



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	\$22
卤鸭亦豆腐 Marinated Spiced Duck Wings & Beancurd	\$22
脆皮烧肉 Roast Pork	\$20
炸百花皮蛋 Deep-fried Century Egg wrapped with Minced Shrimp	\$18
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	\$16
椒盐灵芝菇 Deep-fried Lingzhi Mushroom	\$16
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	\$12

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	\$350 整只 (需预定) Whole (Advance order required)
北京片皮鸭 Peking Duck	\$50 半只    \$100 整只 Half            Whole
	小    中    大 Small Medium Large
烧味三拼盆 Assorted Barbecued Combination (3 selections)	\$40    \$60    \$80
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	\$16 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

Prices are subject to service charge and GST.



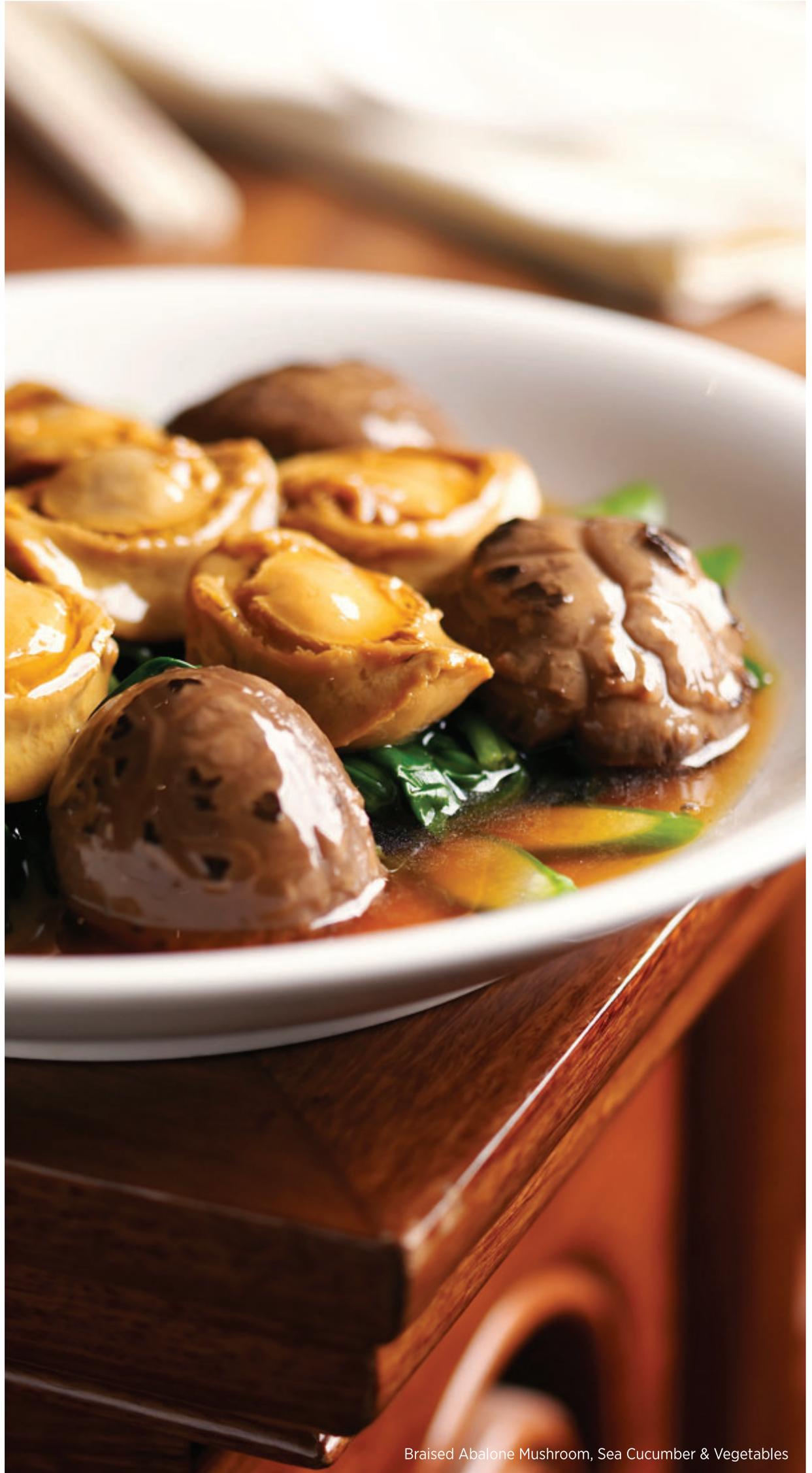
## 鲍鱼，燕窝，竹笙

### 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	\$44	\$66	\$88	
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	\$28
加拿大象拔蚌 Canadian Geoduck	\$24
鸡油花雕蒸澳洲雪蟹 Steamed Australian Snow Crab in Chinese Wine	\$24
美国象拔蚌 U.S. Geoduck	\$18
斯里兰卡蟹 Sri Lanka Crab	\$14

每只 Per Piece

贵妃蚌 Venus Clam	市价 Market Price
深海石蚝 Fresh Oyster	\$18
苏格兰竹蚌 Scotland Bamboo Clam	\$18



## 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)	\$22
青衣 Green Wrasse	\$18
本地龙虾 Local Lobster	\$18
多宝鱼 Turbot Fish	\$18
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

香煎日本帶子伴芦笋  
Pan-fried Japanese Scallop with Asparagus

\$20

烧汁焗鱈鱼  
Baked Cod with BBQ Sauce

\$20

翠盞黄金焗带子  
Baked Scallop with Salted Egg Yolk  
in Iceberg Lettuce

\$18

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

\$18

小      中      大  
Small   Medium   Large

椒盐百花带子  
Deep-fried Scallop stuffed with  
Minced Shrimps tossed in Salt & Chilli

\$48

\$72

\$96

豉汁炒双脆  
Sautéed Prawn & Scallop  
in Black Bean Sauce

\$48

\$72

\$96

椒盐鲈鱼球  
Deep-fried Sea Perch with Salt & Chilli

\$48

\$72

\$96

榄角西芹鲈鱼球  
Sautéed Sea Perch with Olive & Celery

\$48

\$72

\$96

碧绿炒鲈鱼球  
Sautéed Sea Perch with Vegetables

\$48

\$72

\$96

鱼香川椒虾球  
Pan-fried Prawn with Dried Chilli

\$44

\$66

\$88

大良炒鲜奶  
Sautéed Egg White with Crab Meat

\$38

\$57

\$76



## 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	\$55	\$110	
金华玉树鸡 Steamed Boneless Chicken with Ham & Vegetables	\$55	\$110	
芒果香酥鸡 Deep-fried Chicken Fillet with Fresh Mango	\$45	\$90	
豉油皇山芭鸡 Soya Kampong Chicken	\$30	\$60	
南乳吊烧鸡 Roasted Chicken with Fermented Beancurd Sauce	\$30	\$60	
脆皮炸子鸡 Roasted Crispy Chicken	\$30	\$60	
罗定豆豉鸡 Stewed Diced Chicken in Black Bean Sauce	\$30	\$60	
烟焗茶皇鸡 Smoked Kampong Chicken	\$30	\$60	
	小 Small	中 Medium	大 Large
金针云耳蒸鸡 Steamed Chicken with Dried Lily Flower & Black Fungus	\$32	\$48	\$64

Prices are subject to service charge and GST.



## 鴨，鶺鴒 DUCK & QUAIL

整只  
Whole

栗子北菇焗鴨  
Stewed Duck with Chestnut  
and Mushroom

\$128 (一天前預定)  
One day advance order

鹽焗鶺鴒  
Baked Quail with Rock Salt

\$28 (一天前預定)  
One day advance order

豉油皇鶺鴒  
Soya Sauce Quail

\$28 (一天前預定)  
One day advance order

小 半只 整只  
Small Half Whole

荔茸香酥鴨  
Deep-fried Duck Fillet stuffed  
with Mashed Taro

\$60 \$120

明爐燒鴨  
Roast Duck

\$32 \$48 \$96

小 中 大  
Small Medium Large

卤鴨亦，鴨舌拼海蜇  
Marinated Spiced Duck Tongue & Wing  
with Jellyfish

\$40 \$60 \$80

香芒鴨脯  
Sliced Barbecued Duck with Mango

\$40 \$60 \$80





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	\$50	\$75	\$100
姜葱田鸡煲 Stewed Frog with Ginger & Spring Onions	\$38	\$57	\$76
干贝金菇豆腐 Braised Beancurd with Dried Scallop & Golden Mushrooms	\$38	\$57	\$76
姜葱牛肉煲 Stewed Beef with Ginger & Spring Onions	\$36	\$54	\$72
煎酿三宝煲 Stewed Vegetables stuffed with Minced Shrimp in Black Bean Sauce	\$36	\$54	\$72
肉松茄子豆腐煲 Stewed Beancurd with Eggplant & Minced Pork	\$32	\$48	\$64
豉汁凉瓜排骨煲 Stewed Spare Ribs with Bitter Gourd in Black Bean Sauce	\$34	\$51	\$68
牛肉菘豆腐煲 Stewed Beancurd with Minced Beef	\$34	\$51	\$68
海味什菜煲 Stewed Mixed Vegetables with Dried Seafood	\$34	\$51	\$68
咸鱼鸡粒豆腐煲 Stewed Beancurd with Diced Salted Fish & Chicken	\$32	\$48	\$64
红烧豆腐煲 Stewed Beancurd with Mushrooms	\$28	\$42	\$56
香煎琵琶豆腐 Pan-fried Beancurd	\$32	\$48	\$64

Prices are subject to service charge and GST.



## 猪，牛 PORK & BEEF

	小 Small	中 Medium	大 Large
法式牛柳粒 Sautéed Diced Beef with Garlic & Black Pepper	\$38	\$57	\$76
白灼美国肥牛肉 Boiled sliced U.S. Beef in Supreme Soya Sauce	\$38	\$57	\$76
鬼马牛肉 Sautéed sliced Beef with Dough Fritters	\$36	\$54	\$72
鲜蘑菇炒牛肉 Sautéed sliced Beef with Fresh Mushrooms	\$36	\$54	\$72
咸鱼蒸肉饼 Steamed Minced Pork with Salted Fish	\$34	\$51	\$68
黑椒洋葱猪颈肉 Sautéed Pork Neck with Black Pepper	\$34	\$51	\$68
菠萝咕嚕肉 Sweet & Sour Pork	\$34	\$51	\$68
椒盐排骨 Deep-fried Pork Ribs with Salt & Pepper	\$32	\$48	\$64
炸菜银芽炒肉丝 Sautéed Shredded Pork with Preserved Vegetables & Bean Sprouts	\$30	\$45	\$60
	每件 Per Piece		
香煎日本和牛 Pan-fried Wagyu Beef	\$42		
烧汁焗排骨 Baked Spare Rib with Barbecue Sauce	\$18		

Prices are subject to service charge and GST.



## 素食精华 VEGETARIAN DISHES

	每位 Per Person
素老黄瓜盅 Double-boiled Whole Yellow Melon Soup	\$25
什锦瓜粒汤 Boiled Mixed Vegetables & Diced Melon Soup	\$16
油浸素炉鱼 Deep-fried Yam Perch	\$16
笋丝木耳豆腐羹 Thick Soup with Shredded Bamboo Shoots, Black Fungus & Beancurd	\$16
	每份 Per Serving
竹笙酿时蔬 Braised Bamboo Fungus stuffed with Vegetables	\$44
鼎湖上素 Braised Dinghu Mixed Vegetables	\$38
素蚝油三菇 Braised 3 types of Mushrooms with Vegetarian Oyster Sauce	\$30
斋鲍鱼菇素海参时蔬 Braised Abalone Mushroom, Sea Cucumber & Vegetables	\$32
锦绣素虾仁 Sautéed Vegetarian Shrimp with Mixed Vegetables	\$30
夏果炒素丁 Sautéed Hawaiian Nuts with Diced Vegetables	\$30
七彩素拼盆 Chilled Assorted Mushroom & Vegetables	\$30
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	\$44	\$66	\$88
海鲜炒面 Fried Crispy Noodles with Seafood	\$40	\$60	\$80
华乐焖伊面 Braised Ee Fu Noodles with Seafood	\$40	\$60	\$80
蛋白蟹肉干贝炒饭 Fried Rice with Crabmeat, Conpoy & Egg White	\$40	\$60	\$80
滑蛋虾仁炒河粉 Fried Hor Fun with Shrimps & Scrambled Eggs	\$40	\$60	\$80
鱼露海鲜炒饭 Fried Rice with Seafood in Fish Gravy	\$40	\$60	\$80
蒜香腊味炒饭 Fried Rice with Diced Chinese Sausages	\$36	\$54	\$72
星洲炒米粉 Singapore Fried Vermicelli	\$36	\$54	\$72
干炒牛肉河粉 Stir-fried Beef Hor Fun	\$36	\$54	\$72
雪菜火鸭丝焖米粉 Stewed Vermicelli with Preserved Vegetables & shredded Duck	\$34	\$51	\$68
		每位 Per Person	
鸡油花雕龙虾面线 Vermicelli Soup with Lobster in Chinese Wine		\$38	

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 & Gingko Nut	\$8
生磨杏仁露 Almond Cream	\$8
青萍果菊冻 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



