



W A N H A O 萬豪軒
C H I N E S E R E S T A U R A N T

**2021 LUNAR NEW YEAR
8-COURSE CELEBRATORY MENU I**

鴛鴦齊撈生

Salmon & Tuna Yu Sheng with Crispy Fish Skin

花膠濃湯焗雞枞菌

Double-Boiled Fish Maw with Mushroom in Superior Stock

蜜椒醬爆玉帶蝦球

Sautéed Hokkaido Scallop & Prawn in Honey Spicy Sauce

古法金針云耳蒸比目魚

Steamed Pacific Halibut Fillet with Fungus, Yellow Daylily & Red Date

萬豪燒雞

Wan Hao Signature Crispy Chicken

5 頭鮑發菜北菇元蹄

Stewed 5-Head Abalone with Pork Knuckle, Mushroom, Black Moss & Seasonal Vegetables

黃金脆米臘味糯米飯

Wok-Fried Glutinous Rice with Chinese Sausage & Crispy Rice wrapped in Lotus Leaf

雪蛤馬蹄露 /

紅豆年糕鍋餅拼開心果芝麻湯圓

Water Chestnut Puree with Hashima,
Deep-fried Red Date and Nian Gao Pancake,
Black Sesame Glutinous Rice Ball with Pistachio

**\$108.80++ per person
(4 to 8 persons)**

Available on 20 January to 26 February 2021 at Wan Hao Chinese Restaurant
Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)



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**2021 LUNAR NEW YEAR
8-COURSE CELEBRATORY MENU II**

千孙鲍鱼鱼生

Mini Abalone, Salmon & Crispy Fish Skin Yu Sheng

花胶浓汤炖鸡枞菌

Double-Boiled Fish Maw with Mushroom in Superior Stock

香槟汁脆皮龙虾球

Deep-Fried Lobster with Champagne Honey Sauce

黑金蒜豆酥蒸比目鱼

Steamed Pacific Halibut Fillet with Black Garlic, Fermented Soy Bean & Garlic

乳香琵琶鸭

Pi-Pa Roast Duck

5 头鲍发菜金砖元蹄

Stewed 5-Head Abalone with Pork Knuckle, Beancurd Skin, Black Moss & Seasonal Vegetables

黄金脆米腊味糯米饭

Wok-Fried Glutinous Rice with Chinese Sausage & Crispy Rice in Lotus Leaf

雪蛤马蹄露 /

红豆年糕锅饼拼开心果芝麻汤圆

Water Chestnut Puree with Hashima,
Deep-fried Red Date and Nian Gao Pancake,
Black Sesame Glutinous Rice Ball with Pistachio

**\$128.80++ per person
(8 persons)**

Available on 20 January to 26 February 2021 at Wan Hao Chinese Restaurant
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**2021 LUNAR NEW YEAR
8-COURSE CELEBRATORY MENU III**

千孙鲍鱼鱼生

Mini Abalone, Salmon & Crispy Fish Skin Yu Sheng

花胶浓汤炖鸡枞菌

Double-Boiled Fish Maw with Mushroom in Superior Stock

金沙奶油煎大海虾

Braised Wild River Prawn with Superior Stock

黑金蒜豆酥蒸大红斑

Steamed Red Garoupa with Black Garlic, Fermented Soy Bean & Garlic

人参爱尔兰鸭

Ginseng Marinated Irish Roast Duck

30 头干鲍发菜海参横财就手

Braised 30-Head Dried Abalone with Sea Cucumber & Seasonal Vegetables

黄金脆米腊味糯米饭

Wok-Fried Glutinous Rice with Chinese Sausage & Crispy Rice in Lotus Leaf

Double-Boiled Bird's Nest with Almond Puree in Mini Pumpkin

金盅杏茶燕窝 /

红豆年糕锅饼拼开心果芝麻汤圆

Double-Boiled Bird's Nest with Almond Puree in Mini Pumpkin,
Deep-Fried Red Date and Nian Gao Pancake,
Black Sesame Glutinous Rice Ball with Pistachio

**\$1588++ per table
(8 persons)**

Available on 20 January to 26 February 2021 at Wan Hao Chinese Restaurant
Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)



W A N H A O 萬豪軒
C H I N E S E R E S T A U R A N T

**2021 LUNAR NEW YEAR
8-COURSE CELEBRATORY MENU IV**

至尊魚生撈起

Lobster, Salmon, Scallop, Tuna & Caviar Yu Sheng

乳豬全體

Roast Suckling Pig

上官海皇燉紅菌

Double-Boiled Chicken Soup with Russula Mushroom, Premium Sea Cucumber & Fish Maw

魚子醬金液蒸斗昌

Steamed Pomfret with Caviar & Golden Superior Stock

南非 22 頭干鮑扣瑤柱冬環

Braised 22-Head African Abalone with Conpoy & Winter Melon

黑松露芝士焗龍蝦

Braised Boston Lobster with Black Truffle & Cheese in Superior Stock

沙鍋臘味飯

Claypot Rice with Chinese Sausage, Cured Duck & Soya Sauce

椰盅紅蓮官燕 /

金箔日本紅豆年糕蛋挞 / 開心果芝麻湯圓

Double-Boiled Red Date with Bird's Nest in Whole Coconut,

Baked Japanese Red Bean Nian Gao Tart,

Black Sesame Glutinous Rice Ball with Pistachio

**\$2088++ per table
(8 persons)**

Minimum of 2-day advance order required

Available on 20 January to 26 February 2021 at Wan Hao Chinese Restaurant
Prices are subject to 10% service charge and 7% Goods & Services Tax (GST)