



Wah Lok
Cantonese
Restaurant

北京鴨

Roasted Peking Duck

八寶黃瓜盅

Double Boiled Whole Yellow Melon Soup

XO 蜜豆炒竹節蚌

Sautéed Bamboo Clam & Honey Beans
with XO Sauce

清蒸東星斑

Steamed Live "Dong Xing" Grouper

8 頭鮑魚海參茼菜

Braised Whole Abalone, Sea Cucumber
& Chinese Spinach

米酒春雨生蝦

Steamed Live Prawn with Japanese Vermicelli
in Chinese Wine

芝麻豆腐花

Homemade Soya Beancurd with Black Sesame

\$140++ Per Person

(Min 5 Persons)



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香煎日本带子芦笋

Pan-fried Japanese Scallop with Asparagus

红烧蟹皇散翅

Braised Shark's Fin with Crab Roe

蒜香蒸竹节蚌

Steamed Live Bamboo Clam with Garlic

骨香海星斑

Deep-fried Fish Bone & Sautéed Grouper Fillet

野菌扣海参苋菜

Braised Sea Cucumber & Mushroom
with Chinese Spinach

姜葱生虾面卜

Braised Noodles with Prawns,
Ginger & Spring Onion

什果拼盆

Mixed Fruits

\$150++ Per Person
(Min 4 Persons)



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香煎日本带子芦笋

Pan-fried Japanese Scallop with Asparagus

金汤石榴翅

Braised Shark's Fin wrapped with
Egg White in Red Carrot Soup

香煎鲈鱼扒

Pan-fried Sea Perch Filet

烧汁焗排骨港兰伴

Baked Spare Rib with BBQ Sauce

鸡油花雕龙虾面线

Vermicelli Soup with Lobster in Chinese Wine

青苹果菊冻

Chilled Green Apple with Chrysanthemum

\$160++ Per Person

(Min 4 Persons)



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凉伴鹅肝拼原只鲍鱼

A Combination of Cold Foie Gras & Whole Abalone

红烧蟹皇翅

Braised Shark's Fin with Crab Roe

蒜香蒸竹节蚌

Steamed Bamboo Clam with Garlic

骨香海星斑

Deep-fried Fish Bone & Sautéed Grouper Fillet

灵芝菇杞子苋菜

Poached Chinese Spinach with
Ling Zhi Mushrooms & Wolfberries in Rich Broth

米酒春雨龙虾

Steamed Lobster with Japanese Vermicelli
in Chinese Wine

香茅芦荟冻

Chilled Aloe Vera with Lemongrass

\$180++ Per Person

(Min 5 Persons)



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金汤石榴翅

Braised Shark's Fin wrapped with
Egg White in Red Carrot Soup

碧绿海参三头鲜鲍

Braised Whole Abalone with
Sea Cucumber & Vegetables

清蒸东星斑

Steamed Live "Dong Xing" Grouper

法式牛柳粒

Sautéed Diced Beef with Garlic & Black Pepper

鸡油花雕蒸龙虾面线

Vermicelli Soup with Lobster in Chinese Wine

牛油果雪糕

Ice Cream with Avocado Cream

\$200++ Per Person

(Min 5 Persons)



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北京片皮鸭
Roasted Peking Duck

古法鸡煲中鲍翅
Traditional-boiled Superior Shark's Fin
with Chicken

翠盏黄金焗生蚝
Baked Rock Oyster with Salted Egg Yolk

烧汁焗鳕鱼
Baked Cod with BBQ Sauce

原个8头鲍鱼北菇扒苋菜
Braised Whole Abalone & Mushroom
with Chinese Spinach

姜葱龙虾焖面卜
Stewed Mee Pok Noodles with Lobster,
Ginger & Onion

牛油果雪糕
Ice Cream with Avocado Cream

\$220++ Per Person
(Min 5 Persons)



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BUDDHA JUMPS OVER THE WALL SET MENU

御品佛跳墙套餐

(1 Day Advance order)

香煎日本带子伴芦笋拼金丝虾

Pan-fried Japanese Scallop &

Deep-fried Prawn wrapped with Shredded Potato

御品佛跳墙

Buddha Jumps Over The Wall

烧汁焗鳕鱼

Baked Cod with BBQ Sauce

鱼露海鲜干炒米粉港兰伴

Fried Vermicelli with Seafood

& Vegetables in Fish Gravy

马蹄银杏豆腐花

Homemade Soya Beancurd with Gingko Nuts

& Water Chestnuts

\$200++ per pax



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GOURMET SET MENU

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

Sautéed 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

\$998 for 8 persons

\$1138 for 9 persons

\$1288 for 10 persons

Prices are subject to service charge and GST



Wah Lok
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寿包

Chinese Birthday Buns

香煎北海道带子

Pan-fried Hokkaido Scallops

金汤蟹肉石榴

Braised Crab Meat wrapped with
Egg White in Red Carrot Soup

南乳去骨猪

Roasted Whole Boneless Suckling Pig
(Advance order)

清蒸顺壳

Steamed Live Soon Hock

豉油皇煎生虾

Pan-fried Live Prawns with Soya Sauce

8头鲍鱼花菇时蔬

Braised Whole Abalone & Mushrooms with Vegetables

九王干烧伊面

Braised Ee Fu Noodles with Chives

生磨核桃露

Walnut Cream

\$1550++ For 10 Persons



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寿包

Chinese Birthday Buns

炸墨鱼须，椒盐白饭鱼，汾鸭，
蒜泥白肉卷拼百花皮蛋

Deep-fried Octopus Tentacles, Deep-fried Silver Fish,
Smoked Duck, Sliced Cucumber Pork Rolled with Garlic
& Deep-fried Century Egg wrapped with Minced Shrimps

原盅鸡炖翅

Double-boiled Shark's Fin with Chicken

香煎北海道带子伴芦笋

Pan-fried Hokkaido Scallop with Asparagus

清蒸东星斑

Steamed "Dong Xing" Grouper

烧汁焗排骨

Baked Spare Rib with BBQ Sauce

8头鲍鱼花菇时蔬

Braised Whole Abalone & Mushroom with Vegetables

家乡炒面线

Fried Mee Sua with Assorted Meat

青苹果菊冻

Chilled Green Apple Jelly with Chrysanthemum

\$1800++ For 10 Persons



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北京片皮鸭
Roasted Peking Duck

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

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

蒜香冬菜蒸顺壳鱼
Steamed Soon Hock with
Preserved Vegetables & Garlic

豉油皇开边龙虾
Pan-fried Lobster with Soya Sauce

鲜百合云耳泡时蔬
Poached Seasonal Vegetables with Black Fungus,
Fresh White Lily with Superior Stock

雪菜火鸭丝焖伊面
Braised Ee Fu Noodles with Shredded Duck

鸳鸯露
Almond & Walnut Cream

\$1680++ For 10 Persons



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南乳去骨猪

Whole Roasted Boneless Suckling Pig
(Advance order)

原盅雞炖鲍翅

Double-boiled Superior Shark's Fin
with Chicken

翠盏黄金带子

Deep-fried Scallop with Salted Egg Yolk
in Iceberg Lettuce

清蒸顺殼鱼

Steamed Live Soon Hock

家乡酿海参

Braised Whole Sea Cucumber
stuffed with Minced Pork

鸡油花雕龙虾面线

Vermicelli Soup with Lobster
in Chinese Wine

银杏马蹄豆腐花

Homemade Soya Beancurd with
Ginkgo Nuts & Water Chestnuts

\$2000++ For 10 Persons



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白松露西施带子

Sauteed Scallop with Egg White in Truffle Oil

原盅雞炖鲍翅

Double-boiled Superior Shark's Fin with Chicken

南乳去骨猪

Whole Roasted Boneless Suckling Pig

(Advance order)

XO酱蜜豆云耳炒竹蚌

Sautéed Bamboo Clam with Honey Bean
& Black Fungus in XO Sauce

清蒸顺殼鱼

Steamed Live Soon Hock

家乡酿海参

Braised Whole Sea Cucumber stuffed
with Minced Pork

鸡油花雕生虾面线

Vermicelli Soup with Live Prawn in Chinese Wine

莲子百合红豆沙

Red Bean Paste with Dried White Lily, Lotus Seed

\$2088++ for 10 Persons



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Set A

大红片皮乳猪

Whole Roasted Barbecued Suckling Pig

(Advance order)

金汤石榴翅

Braised Shark's Fin wrapped with
Egg White in Red Carrot Soup

蜜豆云耳炒双脆

Sautéed Prawns & Scallops
with Honey Beans & Black Fungus

清蒸法国多宝鱼

Steamed Turbo Fish

野菌扣海参茼菜

Braised Sea Cucumber & Mushroom
with Chinese Spinach

菜片乳猪砵

Minced Suckling Pig wrapped with Iceberg Lettuce

干烧伊面

Braised Ee Fu Noodles

杏汁炖雪蛤

Double-boiled Hashima with Almond Cream

\$1600++ For 10 Persons

Prices are subject to service charge and GST



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Set B

三小拵：

椒盐灵芝菇，冻皮蛋豆腐，蒜泥白肉卷
Deep-fried Ling Zhi Mushrooms with Salt & Pepper,
Cold Century Egg with Beancurd, Cucumber &
Pork Rolled with Garlic

红烧蟹皇散翅
Braised Shark's Fin with Crab Roe

南乳去骨猪
Whole Roasted Boneless Suckling Pig
(Advance order)

翠盏黄金焗石蚝
Baked Rock Oyster with Salted Egg Yolk
in Iceberg Lettuce

蒜子枝竹焖星斑
Stewed Grouper Fillet with Beancurd Skin & Garlic

灵芝菇杞子苋菜
Poached Chinese Spinach with Ling Zhi Mushrooms
& Wolfberries with Superior Stock

姜葱生虾焖面卜
Braised Mee Pok Noodles with Live Prawns

青苹果菊冻
Chilled Green Apple with Chrysanthemum

\$1600++ For 10 Persons

Prices are subject to service charge and GST



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五福临门

(炸鱼皮，椒盐白饭鱼，酸梅番茄，
沙律虾，蒜泥白肉卷)

Deep-fried Fish Skin, Silver Fish with Salt & Pepper, Mini Tomato
with Plum Sauce, Salad Prawn, Sliced Pork roll with Cucumber

原盅鸡炖鲍翅

Double-boiled Superior Shark's Fin with Chicken

蟹皇蟹肉煎酿带子

Pan-fried Scallop stuffed with
Minced Shrimps, Crab Meat & Crab Roe

清蒸东星斑

Steamed Live Dong Xing Grouper

南乳去骨猪

Whole Roasted Boneless Suckling Pig

原只5头南非鲍鱼时蔬

Braised Whole South African Abalone with Vegetables

金菇瑶柱双喜面

Braised Ee Fu Noodles with Golden Mushroom
& Shredded Dried Scallop

莲子百合红豆沙

Red Bean Paste with Dried White Lily, Lotus Seed

\$2288++ for 10 persons



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VEGETARIAN SET MENU

茸紫菜卷拼炸豆腐

Deep fried Mashed Taro with Mixed Vegetables
& Deep-Fried Beancurd

素老王瓜盅

Double-boiled Whole Yellow Melon Soup

锦绣素虾仁

Sautéed Vegetarian Shrimps with Cashew Nut and Bell Pepper

酸甜素鲈鱼

Sweet & Sour Vegetarian Fish

月宫宝盒

Sautéed Diced Vegetable in Whole Bell Pepper

竹笙酿时蔬

Braised Bamboo Fungus Stuffed with Vegetables

干炒素丝米粉

Fried Vermicelli with Shredded Vegetables

青苹果菊冻

Chilled Green Apple with Chrysanthemum

\$88++ Per Person