



#### 每日精选 DAILY SPECIAL

潮式冻阿拉斯加蟹	\$30
Alaskan Cold Crab	per 100gm
红烧蟹皇散翅	\$48 每位
Braised Shark's Fin, Crab Roe	Per Person
鸡茸烩官燕	\$68 每位
Braised Bird's Nest, Minced Chicken	Per Person
鲨鱼骨炖花胶汤 Double-boiled Fish Maw Soup, Chicken, Shark's Bone	\$42 每位 Per Person
豉油皇开边龙虾	\$35 每位
Pan-fried Lobster, Soy Sauce	Per Person
蒜香蒸竹蚌	\$20 每只
Steamed Bamboo Clam, Garlic	Per Person
白松露西施带子	\$20 每位
Truffle Scallop, Egg White	Per Person
蒜子豆根焖星斑	\$18
Stewed Grouper, Beancurd Skin	Per 100gm
鸡油花雕龙虾面线	\$40 每位
Lobster Vermicelli Soup, Chinese Wine	Per Person





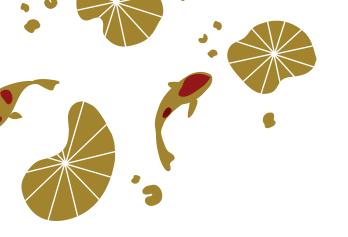


## 蛇年新春点心 LUNAR NEW YEAR'S DIM SUM SPECIAL

水晶鲜虾饺 4pcs Steamed Prawn Dumpling	Per Serving 每碟 \$11.80
蟹子蒸烧卖 4pcs Steamed Pork Dumpling, Crab Roe	\$11.80
罗汉圃团(素) 3pcs Steamed Lo Han Vegetarian Beancurd Skin Roll	\$9.80
鲜虾腐皮卷 3pcs Deep-fried Shrimp Beancurd Skin Roll	\$11.80
焗菠萝叉烧包 3pcs Baked Barbecued Pork Bun	\$9
黄金流沙包 3pcs Steamed Salted Egg Yolk Bun	\$8.80
川椒蒸凤爪 Steamed Chilli Chicken Feet	\$8.80
豉汁蒸排骨 Steamed Pork Rib	\$8.80

\*午市供应 Lunch Only\*
29 January - 2 February & 8 - 9 February 2025







## 蛇年新春小食 LUNAR NEW YEAR'S APPETISER

酸辣海螺丝 Hot & Sour Shredded Top Shell	Per Serving 每碟 \$20
蒜香白肉卷 Sliced Pork, Cucumber Roll, Garlic	\$18
椒盐墨鱼须 Salt & Pepper Tentacle	\$18
炸百花皮蛋 Deep-fried Century Egg, Shrimp	\$18
酸梅迷你番茄 Mini Tomato, Plum Sauce	\$12
炸鱼皮 Deep-fried Fish Skin	\$16
椒盐灵芝菇 Deep-fried Ling Zhi Mushroom	\$16
椒盐白饭鱼 Deep-fried Silver Fish	\$18
麻辣海蜇 Ma La Jelly Fish	\$28







## 蛇年新春佳肴 LUNAR NEW YEAR'S SPECIAL

阿拉斯加蟹鱼生 Alaskan Crab Yu Sheng	\$208 Small /J\	\$308 Large 大
龙马精神 Lobster Yu Sheng	\$188 Small /J\	\$288 Large 大
鲍鱼鱼生 Abalone Yu Sheng	\$138 Small /J\	\$238 Large 大
顺德油甘鱼鱼生 Hamachi Soon De Yu Sheng	•	\$198 Large 大
鸿运三文鱼鱼生 Salmon Yu Sheng	\$88 Small /J\	\$128 Large 大
烟汾鸭鱼生 Smoked Duck Yu Sheng	\$88 Small /J\	\$128 Large 大
干岛汁虾球 Sautéed Prawn, Thousand Island Sauce		\$50 Small /J\
发财好市 Braised Dried Oyster, Black Moss, Vegetable		\$48 Small 小
碧绿海参鲍片 Braised Sea Cucumber, Sliced Abalone, Vegetable		\$38 每位 Per Person
老火靓汤 Soup of the day	\$18 每位 Per Person	







Wah Lok Cantonese Restaurant

## 蛇年新春佳肴 LUNAR NEW YEAR'S SPECIAL

红烧大鲍翅 Braised Superior Shark's Fin		\$88 每位 Per Person
原盅鸡炖中鲍翅 Double-boiled Shark's Fin, Chicken Soup		\$68 每位 Per Person
淮杞响螺炖鸡 (2-3位) Double-boiled Soup, Sea Whelk, Chicken		\$55 每盅 Per Serving
蚝皇海参花胶花菇 Braised Sea Cucumber, Fish Maw, Mushroom, Vegetable		\$32 每位 Per Person
碧绿炒双脆 Sautéed Prawn, Scallop, Vegetable		\$50 Small /J\
富贵茶皇鸡 Smoked Tea Chicken	\$35 Half 半只	•
腊味糯米饭 Fried Glutinous Rice, Diced Preserved Meat, Chinese Sausage		\$38 Small /J\
黄金汁带子 Sautéed Scallop, Golden Sauce		\$20 每位 Per Person
香煎日本和牛 Pan-fried Wagyu Beef		\$42 每位 Per Person



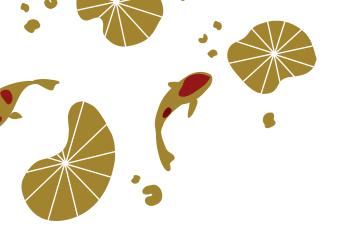




#### 蛇年新春佳肴 LUNAR NEW YEAR'S SPECIAL

蚝皇4头南非鲍鱼 Braised Whole South African Abalone, Oyster	Sauce		\$58 每只 Per Person
鼎湖上素(素) Braised Ding Hu Mixed Vegetable			\$40 Small /J\
锦绣素虾仁(素) Sautéed Vegetarian Shrimp, Mixed Vegetable			\$32 Small/J\
鲍鱼菇素海参时蔬(素) Braised Sea Cucumber, Vegetarian Abalone Mushroom, Vegetable		\$40 Small/J\	
蟹王扒西兰花 Braised Broccoli, Crab Roe			\$42 Small /J\
姜葱炒猪颈肉 Sautéed Pork Collar, Spring Onion, Ginger			\$36 Small /J\
明炉烧鸭 Roasted Duck	\$36 Small /J\	\$50 Half 半只	\$100 Whole 每只
脆皮炸子鸡 Roasted Crispy Chicken		\$35 Half 半只	\$70 Whole 每只







## 蛇年新春佳肴 LUNAR NEW YEAR'S SPECIAL

	Small /J\
黑椒扣元蹄 Stewed Black Pepper Pork Knuckle	\$50
芦笋云耳炒带子 Sautéed Scallop, Black Fungus, Asparagus	\$50
干贝金菇鲜豆腐 Braised Beancurd, Enoki Mushroom, Conpoy	\$40
海参海鲜煲 Stewed Seafood, Sea Cucumber	\$52
川椒炒虾球 Sautéed Prawn, Dried Chilli	\$50
碧绿炒鲈鱼球 Sautéed Sea Perch, Vegetable	\$50
法式牛柳粒 Sautéed Diced Beef, Black Pepper	\$40
烧汁焗银鳕鱼 Baked Cod, BBQ Sauce	\$22 每件 Per Person



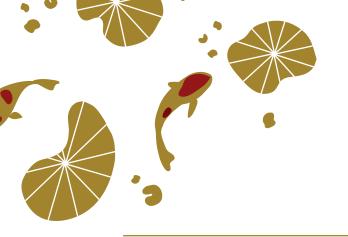




# 龙年新春粉,面,饭 LUNAR NEW YEAR'S NOODLE & RICE

蛋白蟹肉干贝炒饭 Fried Rice, Crabmeat, Conpoy, Egg White	Small /J\ \$42
鱼露海鲜炒饭 Seafood Fried Rice, Fish Gravy	\$42
咸鱼鸡粒炒饭 Fried Rice, Chicken, Salted Fish	\$38
干炒海鲜鱼茸面 Fried Seafood Noodle, Minced Fish	\$42
海鲜炒面 Fried Crispy Noodle, Seafood	\$42
华乐焖伊面 Braised Seafood Ee Fu Noodle	\$42
干烧伊面 Braised Ee Fu Noodle	\$32
白松露雪菜灵芝菇焖面卜 Braised Truffle Mee Pok Noodle, Ling Zhi Mushroom, Preserved Vegetable	\$36
雪菜火鸭丝焖米粉 Braised Bee Hoon, Shredded Duck, Preserved Vegetable	\$36
星洲炒米粉 Singapore-Style Fried Bee Hoon	\$40







Wah Lok Cantonese Restaurant

#### 甜品 DESSERT

冰花炖官燕 Double-boiled Bird's Nest, Rock Sugar	Per Person 每位 \$60
红莲炖雪蛤 Double-boiled Hashima, Lotus Seed, Red Date	\$18
秘制龟苓膏 Housemade Chinese Herbal Jelly	\$10
杏汁龟苓膏 Chinese Herbal Jelly, Almond Cream	\$10
杞子菊花桃胶 Chilled Peach Gum, Wolfberry, Chrysanthemum	\$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, Water Chestnut, Gingko Nut	\$8
生磨杏仁露 Almond Cream	\$8
红豆沙 Red Bean Paste	\$8
煎年糕 3pcs Pan-fried Nian Gao	\$6

