



Wah Lok
Cantonese
Restaurant

北京片皮鸭
Peking Duck

八宝老黄瓜盅
Double-boiled Yellow Melon Soup, Seafood

XO 蜜豆炒竹节蚌
Sautéed XO Sauce Bamboo Clam, Honey Bean

清蒸东星斑
Steamed Live Leopard Coral Grouper (Tung Sing Pan),
Light Soya Sauce

原只八头鲍鱼海参苋菜
Braised Whole Abalone, Sea Cucumber, Chinese Spinach

米酒春雨生虾
Steamed Live Prawn, Japanese Vermicelli, Chinese Wine

芝麻豆腐花
Housemade Black Sesame Soya Beancurd

\$140 per person / 每位
(A minimum of 5 persons is required)
(至少需 5 人用餐)



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香煎日本帶子伴芦笋

Pan-fried Japanese Scallop, Asparagus

古法鸡煲花胶汤

Traditional-boiled Fish Maw Chicken Soup

蒜香蒸竹节蚌

Steamed Garlic Bamboo Clam

骨香海星斑

Sautéed Grouper Fillet, Deep-fried Fish Bone

野菌扣海参苋菜

Braised Sea Cucumber, Wild Mushroom,
Chinese Spinach

姜葱生虾面卜

Braised Mee Pok Noodle, Prawn,
Ginger, Spring Onion

什果拼盆

Mixed Fruits

\$150 per person / 每位

(A minimum of 4 persons is required)

(至少需 4 人用餐)



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凉拌鹅肝拼原只鲍鱼
Chilled Whole Abalone, Foie Gras

八宝老黄瓜盅
Double-boiled Yellow Melon Soup, Seafood

蒜香蒸竹节蚌
Steamed Garlic Bamboo Clam

骨香海星斑
Sautéed Grouper Fillet, Deep-fried Fish Bone

灵芝菇杞子苋菜
Poached Chinese Spinach, Ling Zhi Mushroom,
Wolfberry, Superior Broth

米酒春雨龙虾
Steamed Lobster, Japanese Vermicelli, Chinese Wine

香茅芦荟冻
Chilled Lemongrass Aloe Vera

\$160 per person / 每位
(A minimum of 5 persons is required)
(至少需 5 人用餐)



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北京片皮鸭
Peking Duck

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

翠盏黄金焗石蚝
Salted Egg Rock Oyster

烧汁焗鳕鱼
Baked Cod, Barbecue Sauce

原只八头鲍鱼北菇扒苋菜
Braised Whole Abalone, Mushroom, Chinese Spinach

姜葱龙虾焖面卜
Braised Lobster Mee Pok Noodle, Ginger, Spring Onion

牛油果雪糕
Ice Cream with Avocado Drizzle

\$170 per person / 每位
(A minimum of 5 persons is required)
(至少需 5 人用餐)



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香煎日本带子伴芦笋

Pan-fried Japanese Scallop, Asparagus

金汤石榴官燕

Braised Bird's Nest wrapped in Egg White, Carrot Soup

香煎鲈鱼扒

Pan-fried Sea Perch

烧汁焗排骨港兰伴

Baked Spare Rib, Barbecue Sauce, Vegetable

鸡油花雕龙虾面线

Steamed Lobster Vermicelli Soup, Chinese Wine

青苹果菊冻

Chilled Green Apple Jelly, Chrysanthemum

\$180 per person / 每位

(A minimum of 4 persons is required)

(至少需 4 人用餐)



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红烧官燕

Braised Bird's Nest

碧绿南非五头鲍鱼

Braised Whole South African Abalone, Vegetable

香煎鲈鱼扒

Pan-fried Sea Perch

香煎日本和牛粒

Pan-fried Wagyu Beef Cube

鸡油花雕龙虾面线

Steamed Lobster Vermicelli Soup, Chinese Wine

牛油果雪糕

Ice Cream with Avocado Drizzle

\$200 per person / 每位

(A minimum of 5 persons is required)

(至少需 5 人用餐)



Wah Lok
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寿桃

Chinese Birthday Bun

香煎北海道带子

Pan-fried Hokkaido Scallop

金汤石榴蟹肉

Braised Crab Meat wrapped in Egg White, Carrot Soup

南乳去骨猪

Roasted Boneless Suckling Pig

(Advance order required)

清蒸笋壳鱼

Steamed Live Marble Goby (Soon Hock), Light Soya Sauce

豉油皇煎生虾

Pan-fried Soya Sauce Live Prawn

原只八头鲍鱼花菇时蔬

Braised Whole Abalone, Mushroom, Seasonal Vegetable

九王干烧伊面

Braised Ee Fu Noodle, Chive

生磨核桃露

Walnut Cream

\$1550 for 10 persons / 10人用餐



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寿桃

Chinese Birthday Bun

炸墨鱼须, 椒盐白饭鱼, 薰鸭,
蒜香白肉卷拼炸百花皮蛋

Deep-fried Octopus Tentacle, Deep-fried Salt & Pepper
Silver Fish, Smoked Duck, Sliced Pork, Cucumber Roll, Garlic,
Deep-fried Century Egg, Minced Shrimp

鸡茸烩官燕

Braised Bird's Nest, Minced Chicken

香煎日本带子伴芦笋

Pan-fried Japanese Scallop, Asparagus

清蒸东星斑

Steamed Live Leopard Coral Grouper (Tung Sing Pan),
Light Soya Sauce

烧汁焗排骨

Baked Spare Rib, Barbecue Sauce

原只八头鲍鱼花菇时蔬

Braised Whole Abalone, Mushroom, Seasonal Vegetable

家乡炒面线

Fried Mee Sua, Prawn, Barbecued Pork

青苹果菊冻

Chilled Green Apple Jelly, Chrysanthemum

\$1800 for 10 persons / 10人用餐



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北京片皮鸭
Peking Duck

鸡茸烩官燕
Braised Bird's Nest, Minced Chicken

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

蒜香冬菜蒸笋壳鱼
Steamed Live Marble Goby (Soon Hock),
Preserved Vegetable, Garlic

豉油皇煎开边龙虾
Pan-fried Soya Sauce Lobster

家乡酿野生鲜菇
Braised Whole Mushroom stuffed with Minced Pork

雪菜火鸭丝焖伊面
Braised Shredded Duck Ee Fu Noodle, Preserved Vegetable

鸳鸯露
Almond & Walnut Cream

\$1680 for 10 persons / 10人用餐



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南乳去骨猪

Roasted Boneless Suckling Pig
(**Advance order required**)

金汤石榴官燕

Braised Bird's Nest wrapped in Egg White, Carrot Soup

翠盏黄金焗带子

Salted Egg Baked Scallop

清蒸笋壳鱼

Steamed Live Marble Goby (Soon Hock), Light Soya Sauce

家乡酿海参

Braised Whole Sea Cucumber stuffed with Minced Pork

鸡油花雕龙虾面线

Steamed Lobster Vermicelli Soup, Chinese Wine

马蹄银杏豆腐花

Housemade Soya Beancurd, Gingko Nut, Water Chestnut

\$2000 for 10 persons / 10人用餐



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五福临门 (炸鱼皮, 椒盐白饭鱼,
酸梅番茄, 沙律虾, 蒜香白肉卷)

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

南乳去骨猪

Roasted Boneless Suckling Pig
(Advance order required)

金汤石榴官燕

Braised Bird's Nest wrapped in Egg White, Carrot Soup

蟹皇蟹肉煎酿带子

Pan-fried Scallop stuffed with
Minced Shrimp, Crab Meat, Crab Roe

清蒸东星斑

Steamed Live Leopard Coral Grouper (Tung Sing Pan),
Light Soya Sauce

原只五头南非鲍鱼时蔬

Braised Whole South African Abalone, Seasonal Vegetable

金菇瑶柱焖伊面

Braised Ee Fu Noodle, Conpoy, Enoki Mushroom

莲子百合红豆沙

Red Bean Paste, Dried White Lily, Lotus Seed

\$2288 for 10 persons / 10人用餐



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Set A

大红片皮乳猪

Roasted Whole Barbecued Suckling Pig
(Advance order required)

古法鸡煲花胶汤

Traditional-boiled Fish Maw Chicken Soup

蜜豆云耳炒双脆

Sautéed Prawn, Scallop, Honey Bean, Black Fungus

清蒸法国多宝鱼

Steamed Live Turbot Fish, Light Soya Sauce

野菌扣海参苋菜

Braised Sea Cucumber, Wild Mushroom, Chinese Spinach

菜片乳猪松

Minced Suckling Pig wrapped in Iceberg Lettuce

干烧伊面

Braised Ee Fu Noodle

杏汁炖雪蛤

Double-boiled Hashima, Almond Cream

\$1600 for 10 persons / 10人用餐



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Set B

三小拼: 椒盐灵芝菇, 冻皮蛋豆腐, 蒜香白肉卷

Deep-fried Salt & Pepper Ling Zhi Mushroom,
Cold Century Egg, Beancurd,
Sliced Pork, Cucumber Roll, Garlic

南乳去骨猪

Roasted Boneless Suckling Pig
(**Advance order required**)

鸡茸烩官燕

Braised Bird's Nest, Minced Chicken

翠盏黄金焗石蚝

Salted Egg Rock Oyster

清蒸笋壳鱼

Steamed Live Marble Goby (Soon Hock), Light Soya Sauce

灵芝菇杞子苋菜

Poached Chinese Spinach, Ling Zhi Mushroom,
Wolfberry, Superior Broth

金菇瑶柱焖伊面

Braised Ee Fu Noodle, Conpoy, Enoki Mushroom

青苹果菊冻

Chilled Green Apple Jelly, Chrysanthemum

\$1600 for 10 persons / 10人用餐



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VEGETARIAN SET MENU

荔茸紫菜卷拼炸豆腐

Deep-fried Mashed Taro, Mixed Vegetable,
Deep-fried Beancurd

素老黄瓜盅

Double-boiled Whole Yellow Melon Soup

锦绣素虾仁

Sautéed Vegetarian Shrimp, Mixed Vegetable

酸甜素鲈鱼

Sweet & Sour Yam Perch

月宫宝盒

Sautéed Vegetable, Bell Pepper

竹笙酿时蔬

Braised Bamboo Pith, Seasonal Vegetable

干炒素丝米粉

Stir-fried Vegetarian Vermicelli

青苹果菊冻

Chilled Green Apple Jelly, Chrysanthemum

\$88 per person / 每位