

| HONG KONG STYLE BARBECUE |

香港烧味

北京片皮烤鸭

\$83.00 WHOLE

(ADDITIONAL \$12.00 FOR 2nd COURSE)

PEKING DUCK SERVED WITH
TRADITIONAL CHINESE CREPE

CHOOSE METHOD OF PREPARATION
STIR-FRIED DICED DUCK OR
STIR-FRIED RICE OR NOODLES WITH DUCK

潮式卤鸭片豆腐

\$22.00 SMALL

TEOCHEW-STYLED SLICED DUCK AND BEANCURD

烧味三拼

\$30.00

BARBECUE SPECIALTY PLATTER
SMALL HONEY-GLAZED PORK, ROAST DUCK
AND SOY CHICKEN

炭烧三层肉

\$20.00 SMALL

ROAST PORK BELLY

| SHARK'S FIN AND BIRD'S NEST |

鱼翅, 燕窝类

芙蓉蟹肉鲍翅配牛肝菌高汤

\$75.00 PER PERSON

SUPERIOR SHARK'S FIN AND CRAB MEAT IN
ITALIAN CEPE MUSHROOM CONSOMMÉ TOPPED
WITH STEAMED EGG WHITE

干捞蟹瑶骨翼翅

\$115.00 PER PERSON

SUPERIOR SHARK'S FIN WITH CRAB MEAT AND
CONPOY IN SUPERIOR CONSOMMÉ

翅骨汤花胶炖鲍翅

\$72.00 PER PERSON

DOUBLE-BOILED SUPERIOR SHARK'S FIN WITH
FISH MAW IN SHARK'S BONE CONSOMMÉ

竹笙海皇骨翼翅

\$65.00 PER PERSON

BRAISED SUPERIOR SHARK'S FIN WITH SEAFOOD
AND BAMBOO PITH

高汤菜胆柱脯炖排翅

\$55.00 PER PERSON

CONSOMMÉ

DOUBLE-BOILED SUPERIOR SHARK'S FIN WITH
CONPOY AND CHINESE CABBAGE IN SUPERIOR

生菜包蟹肉桂花翅

\$42.00 SMALL

STIR-FRIED SHARK'S FIN WITH CRAB MEAT AND
EGG WRAPPED IN LETTUCE

碧玉竹笙酿燕窝
\$42.00 PER PERSON

燕窝海鲜蒸鲜奶
\$25.00 PER PERSON

蠔皇原隻澳洲青邊鮑魚
MARKET PRICE

冰鎮原只南非鮮鮑
\$25.00 PER PERSON

南非鮮鮑扒海帶豆腐
\$30.00 PER PERSON

南非鮮鮑扣玉掌
\$30.00 PER PERSON

堂煲黃焗三頭鮮鮑
\$50.00 PER PERSON

碧綠海參鮮鮑片
\$76.00 SMALL

花膠火蒜瑤柱煲
\$40.00 SMALL

海參花菇鵝掌煲
\$40.00 SMALL

BRAISED BIRD'S NEST AND HAM STUFFED WITH
BAMBOO PITH SERVED WITH ASPARAGUS

STEAMED BIRD'S NEST, SCALLOPS AND SHRIMPS
SERVED IN EGG WHITE AND FRESH MILK, TOPPED
WITH TOBBIKO

| ABALONE AND DRIED SEAFOOD |

鮑魚, 海味

SUPERIOR AUSTRALIAN GREEN LIP ABALONE
SERVED WITH YOUR CHOICE OF VEGETABLES

CHILLED SOUTH AFRICAN ABALONE
SERVED IN HONEY AND SESAME SAUCE

BRAISED SOUTH AFRICAN ABALONE WITH
SEAWEED BEANCURD, SHIMEIJI MUSHROOMS
AND SEASONAL GREENS

BRAISED SOUTH AFRICAN ABALONE (WHOLE)
WITH GOOSE WEBS AND VEGETABLES

BRAISED AUSTRALIAN ABALONE (WHOLE)
WITH BROCCOLI SERVED IN CHEF'S SPECIAL
RECIPE BROTH

BRAISED SLICED ABALONE WITH SEA CUCUMBER
AND SEASONAL GREENS

BRAISED FISH MAW WITH CONPOY AND
SEASONAL GREENS SERVED IN A CLAYPOT

BRAISED GOOSE WEBS, SEA CUCUMBER,
MUSHROOMS AND SEASONAL GREENS SERVED
IN A CLAYPOT

| SOUP |
汤羹类

龙虾带子豆苗羹

\$18.00 PER PERSON

LOBSTER BROTH IN SAVORY EGG WHITE
WITH SCALLOPS

鲜菌蟹肉鱼肚羹

\$15.00 PER PERSON

CRAB MEAT BROTH IN SAVORY EGG WHITE
WITH SHREDDED FISH MAW AND MUSHROOMS

白玉海鲜清汤

\$15.00 PER PERSON

WINTER MELON, ASSORTED SEAFOOD
AND STRAW MUSHROOMS IN CLEAR SOUP

芫茜皮蛋斑片汤

\$13.00 PER PERSON

SLICED GAROUPA WITH CENTURY EGG
IN CLEAR SOUP

牛肝菌炖瑶柱翅骨汤

\$18.00 PER PERSON

DOUBLE-BOILED CONPOY AND ITALIAN CEPE
MUSHROOM IN SHARK'S BONE CONSOMMÉ

文丝海鲜酸辣汤

\$13.00 PER PERSON

HOT AND SOUR SOUP WITH SEA CUCUMBER
BAMBOO SHOOT AND WOOD FUNGUS

鲜茄牛崧蟹肉羹

\$13.00 PER PERSON

MINCED BEEF BROTH WITH CRAB MEAT,
DICED TOMATOES AND EGG

金粟生拆蟹肉羹

\$13.00 PER PERSON

FRESH CRAB MEAT BROTH WITH SWEET CORN
AND EGG WHITE

花膠菜膽燉翅骨湯

\$20.00 PER PERSON

DOUBLE-BOILED FISH MAW AND CHINESE
CABBAGE IN SHARK'S BONE CONSOMMÉ

| CHEF'S RECOMMENDATIONS |

厨师精选系列

麦片窝贴虾拼长春卷他他

\$28.00 SMALL

DEEP-FRIED PRAWNS WITH MINCED SHRIMPS
AND SPRING ROLLS SERVED WITH TARTAR SAUCE

话梅水晶牛柳粒

\$30.00 SMALL

PAN-FRIED BEEF TENDERLOIN AND CHILLED
FRESH PEAR MARINATED WITH SOUR PLUM
SERVED WITH JAPANESE WASABI MAYONNAISE

玉液鲜茄 浸星斑球 \$30.00 SMALL	POACHED GAROUPA WITH VERMICELLI SERVED IN SHARK'S BONE CONSOMMÉ AND CONGEE STOCK
金银海虾香煲 \$32.00 SMALL	BRAISED LIVE PRAWNS WITH DRIED SHRIMPS, PUMPKIN AND TARO SERVED IN A CLAYPOT
蒜爆珍珠羊腩肉 \$30.00 SMALL	WOK-FRIED LAMB CHOPS WITH PEPPERCORNS
西柠麦香鲈鱼扒 \$32.00 SMALL	PAN-FRIED SEA PERCH FILLET WITH OATS, WITH KIWI SERVED IN LEMON SAUCE
翡翠魚香爆珊瑚蚌 \$36.00 SMALL	WOK-FRIED CORAL CLAMS WITH CELERY SERVED IN SPICY SAUCE
XO 醬甜椒 露笋炒带子 \$42.00 SMALL	AUSTRALIAN SCALLOPS (WHOLE) SAUTÉED WITH ASPARAGUS SERVED IN SPICY XO SAUCE
白玉桂花炒魚肚 \$34.00 SMALL	WOK-FRIED SCRAMBLED EGGS WITH CRAB MEAT AND FISH MAW
农村小炒皇 \$26.00 SMALL	SAUTÉED BARBECUED HONEY-GLAZED PORK WATER CHESTNUT, CAPSICUMS, TURNIPS, MUSHROOMS AND PRESERVED RADISH
烧汁生煎鸳鸯菌 \$24.00 SMALL	PAN-FRIED FRESH MUSHROOMS AND BUTTON MUSHROOMS STUFFED WITH MINCED SHRIMPS SERVED IN BARBECUE SAUCE
香芒玉带炒鲜奶 \$28.00 SMALL	WOK-FRIED FRESH SCALLOPS WITH MANGO IN FRESH MILK AND EGG WHITE GRAVY TOPPED WITH TOBBIKO
师父榄酱爆鸡煲 \$26.00 SMALL	SPICY CHICKEN SERVED IN A CLAYPOT
翅骨汤嫩苗浸生虾 \$32.00 SMALL	POACHED LIVE PRAWNS AND WOLDBERRIES SERVED IN SHARK'S BONE CONSOMMÉ

蟹瑶火蒜扣津白
\$26.00

BRAISED CHINESE CABBAGE TOPPED WITH CRAB
SMALL MEAT AND CONPOY

蒜香葱仔骨
\$28.00 SMALL

PAN-FRIED CRISPY SPARE RIBS WITH SPRING
ONIONS

芝麻京都骨
\$28.00 SMALL

PAN-FRIED SPARE RIBS WITH SESAME SEEDS

蝦籽雜菌炒斑球
\$32.00 SMALL

WOK-FRIED SLICED GAROUPA WITH ASSORTED
MUSHROOMS AND DRIED SHRIMP ROE

|SEAFOOD|
海鮮

鲜百合油泡海皇
\$48.00 SMALL

SAUTÉED SCALLOPS, PRAWNS AND CORAL
CLAMS WITH FRESH LILY BULBS AND CHIVES

酒酿干烧明虾球
\$38.00 SMALL

WOK-FRIED PRAWNS SERVED IN SWEET AND
SOUR SAUCE

雀巢蜜瓜海中宝
\$40.00 SMALL

STIR-FRIED PRAWNS, SCALLOPS AND SQUID WITH
HONEYDEW BALLS SERVED IN A POTATO NEST

七味蒜香鲈鱼球
\$32.00 SMALL

DEEP-FRIED SEA PERCH FILLET SERVED IN
JAPANESE SEVEN SPICES

老佛爷豆腐
\$26.00 SMALL

STEAMED HOME-MADE BEANCURD WITH
SCALLOPS, CRAB MEAT AND TOBBIKO

糟溜鸳鸯鱼球
\$36.00 SMALL

BRAISED SEA PERCH FILLET AND FISH MAW
SERVED WITH CHINESE WINE AND APPLE
VINEGAR

砂煲豉汁凉瓜
星斑球
\$32.00 SMALL

BRAISED GAROUPA FILLET WITH BITTER GOURD
IN BLACK BEAN SAUCE

天府煎釀玉带子
\$36.00 SMALL

PAN-FRIED SCALLOPS WITH MINCED SHRIMPS
AND BROCCOLI IN SPICY SZECHUAN SAUCE

|POULTRY, PORK AND BEEF|

家禽猪牛類

酱爆松菇牛柳脯

\$30.00 SMALL

WOK-FRIED BEEF TENDERLOIN WITH SHIMEJI
MUSHROOMS

砵酒三葱爆鸡煲

\$26.00 SMALL

CHICKEN FILLET IN PORT WINE SERVED IN A CLAYPOT

柠蜜草莓咕嚕鸡

\$26.00 SMALL

STIR-FRIED CRISPY BONELESS CHICKEN WITH
STRAWBERRY IN SWEET AND SOUR SAUCE

花菇魚鰾燜鸡煲

\$30.00 SMALL

CHICKEN FILLET WITH FISH MAW AND MUSHROOMS
SERVED IN A CLAYPOT

橙花杏香局肉骨

\$28.00 SMALL

DEEP-FRIED SPARE RIBS COATED WITH ALMOND
SERVED IN ORANGE LIQUOR

蒜片烧汁鲜菇黑豚柳

\$30.00 SMALL

PAN-FRIED US KURABATA PORK FILLET WITH
MUSHROOMS IN BARBECUE SAUCE

醬油煎焗極黑豚扒

\$15.00 PER PIECE (MIN TWO PIECES)

PAN-FRIED US KURABATA PORK FILLET IN SOY SAUCE

蜜椒汁煎焗牛柳

\$15.00 PER PIECE

PAN-FRIED BEEF STEAK WITH BLACK PEPPERCORNS
AND HONEY (MIN TWO PIECES)

中式煎焗牛柳

\$15.00 PER PIECE

PAN-FRIED BEEF STEAK SERVED IN HOME-MADE
BARBECUE SAUCE (MIN TWO PIECES)

黑椒火蒜蘑菇牛柳粒

\$30.00 SMALL

WOK-FRIED DICED BEEF TENDERLOIN WITH BLACK
PEPPERCORNS AND MUSHROOMS

泰式香芒脆雞

\$22.00 HALF

\$40.00 WHOLE

DEEP-FRIED CHICKEN WITH FRESH MANGO
IN SPICY THAI SAUCE

|VEGETARIAN DISHES|

精选素食类

酸辣素翅羹

\$13.00 PER PERSON

HOT AND SOUR BROTH WITH VEGETARIAN SHARK'S
FIN, BAMBOO SHOOT, FUNGUS AND MUSHROOMS

Singapore Marriott Hotel

Wan Hao Chinese Restaurant | Level 3 | t: (65) 6831 4615

A La Carte Menu 2009

翡翠榆耳鮮菌湯
\$13.00 PER PERSON

ASSORTED MUSHROOMS AND YELLOW FUNGUS WITH
CHOY SUM IN CLEAR SOUP

五柳琵琶豆付
\$24.00 SMALL

HOME-MADE PIPA BEANCURD, WOOD FUNGUS &
MUSHROOMS SERVED IN SWEET AND SOUR SAUCE

蜜桃咕嚕素肉
\$24.00 SMALL

WOK-FRIED DICED VEGETARIAN PORK WITH
PEACHES SERVED IN SWEET AND SOUR SAUCE

金盞夏果炒爽菜
\$28.00 SMALL

SAUTÉED SEASONAL GREENS WITH MACADAMIA NUTS
AND WATER CHESTNUTS SERVED IN POTATO NEST

四川宮保素蝦
\$28.00 SMALL

STIR-FRIED VEGETARIAN PRAWNS WITH CASHEW
NUTS, CELERY, CAPSICUMS AND DRIED CHILLI

紅燒花菇素鮑片
\$34.00 SMALL

BRAISED MOCK ABALONE WITH MUSHROOMS
AND SEASONAL GREENS

京都彩椒芝麻脆豆筋
\$26.00 SMALL

SAUTÉED CRISPY BEANCURD SHEET AND SESAME

玉蘭竹筴燒豆腐
\$26.00 SMALL

BRAISED BEANCURD WITH BAMBOO PITH
AND HONG KONG KAI LAN

羅漢野菌煎脆面
\$20.00 SMALL

PAN-FRIED CRISPY NOODLES WITH BABY CORN,
FUNGUS, ASSORTED MUSHROOMS AND CHOY SUM

雪里紅素燜鴛鴦米
\$20.00 SMALL

BRAISED VERMICELLI WITH SHREDDED VEGETARIAN
HAM AND PRESERVED VEGETABLES

荷香清心炒飯
\$20.00 SMALL

WOK-FRIED RICE WITH VEGETARIAN HAM, PUMPKIN
AND MUSHROOMS WRAPPED IN LOTUS LEAF

| NOODLES AND RICE |

特色粉，面，飯

瑤柱斑片泡絲苗
\$12.00 PER PERSON

FRAGRANT RICE SOUP WITH GAROUPA FILLET, CONPOY,
SHREDDED CRISPY SOLE AND PRESERVED VEGETABLES

翅骨湯海鮮拉麵湯
\$14.00 PER PERSON

LA MIAN WITH ASSORTED SEAFOOD AND SEASONAL
GREENS IN SHARK'S BONE CONSOMMÉ

蝦籽雞汁云吞撈生面
\$13.00 PER PERSON

EGG NOODLES AND SHRIMP ROE TOSSED IN
CHICKEN SAUCE SERVED WITH WANTON SOUP

鮑魚雞粒撈飯
\$26.00 SMALL

BRAISED FRIED RICE WITH DICED ABALONE,
CHICKEN, MUSHROOMS AND CONPOY

榄醬四寶炒飯
\$24.00 SMALL

WOK-FRIED RICE WITH CRAB MEAT, CONPOY,
BARBECUED HONEY-GLAZED PORK, DUCK AND
SALTED EGG YOLK IN OLIVE SAUCE

咸魚海鮮炒飯
\$22.00 SMALL

WOK-FRIED RICE WITH DICED SHRIMPS, SCALLOPS,
GAROUPE FILLET AND SALTED FISH

味菜牛柳絲煎生面
\$22.00 SMALL

PAN-FRIED CRISPY NOODLES WITH SHREDDED
BEEF AND PRESERVED SALTED VEGETABLES

瑤柱金菇燜魚茸面
\$22.00 SMALL

BRAISED FISH NOODLES WITH CONPOY, ENOKI
MUSHROOMS AND SEASONAL GREENS

乾炒鱈魚汁海鮮拉麵
\$24.00 SMALL

STIR-FRIED LA MIAN WITH ASSORTED SEAFOOD

辣汁鴨絲燜河粉
\$20.00 SMALL

BRAISED RICE NOODLES WITH SHREDDED DUCK
IN SPICY SAUCE

翡翠鮑汁百菇煎脆面
\$20.00 SMALL

PAN-FRIED CRISPY NOODLES WITH ASSORTED
MUSHROOMS AND SEASONAL GREENS SERVED IN
ABALONE SAUCE

澳洲龍蝦	AUSTRALIAN LOBSTER MARKET PRICE
象拔蚌	GEODUCK CLAM MARKET PRICE
鯖衣	GREEN WRASSE \$15.00 / 100G
東星斑	SPOTTED RED EAST STAR GAROUPA MARKET PRICE
西星斑	SPOTTED RED WEST STAR GAROUPA \$12.00 / 100G
笋殼魚	SOON HOCK \$10.00 / 100G
活蝦	LIVE PRAWNS \$9.00/100G
本地龍蝦	LOBSTER \$15.00/100G

CHOICE OF PREPARATION

烹煮方式

港式蒸	STEAMED WITH SOY SAUCE AND SPRING ONIONS
潮式蒸	STEAMED (TEOCHEW-STYLED) WITH SALTED VEGETABLES, SHREDDED CHILLI, GINGER AND PLUM
油鹽水浸	CLEAR-POACHED WITH SALT WATER, SPRING ONIONS, GINGER AND ROASTED GARLIC
豆酥蒸	STEAMED WITH PRESERVED BEANS AND PORK FLOSS
梅菜雲耳蒸	STEAMED WITH WOOD FUNGUS, PRESERVED VEGETABLES, GINGER AND SOY SAUCE
杞苗浸	POACHED WITH GAU GEI AND WOLFBERRIES IN SUPERIOR STOCK
姜絲油浸	DEEP-FRIED WITH GINGER AND LIGHT SOY SAUCE
七味椒盐	DEEP-FRIED WITH JAPANESE SEVEN SPICES