



Wah Lok  
Cantonese  
Restaurant



Peking Duck



Braised Whole Abalone with Oyster Sauce



Chilled Foie Gras & Whole Abalone



Deep-fried Century Egg wrapped with Minced Shrimp

## 餐前小食 APPETISERS

	每份 Per Serving
姜片田鸡 Deep-fried Frog with Sliced Ginger	\$20
卤鸭亦豆腐 Marinated Spiced Duck Wings & Beancurd	\$20
脆皮烧肉 Roast Pork	\$20
炸百花皮蛋 Deep-fried Century Egg wrapped with Minced Shrimp	\$16
蒜香白肉卷 Garlic Pork in Cucumber Roll	\$18
薰鸭 Smoked Duck	\$16
炸白饭鱼 Deep-fried Silverfish	\$16
凉伴千层峰 Chilled Pig's Ear Roll	\$16
炸鱼皮 Deep-fried Fish Skin	\$15
椒盐灵芝菇 Deep-fried Lingzhi Mushroom	\$15
炸墨鱼须 Deep-fried Octopus Tentacles	\$16
酸辣海螺丝 Hot & Sour Top Shell	\$16
卤水鸭舌 Marinated Spiced Duck Tongue	\$16
拍蒜青瓜 Cucumber with Garlic	\$12
酸梅番茄 Mini Tomatoes with Plum Sauce	\$12
四川炸菜片 Szechuan Preserved Vegetables	\$10

Prices are subject to service charge and GST.



## 明炉烧烤冷盆类 ROAST, BARBECUED & COLD DISHES

南乳去骨猪 Roast Boneless Suckling Pig	\$330 整只 (需预定) Whole (Advance order required)
北京片皮鸭 Peking Duck	\$48 半只      \$96 整只 Half              Whole
	小      中      大 Small   Medium   Large
烧味三拼盆 Assorted Barbecued Combination (3 selections)	\$38      \$57      \$76
汾蹄海蜇 Pork Shank & Jellyfish	\$32      \$48      \$64
凉拌鸭丝海蜇粉皮 Chilled Green Bean Noodles with Jellyfish & Shredded Barbecued Duck	\$32      \$48      \$64
冻黄羔蟹 Chilled Yellow Cream Crab	\$15 每100克 Per 100gm
凉拌鹅肝薰鸭 Chilled Foie Gras & Smoked Duck	\$22 每位 Per Person
加拿大象拔蚌刺身 Canadian Geoduck Sashimi Style	\$22 每100克 Per 100gm
澳洲龙虾刺身 Australian Lobster Sashimi Style	市价 Market Price
烧焗羊肩 Baked Lamb Shoulder	\$188 每块 (一天预定) Per Piece (One day advance order)



## 鱼翅 SHARK'S FIN

	每位 Per Person
红烧海虎鲍翅 Braised Haihu Premium Shark's Fin	\$118
红烧大鲍翅 Braised Premium Shark's Fin	\$88
蟹钳肉竹笙高汤翅 Double-boiled Special Superior Shark's Fin with Crab Claw & Bamboo Fungus	\$88
高汤大鲍翅 Double-boiled Premium Superior Shark's Fin	\$88
高汤蟹皇干捞中鲍翅 Braised Superior Shark's Fin with Crab Meat & Roe served in Superior Clear Soup	\$78
鲨鱼骨汤炖鲍翅 Double-boiled Superior Shark's Fin in Shark's Bone Soup	\$78
红烧中鲍翅 Braised Superior Shark's Fin	\$68
原盅鸡炖中鲍翅 Double-boiled Superior Shark's Fin with Chicken Soup	\$68
古法鸡煲中鲍翅 Traditional boiled Superior Shark's Fin with Chicken Soup	\$68
红烧蟹皇散翅 Braised Shark's Fin with Crab Roe	\$42
红烧蟹肉散翅 Braised Shark's Fin with Crab Meat	\$35
红烧鸡丝散翅 Braised Shark's Fin with shredded Chicken	\$32



## 鲍鱼，燕窝，竹笙

### ABALONE, BIRD'S NEST & BAMBOO FUNGUS

澳洲原只青边鲍 Braised Whole Fresh Australian Abalone	\$16 每10克 Per 10gm			
蚝皇原只鲜鲍三头南非鲜鲍 Braised Whole South African Abalone with Oyster Sauce	\$88 每只 Whole			
	每位 Per Person			
蟹钳高汤官燕 Bird's Nest with Crab Claw in Clear Superior Soup	\$88			
竹笙酿官燕 Bamboo Fungus stuffed with Bird's Nest	\$68			
红烧官燕 Braised Bird's Nest	\$68			
金汤石榴官燕 Braised Bird's Nest wrapped with Egg White in Red Carrot Soup	\$68			
鸡茸烩官燕 Braised Bird's Nest with Minced Chicken	\$58			
碧绿花菇青边鲍片 Braised Sliced Abalone with Black Mushroom & Vegetables	\$35			
碧绿海参鲍片 Braised Sliced Abalone, Sea Cucumber & Vegetables	\$38			
		小 Small	中 Medium	大 Large
鲍鱼一品煲 Braised Sliced Abalone with Dried Seafood in Casserole	\$150	\$225	\$300	
竹笙酿鲜芦笋 Bamboo Fungus stuffed with Asparagus	\$40	\$60	\$80	
竹笙鼎湖上素 Braised Dinghu Mixed Vegetables with Bamboo Fungus	\$36	\$54	\$72	

Prices are subject to service charge and GST.





Braised Abalone Mushroom, Sea Cucumber & Vegetables





Braised Bird's Nest wrapped with Egg White in Red Carrot Soup



Double-boiled Whole Yellow Melon Soup with Mixed Seafood

## 汤，羹 SOUP

	每位 Per Person
金汤石榴蟹肉 Braised Crab Meat wrapped with Egg White in Red Carrot Soup	\$35
鲨鱼骨炖花胶汤 Double-boiled Shark's Bone Soup with Fish Maw	\$38
古法鸡煲花胶汤 Traditional Boiled Fish Maw & Chicken Soup	\$38
饺子鲨鱼骨汤 Shark's Bone Soup with Dumpling	\$30
鲍参翅肚羹 Thick Soup with Shredded Abalone, Sea Cucumber, Shark's Fin & Fish Maw	\$30
八宝老黄瓜盅 Double-boiled Whole Yellow Melon Soup with Mixed Seafood	\$25
川式酸辣汤 Szechuan Hot & Sour Soup with Seafood	\$16
蟹肉豆腐粟米羹 Thick Soup with Fresh Crab Meat, Beancurd & Sweet Corn	\$16
西湖牛肉羹 Thick Soup with Minced Beef	\$16
鸡茸粟米羹 Thick Soup with Minced Chicken & Sweet Corn	\$14



## 海鲜类 LIVE SEAFOOD

每百克  
Per 100gm

澳洲龙虾  
Australian Lobster

市价 Market Price

澳洲皇帝蟹二味  
Australian King Crab

市价 Market Price

生猛响螺  
Live Sea Whelk

市价 Market Price

阿拉斯加蟹  
Alaskan Crab

\$24

加拿大象拔蚌  
Canadian Geoduck

\$22

鸡油花雕蒸澳洲雪蟹  
Steamed Australian Snow Crab in Chinese Wine

\$20

美国象拔蚌  
U.S. Geoduck

\$16

斯里兰卡蟹  
Sri Lanka Crab

\$12

每只 Per Piece

贵妃蚌  
Venus Clam

市价 Market Price

深海石蚝  
Fresh Oyster

\$16

苏格兰竹蚌  
Scotland Bamboo Clam

\$16



## 海鲜类 LIVE SEAFOOD

	每百克 Per 100gm
澳洲活鲍鱼 Australian Live Abalone	市价 Market Price
苏眉 Humphead Wrasse (Su Mei)	\$38
老鼠斑 Panther Grouper	\$38
东星斑 Leopard Coral Trout (Tung Sing Pan)	\$20
青衣 Green Wrasse	\$18
本地龙虾 Local Lobster	\$16
多宝鱼 Turbot Fish	\$16
波士顿龙虾 Boston Lobster	\$16
西星斑 Red Grouper	\$16
海石斑 Sea Grouper	\$14
顺壳鱼 Soon Hock	\$14
生果鱼 King Fish	\$12
活虾 Live Prawn	\$10

Prices are subject to service charge and GST.



## 海鮮 SEAFOOD DISHES

	每位 Per Person			
金丝虾拼带子卷 Deep-fried Prawn wrapped with Shredded Potato & Deep-fried Seaweed stuffed with Minced Scallop	\$24			
香煎日本带子伴芦笋 Pan-fried Japanese Scallop with Asparagus	\$18			
烧汁焗鳕鱼 Baked Cod with BBQ Sauce	\$18			
翠盏黄金焗带子 Baked Scallop with Salted Egg Yolk in Iceberg Lettuce	\$16			
白松露西施带子 Sautéed Scallop with Egg White in Truffle Oil	\$16			
		小 Small	中 Medium	大 Large
椒盐百花带子 Deep-fried Scallop stuffed with Minced Shrimps tossed in Salt & Pepper	\$44	\$66	\$88	
豉汁炒双脆 Sautéed Prawn & Scallop in Black Bean Sauce	\$44	\$66	\$88	
椒盐鲈鱼球 Deep-fried Sea Perch with Salt & Pepper	\$44	\$66	\$88	
榄角西芹鲈鱼球 Sautéed Sea Perch with Olive & Celery	\$44	\$66	\$88	
碧绿炒鲈鱼球 Sautéed Sea Perch with Vegetables	\$44	\$66	\$88	
鱼香川椒虾球 Pan-fried Prawn with Dried Chilli	\$40	\$60	\$80	
大良炒鲜奶 Sautéed Egg White with Crab Meat	\$34	\$51	\$68	

Prices are subject to service charge and GST.



## 鸡 CHICKEN

	半只 Half	整只 Whole	
叫化鸡 Beggar's Chicken			\$118 (需预定) (Advance order required)
江南百花鸡 Deep-fried Boneless Chicken stuffed with Minced Shrimp	\$48	\$96	
金华玉树鸡 Steamed Boneless Chicken with Ham & Vegetables	\$48	\$96	
芒果香酥鸡 Deep-fried Chicken Fillet with Fresh Mango	\$40	\$80	
豉油皇山芭鸡 Soya Kampong Chicken	\$28	\$56	
南乳吊烧鸡 Roasted Chicken with Fermented Beancurd Sauce	\$28	\$56	
脆皮炸子鸡 Roasted Crispy Chicken	\$28	\$56	
罗定豆豉鸡 Stewed Diced Chicken in Black Bean Sauce	\$28	\$56	
烟焗茶皇鸡 Smoked Kampong Chicken	\$28	\$56	
	小 Small	中 Medium	大 Large
金针云耳蒸鸡 Steamed Chicken with Dried Lily Flower & Black Fungus	\$30	\$45	\$60

Prices are subject to service charge and GST.



## 鸭，鹌鹑 DUCK & QUAIL

	整只 Whole
栗子北菇焖鸭 Stewed Duck with Chestnut and Mushroom	\$108 (一天前预定) One day advance order
盐焗鹌鹑 Baked Quail with Rock Salt	\$22 (一天前预定) One day advance order
豉油皇鹌鹑 Soya Sauce Quail	\$22 (一天前预定) One day advance order

	小 Small	半只 Half	整只 Whole
荔茸香酥鸭 Deep-fried Duck Fillet stuffed with Mashed Taro		\$56	\$112

明炉烧鸭 Roast Duck	\$30	\$40	\$80
--------------------	------	------	------

	小 Small	中 Medium	大 Large
卤鸭亦，鸭舌拼海蜇 Marinated Spiced Duck Tongue & Wing with Jellyfish	\$38	\$57	\$76

香芒鸭脯 Sliced Barbecued Duck with Mango	\$38	\$57	\$76
--	------	------	------





Baked Rock Oyster with Salted Egg Yolk



Pan-fried Japanese Scallop with Asparagus





Baked Spare Rib with Barbecue Sauce



Pan-fried Wagyu Beef

## 煲仔菜 CASSEROLE

	小 Small	中 Medium	大 Large
海参海鲜煲 Stewed Seafood with Sea Cucumber	\$48	\$72	\$96
姜葱田鸡煲 Stewed Frog with Ginger & Spring Onions	\$36	\$54	\$72
干贝金菇豆腐 Braised Beancurd with Dried Scallop & Golden Mushrooms	\$36	\$54	\$72
姜葱牛肉煲 Stewed Beef with Ginger & Spring Onions	\$34	\$51	\$68
煎酿三宝煲 Stewed Vegetables stuffed with Minced Shrimp in Black Bean Sauce	\$34	\$51	\$68
肉松茄子豆腐煲 Stewed Beancurd with Eggplant & Minced Pork	\$30	\$45	\$60
豉汁凉瓜排骨煲 Stewed Spare Ribs with Bitter Gourd in Black Bean Sauce	\$32	\$48	\$64
牛肉菘豆腐煲 Stewed Beancurd with Minced Beef	\$32	\$48	\$64
海味什菜煲 Stewed Mixed Vegetables with Dried Seafood	\$32	\$48	\$64
咸鱼鸡粒豆腐煲 Stewed Beancurd with Diced Salted Fish & Chicken	\$30	\$45	\$60
红烧豆腐煲 Stewed Beancurd with Mushrooms	\$26	\$39	\$52
香煎琵琶豆腐 Pan-fried Beancurd	\$30	\$45	\$60



## 猪，牛 PORK & BEEF

	小 Small	中 Medium	大 Large
法式牛柳粒 Sautéed Diced Beef with Garlic & Black Pepper	\$36	\$54	\$72
白灼美国肥牛肉 Boiled sliced U.S. Beef in Supreme Soya Sauce	\$36	\$54	\$72
鬼马牛肉 Sautéed sliced Beef with Dough Fritters	\$34	\$51	\$68
鲜蘑菇炒牛肉 Sautéed sliced Beef with Fresh Mushrooms	\$34	\$51	\$68
咸鱼蒸肉饼 Steamed Minced Pork with Salted Fish	\$32	\$48	\$64
黑椒洋葱猪颈肉 Sautéed Pork Neck with Black Pepper	\$32	\$48	\$64
菠萝咕嚕肉 Sweet & Sour Pork	\$32	\$48	\$64
椒盐排骨 Deep-fried Pork Ribs with Salt & Pepper	\$30	\$45	\$60
炸菜银芽炒肉丝 Sautéed Shredded Pork with Preserved Vegetables & Bean Sprouts	\$28	\$42	\$56
	每件 Per Piece		
香煎日本和牛 Pan-fried Wagyu Beef	\$40		
烧汁焗排骨 Baked Spare Rib with Barbecue Sauce	\$16		



## 素食精华 VEGETARIAN DISHES

	每位 Per Person
素老黄瓜盅 Double-boiled Whole Yellow Melon Soup	\$24
什锦瓜粒汤 Boiled Mixed Vegetables & Diced Melon Soup	\$15
油浸素炉鱼 Deep-fried Yam Perch	\$15
笋丝木耳豆腐羹 Thick Soup with Shredded Bamboo Shoots, Black Fungus & Beancurd	\$15
	每份 Per Serving
竹笙酿时蔬 Braised Bamboo Fungus stuffed with Vegetables	\$40
鼎湖上素 Braised Dinghu Mixed Vegetables	\$36
素蚝油三菇 Braised 3 types of Mushrooms with Vegetarian Oyster Sauce	\$28
斋鲍鱼菇海参时蔬 Braised Abalone Mushroom, Sea Cucumber & Vegetables	\$30
锦绣素虾仁 Sautéed Vegetarian Shrimp with Mixed Vegetables	\$28
夏果炒素丁 Sautéed Hawaiian Nuts with Diced Vegetables	\$26
七彩素拼盆 Chilled Assorted Mushroom & Vegetables	\$28
清炒时蔬 (芥兰, 菠菜, 苋菜) Stir-fried Seasonal Vegetables	\$22

Prices are subject to service charge and GST.



## 粉，面，饭 RICE & NOODLES

	小 Small	中 Medium	大 Large
蟹汤鸳鸯米 Poached Crispy Rice with Crab Soup in Casserole	\$40	\$60	\$80
海鲜炒面 Fried Crispy Noodles with Seafood	\$38	\$57	\$76
华乐焖伊面 Braised Ee Fu Noodles with Seafood	\$38	\$57	\$76
蛋白蟹肉干贝炒饭 Fried Rice with Crabmeat, Conpoy & Egg White	\$38	\$57	\$76
滑蛋虾仁炒河粉 Fried Hor Fun with Shrimps & Scrambled Eggs	\$36	\$54	\$72
鱼露海鲜炒饭 Fried Rice with Seafood in Fish Gravy	\$36	\$54	\$72
蒜香腊味炒饭 Fried Rice with Diced Chinese Sausages	\$32	\$48	\$64
星洲炒米粉 Singapore Fried Vermicelli	\$32	\$48	\$64
干炒牛肉河粉 Stir-fried Beef Hor Fun	\$32	\$48	\$64
雪菜火鸭丝焖米粉 Stewed Vermicelli with Preserved Vegetables & shredded Duck	\$30	\$45	\$60
	每位 Per Person		
鸡油花雕龙虾面线 Vermicelli Soup with Lobster in Chinese Wine	\$35		

Prices are subject to service charge and GST.





Vermicelli Soup with Lobster in Chinese Wine



Australian Lobster



Ice Cream with Avocado Cream



Cream of Pomelo & Mango with Sago topped with Herbal Jelly

## 甜品 DESSERTS

	每位 Per Person
冰花炖官燕 Double-boiled Bird's Nest with Crystal Sugar	\$60
红莲炖雪蛤 Double-boiled Hashima with Lotus Seed & Red Dates	\$18
杏汁龟苓膏 Chinese Herbal Jelly with Almond Cream	\$10
秘制龟苓膏 Double-boiled Chinese Herbal Jelly with Honey	\$10
牛油果雪糕 Ice Cream with Avocado Cream	\$10
脆皮榴莲雪糕 Deep-fried Durian Ice Cream	\$10
马蹄银杏豆腐花 Homemade Soya Beancurd topped with Water Chestnut & Ginkgo Nut	\$8
生磨杏仁露 Almond Cream	\$8
青苹果菊冻 Chilled Green Apple Jelly with Chrysanthemum	\$8
杨枝甘露 Cream of Pomelo & Mango with Sago	\$8
冻芒果布丁 Chilled Mango Pudding	\$8
桂花糕拼美人腰 Osmanthus Cake & Baked Custard Pastry	\$4

Prices are subject to service charge and GST.

