

精选晚餐 A

Wan Hao Set Dinner Menu A

万豪三品

Wan Hao 3 Selection

香芒烟鸭胸

Smoked Duck Meat with Mango

美味咖啡骨

Deep-Fried Spare Rib with Coffee Sauce

黑椒野鸡卷

Chicken Roll with Black Peppercorn

蟹皇芽拣翅

Braised Superior Shark's Fin
with Crab Meat and Crab Roe

旺来酱爆露笋带子虾球

Sautéed Scallops and Prawns with Asparagus
served in Pineapple Sauce

娘惹酱蒸鲜斑球

Steamed Garoupa Fillet with Kai Lan
served in Nyonya Sauce

日本鲜吉品鲍鱼汁焗伊面

Stewed Ee-Fu Noodles with whole Japanese
Yoshihama Abalone

金瓜白果冻芋泥

Chilled Yam Paste with Ginkgo Seeds
and Pumpkin

\$88.00++ per person (minimum 2 persons)
\$88.00++ 每位 (最少两位)

香槟促销套餐 B

Champagne Pairing Set Dinner Menu B

蒜香金针菇

Crispy Enoki Mushroom

Louis Roederer Brut Premier NV

砂煲蟹肉烩排翅

Braised Superior Shark's fin with Crab Meat
served in a Claypot

Delamotte Brut Blanc de Blancs NV

XO 酱爆玉带

Sautéed Scallops with Asparagus in
Spicy XO Sauce

Veuve Clicquot Ponsardin Brut Rosé NV

菌汁巴马海鲈

Oven-baked Sea Perch Fillet with Parma Ham
served in Mushroom

Bollinger Special Cuvée Brut NV

风味虾球鱼茸面

Braised Fish-flavoured Noodles with Prawns and
shredded Waterchestnut

Krug Grande Cuvée Brut NV

朱克力豆沙煎堆仔

Sesame Dumpling filled with Chocolate
and Red Bean Paste

\$138.00++ per person (minimum 2 persons)
\$138.00++ 每位 (最少两位)

精选晚餐 C

Wan Hao Set Dinner Menu C

万豪御品

Wan Hao Selection

话梅水晶牛柳粒, 苹果香煎鹅肝片皮鸭, 脆果软壳蟹

Beef Tenderloin with Crystal Pear,

Sliced Peking Duck layered with Foie Gras and Apple,

Deep-fried Crispy Soft Shell Crab with

Macadamia Nuts

红烧砂煲鲍翅

Braised Shark's Fin Broth with Bean Sprouts
served in a claypot

黄焖原只二头澳洲鲜鲍鱼

Australian two-headed Abalone braised
with Seasonal Vegetables in special recipe Broth

红花白酒龙虾扎

Live Lobster braised with Parma Ham, Italian
Cepe Mushroom and Bamboo Pith in
Chardonnay and Saffron Creamy Sauce

芙蓉北海道带子鱼茸面

Stewed Fish-Flavoured Noodles with Scallop,
Mushrooms, White Egg Gravy and Tobbiko

椰皇海底椰豆腐花

Chilled Soya Beancurd and Sea Coconut served in a whole
Coconut

\$198.00++ per person (minimum 2 persons)
\$198.00++ 每位 (最少两位)

Wan Hao Chinese Restaurant | Singapore Marriott Hotel | 320 Orchard Road Singapore 238865 | Level 3

For reservations and enquiries, please call 6831 4615

Other discounts and privileges are not applicable

精选四人晚餐 A
Executive Set Dinner Menu A

北京片皮烤鸭
Roast Peking Duck

红烧瑶柱竹笙勾翅
Braised Shark's Fin Broth with Bamboo Pith,
Conpoy and Bean Sprouts

翡翠酱爆猪爽肉
Wok-fried Pork Jowl with Bell Pepper, Celery
and Sweet Peas in Spicy Sauce

虾籽灵芝豆筋扣海参
Braised Sea Cucumber with Beancurd Sheet,
dried Shrimp Roe and Vegetables

风味活海虾
Deep-fried Live Prawns with Onions, Pork Floss, Pepper and Salt

姜葱鸭丝捞生面
Crispy Noodles tossed with shredded
Duck Meat, Spring Onion and Ginger

香芒芦荟鲜草冻
Chilled Glass Jelly with Aloe Vera and Mango Sauce

\$348.00++ for 4 persons (minimum 4 persons)
\$348.00++ 四位用 (最少四位)

精选四人晚餐 B
Executive Set Dinner Menu B

苹果香煎鹅肝片皮鸭伴黄金南瓜条
Sliced Peking Duck layered with Foie Gras and Apple
accompanied by Sautéed Pumpkin with Salted Egg Yolk

鲨鱼骨汤柱脯煲排翅
Double-boiled Superior Shark's Fin with whole Conpoy and Chinese Cabbage
in Shark's Bone Consommé

雀巢蜜椒香芒海皇
Wok-fried Assorted Seafood with Mangoes, Asparagus
and Bell Pepper served in a Potato Nest

鲜菌海带豆腐扣吉品鲜鲍
Whole Premium Abalone braised with Seaweed Beancurd,
Assorted Mushroom and Seasonal Greens

士多啤梨骨
Wok-fried Spare Ribs with Strawberry Sauce

XO 酱蟹肉金菇焖伊面
Ee-fu Noodles stewed with Crab Meat
and Enoki Mushroom in Spicy XO Sauce

陈皮杞子炖雪梨
Chilled Fresh Pear with Sour Plum Jelly,
Wolfberries and Mandarin Orange Peel

\$398.00++ for 4 persons (minimum 4 persons)
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