华乐酒家 WAH LOK CANTONESE RESTAURANT

营业时间 Operating Hours

Lunch 午市

Monday to Saturday 11.30 am to 2.30 pm

Sunday and Public Holidays 11.00 am to 2.30 pm (Last order at 2.00 pm)

Dinner 晚市

Monday to Friday 6.30 pm to 10.00 pm

Saturday, Sunday and Public Holidays 6.00 pm to 10.00 pm (Last order at 9.00 pm)

每日精选 DAILY SPECIAL

潮式冻阿拉斯加蟹	\$30
Alaskan Cold Crab	per 100gm
红烧官燕	\$78 每位
Braised Bird Nest	Per Person
鸡茸烩官燕	\$68 每位
Braised Bird Nest, Minced Chicken	Per Person
古法鸡花胶汤	\$42 每位
Traditional-boiled Fish Maw Chicken Soup	Per Person
豉油皇开边龙虾	\$38 每位
Pan-fried Lobster, Soya Sauce	Per Person
蒜香蒸竹蚌	\$22 每只
Steamed Bamboo Clam, Garlic	Per Person
白松露西施带子	\$22 每位
Sautéed Truffle Scallop, Egg White	Per Person
蒜子豆根焖星斑 Stewed Grouper, Beancurd Skin Ginger, Onion	\$18 Per 100gm
鸡油花雕龙虾面线 Steamed Lobster Vermicelli Soup, Chinese Wine	\$40 每位 Per Person
翠盏黄金焗石蚝	\$22 每只
Salted Egg Rock Oyster	Per Person

马年新春小食 LUNAR NEW YEAR'S

LUNAR NEW YEAR'S APPETISER	Per Serving 每碟
麻辣海蜇 Ma La Jelly Fish	\$30
酸辣海螺丝 Hot & Sour Shredded Top Shell	\$22
蒜香白肉卷 Sliced Pork, Cucumber Roll, Garlic	\$20
椒 盐 墨 鱼 须 Salt & Pepper Tentacle	\$20
炸百花皮蛋 Deep-fried Century Egg, Shrimp	\$20
椒盐白饭鱼 Deep-fried Silver Fish	\$20
炸鱼皮 Deep-fried Fish Skin	\$18
椒 盐 灵 芝 菇 Deep-fried Ling Zhi Mushroom	\$18
酸梅迷你番茄 Mini Tomato, Plum Sauce	\$12

马年新春佳肴 LUNAR NEW YEAR'S SPECIAL

阿拉斯加蟹鱼生 Alaskan Crab Yu Sheng	\$228 Small /J\	•
龙马精神龙虾鱼生 Lobster Yu Sheng	\$208 Small /J\	•
鲍鱼鱼生 Abalone Yu Sheng	\$148 Small /J\	•
顺德油甘鱼鱼生 Hamachi Soon De Yu Sheng	\$128 Small /J\	•
鸿运三文鱼鱼生 Salmon Yu Sheng	\$98 Small /J\	•
银针鱼海参鱼生 Sea Cucumber White Bait Yu Sheng	\$98 Small /J\	•
千岛汁虾球 Sautéed Prawn, Thousand Island Sauce	\$52 Small /J\	
发财好市 Braised Dried Oyster, Black Moss, Vegetable	\$50 Small /J\	
碧绿海参鲍片 Braised Sea Cucumber, Sliced Abalone, Vegetable	\$40 每位 Per Person	
老火靓汤 Soup of the day	\$18 每位 Per Person	-

马年新春佳肴 LUNAR NEW YEAR'S SPECIAL

金汤石榴官燕 \$78 每位 Braised Bird Nest, Egg White, Per Person Carrot Soup

淮杞响螺炖鸡(2-3位) \$58 每盅 Double-boiled Sea Whelk Chicken Soup Per Serving

九王瑶柱羹 \$28 每位 Conpoy & Chives Thick Soup Per Person

蚝皇海参花胶花菇 \$35 每位 Braised Sea Cucumber, Fish Maw,

碧绿炒双脆 \$32 Sautéed Scallop, Prawn, Vegetable \$mall /ly

Mushroom, Vegetable

富贵沙姜鸡 \$36 \$72 Ginger Chicken Half 半只 Whole 每只

腊味糯米饭 \$40 Fried Glutinous Rice, Preserved Meat, Small 小 Chinese Sausage

黄金汁带子 \$22 每位 Sautéed Scallop, Golden Sauce Per Person

香煎日本和牛 \$42 每位 Pan-fried Wagyu Beef Per Person

马年新春佳肴 LUNAR NEW YEAR'S SPECIAL

蚝皇4头南非鲍鱼 Braised Whole South African 4	Head Ab	alone	\$60 每只 Per Person
鼎湖上素(素) Braised Ding Hu Mixed Vegetal	ole		\$42 Small /J\
锦绣素虾仁(素)			\$35
Sautéed Vegetarian Shrimp, Mixed Vegetable			Small 小
鲍鱼菇素海参时蔬(素) Braised Mushroom, Vegetarian Sea Cucumber, Vegetable			\$42 Small IJ\
蟹王扒西兰花 Braised Broccoli, Crab Roe			\$44 Small 小
姜葱炒猪颈肉			\$38
Sautéed Pork Collar, Spring Onion, Ginger			Small 小
明炉烧鸭	-	\$55	\$110
Roasted Duck		Half 半只	Whole 每只
脆皮炸子鸡		\$36	\$72
Roasted Crispy Chicken		Half 半只	Whole 每只

马年新春佳肴 LUNAR NEW YEAR'S SPECIAL Small /l\ 黑椒扣元蹄 \$55 Stewed Black Pepper Pork Knuckle 海参海鲜煲 \$55 Stewed Sea Cucumber Seafood Casserole 芦笋云耳炒带子 \$52 Sautéed Scallop, Black Fungus, Asparagus 川椒炒虾球 \$52 Sautéed Prawn, Dried Chilli 碧绿炒鲈鱼球 \$52 Sautéed Sea Perch, Vegetable 干贝金菇鲜豆腐 \$42 Braised Housemade Beancurd. Enoki Mushroom, Conpoy 法式牛柳粒 \$42 Sautéed Black Pepper Diced Beef 烧汁焗银鳕鱼 \$25 每件 Baked Cod, Barbecue Sauce Per Person

马年新春粉,面,饭 LUNAR NEW YEAR'S NOODLE & RICE Small //\ 蛋白蟹肉干贝炒饭 \$45 Crab Meat Fried Rice, Conpoy, Egg White 鱼露海鲜炒饭 \$45 Seafood Fried Rice, Fish Gravv 滑蛋虾仁河粉 \$45 Fried Shrimp Hor Fun, Egg 海鲜炒面 \$45 Fried Seafood Crispy Noodle 华乐焖伊面 \$45 Braised Seafood Ee Fu Noodle 咸鱼鸡粒炒饭 \$40 Salted Fish Chicken Fried Rice 干炒牛河 \$40 Fried Beef Hor Fun \$40 星洲炒米粉 Singapore-Style Fried Vermicelli 雪菜火鸭丝焖米粉 \$38 Braised Shredded Duck Vermicelli, Preserved Vegetable \$35 干烧伊面 Braised Ee Fu Noodle

甜品 DESSERT	Per Person 每位
冰花炖官燕 Double-boiled Bird's Nest, Rock Sugar	\$60
红莲炖雪蛤 Double-boiled Hashima, Lotus Seed and Red Date	\$18
秘 制 龟 苓 膏 Housemade Chinese Herbal Jelly	\$10
杏汁龟苓膏 Chinese Herbal Jelly, Almond Cream	\$10
红枣莲子杏脯 Chilled Red Date, Lotus Seed, Dried Apricot	\$8
青苹果菊冻 Chilled Green Apple Jelly, Chrysanthemum	\$8
杨枝甘露 Mango Pomelo Sago	\$8
银杏马蹄豆腐花 Housemade Soya Beancurd, Gingko Nut, Water Chestnut	\$8
生磨杏仁露 Almond Cream	\$8
红豆沙 Cream of Red Bean	\$8
煎年糕(3件) Pan-fried Nian Gao 3pcs	\$6
莲蓉酥(3件) Baked Lotus Paste Pastry 3pcs	\$6

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