushroom

牛磨核桃露 Walnut Cream

美点双辉 Double Pastry Delight

\$998 for 8 person/位 \$1138 for 9 person/位 \$1288 for 10 person/位

凉拌鲍鱼拼酸梅番茄 Abalone Salad, Mini Tomato, Plum Sauce

金汤石榴官燕 Braised Bird's Nest wrapped in Egg White, Carrot Soup

白松露西施虾球 Sautéed Prawn, Egg White, Truffle Oil

清蒸笋壳鱼 Steamed Live Marble Goby (Soon Hock)

挂炉烧鸭 Roasted Duck

云南野菌扒时菜 Braised Yunnan Wild Mushroom, Vegetable

金菇瑶柱焖伊面 Braised Ee Fu Noodle, Conpoy, Enoki Mushroom

马蹄银杏豆腐花 Housemade Soya Beancurd, Gingko Nut, Water Chestnut

美点双辉 Double Pastry Delight 食家精选宴

Gourmet Set Menu