



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	银杏付竹猪肚 Gingko Nut & Beancurd Skin with Pig's Stomach	\$15	\$55
星期二 Tuesday	冬瓜薏米煲猪展 Winter Melon & Barley with Pork	\$15	\$55
星期三 Wednesday	莲藕栗子煲猪展 Lotus Root & Chestnut with Pork	\$15	\$55
星期四 Thursday	西洋菜煲生鱼 Watercress with Fish	\$15	\$55
星期五 Friday	黑豆煲猪尾 Black Bean with Pig's Tail	\$15	\$55
星期六 Saturday	青红萝卜煲猪展 Radish & Red Carrot with Pork	\$15	\$55
星期天 Sunday	例汤 (每周不同) Daily Soup	\$15	\$55

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	\$38
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	\$20
鲜鹿根扣鹅掌 Braised Fresh Deer Sinew & Goose Web	\$20
烧汁焗银鳕鱼 Baked Cod with Barbecue Sauce	\$20
翠盏黄金焗石蚝 Baked Rock Oyster with Salted Egg Yolk	\$18
米酒春雨生虾 Steamed Live Prawn with Japanese Vermicelli in Chinese Rice Wine	\$18

Prices are subject to service charge and GST



午市精美点心

DIM SUM SELECTIONS (LUNCH ONLY)

鱼翅灌汤饺 Shark's Fin Soup Dumpling	\$20 每位 Per Person
鲍鱼鸡粒批 (3件) Baked Diced 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 with Black Bean Sauce	\$9.8
香煎韭菜饺 (3件) Pan-fried Prawn & Chives Dumpling	\$8.8
鲜虾付皮卷 (3件) Deep-fried Beancurd Skin Roll with Shrimp	\$8.8
蜂巢海鲜芋角 (3件) Deep-fried Yam Roll with Seafood	\$8.8
赛螃蟹海鲜饺 (3件) Steamed Crab Meat & 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 Pork Dumpling with Crab Roe	\$8.8
鲜荷珍珠鸡 (2件) Steamed Glutinous Rice wrapped with Lotus Leaf	\$8.8
焗菠萝叉烧包 (3件) Baked Barbecue Pork Bun	\$7.5

Prices are subject to service charge and GST

罗汉圃团 (素) (3件) Steamed "Luo Han" Beancurd Skin Roll wrapped with Mix Diced Vegetables	\$8.8
炸野菌春卷 (素) (3件) Deep-fried Wild Mushrooms Spring Roll	\$8.8
脆皮雪山包 (3件) Baked Custard Bun	\$7.5
香煎小米南瓜芋丝饼 (3件) Pan-fried Millet, Pumpkin & Yam Cake	\$7.8
山竹牛肉球 (3件) Steamed Beef Ball	\$7.5
香煎萝卜糕 (3件) Pan-fried Carrot Cake	\$7.5
蜜汁叉烧包 (3件) Steamed Barbecue Pork Bun	\$7
川椒蒸凤爪 Steamed Chicken Feet with Chilli	\$7
黄金流沙包 (3件) Steamed Custard & Egg Yolk Bun	\$7
豉汁蒸排骨 Steamed Pork Ribs	\$7
力康蛋挞仔 (3件) Baked Mini Egg Tart	\$6.8
崧化美人腰 (3件) Baked Custard Pastries	\$6
芝麻卷 (4件) Black Sesame Roll	\$6
椰汁糕 (3件) Chinese Coconut Cake	\$6

Prices are subject to service charge and GST





RECOMMENDED

商业宴

BUSINESS SET MENU

\$78 每位 / per persons

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 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 persons

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 Ling Zhi 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 SHARK'S FIN & SEAFOOD SET MENU

\$368 for 4 persons / 位

\$460 for 5 persons / 位

\$552 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
& Shredded 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

\$788 for 8 persons / 位

\$888 for 9 persons / 位

\$988 for 10 persons / 位

白松露西施带子

Sautéed Scallop 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 & Mushrooms

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

\$998 for 8 persons / 位

\$1138 for 9 persons / 位

\$1288 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

Sauteed Prawns 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