



Wah Lok  
Cantonese  
Restaurant

Attn :

Date :

食家精选宴  
**GOURMET SET MENU**

**\$938 for 8 Persons**  
**\$1188 for 10 Persons**

凉拌鲍鱼拼金沙虾球  
Chilled Whole Abalone  
& Deep-fried Prawns with Seaweed Powder

原盅鸡炖中鲍翅  
Double-boiled Superior Shark's Fin with Chicken

白松露西施带子  
Sautéed Scallops with Egg White in Truffle Oil

清蒸顺壳  
Steamed Live Soon Hock

南乳去骨猪  
Roasted Whole Boneless Suckling Pig

云南野菌扒时菜  
Braised Yunnan Mushrooms with Vegetables

金菇瑶柱焖伊面  
Braised Ee Fu Noodles with Golden Mushrooms & Conpoy

马蹄银杏豆腐花  
Homemade Soya Beancurd topped with  
Water Chestnuts & Gingko Nuts

美点双辉  
Double Pastry Delight

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All prices are subject to service charge and prevailing government taxes, unless otherwise stated.



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**\$ 1328 For 10 Persons**

大红片皮乳猪  
**Roasted Barbecued Suckling Pig**

金汤石榴翅  
**Braised Shark's Fin wrapped with Egg White in  
Red Carrot Soup**

蒜香蒸竹节蚌  
**Steamed Live Bamboo Clam with Garlic**

骨香海星斑  
**Deep-fried Fish Bone & Sautéed Garoupa Fillet**

野菌扣海参苋菜  
**Braised Sea Cucumber & Mushrooms  
with Chinese Spinach**

菜片乳猪蒜  
**Minced Suckling Pig wrapped with  
Iceberg Lettuce**

鸡油花雕蒸生虾面线  
**Vermicelli Soup with Live Prawns  
in Chinese Wine**

青苹果菊冻  
**Chilled Green Apple with Chrysanthemum**

**\$ 1578 For 10 Persons**

南乳去骨猪  
**Roasted Whole Boneless Suckling Pig**

原盅雞炖鲍翅  
**Double-boiled Superior Shark's Fin  
with Chicken**

花胶鹅掌时蔬  
**Braised Fish Maw & Goose Web  
with Vegetables**

清蒸顺殼鱼  
**Steamed Live Soon Hock**

茶皇雞  
**Smoked Chicken**

鸡油花雕龙虾面线  
**Vermicelli Soup with Lobster  
in Chinese Wine**

鲜什果  
**Mixed Fruits Platter**



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**\$ 1378 For 10 Persons**

澳洲龙虾刺身  
**Australian Lobster in Sashimi**

北京片皮鸭  
**Roasted Peking Duck**

原盅鸡炖鲍翅  
**Double-boiled Superior Shark's Fin  
with Chicken**

蒜子杞子浸苋菜  
**Poached Chinese Spinach with  
Wolfberries & Garlic In Rich Broth**

蒜香冬菜蒸顺壳鱼  
**Steamed Soon Hock with  
Preserved Vegetables & Garlic**

生菜片鸭卷  
**Minced Duck wrapped with Iceberg Lettuce**

龙虾头爪拆肉焖伊面  
**Braised Ee Fu Boodles with Lobster's Head  
& Claw Meat**

鸳鸯露  
**Almond & Walnut Cream**

**\$ 1428 For 10 Persons**

三小拚:  
椒盐灵芝菇, 冻皮蛋豆腐, 蒜泥白肉卷  
**Deep-fried Ling Zhi Mushrooms  
w/ Salt & Pepper  
Cold Century Egg with Beancurd,  
Cucumber & Pork Rolled with Garlic**

古法鸡煲中鲍翅  
**Traditional boiled Superior Shark's Fin with  
Chicken Soup**

南乳去骨猪  
**Roasted Whole Boneless Suckling Pig**

翠盏黄金焗石蚝  
**Baked Rock Oyster with Salted Egg Yolk  
in Iceberg Lettuce**

蒜子枝竹焖星斑  
**Stewed Garoupa Fillet with  
Beancurd Skin & Garlic**

灵芝菇杞子苋菜  
**Poached Chinese Spinach  
with Ling Zhi Mushrooms & Wolfberries  
in Rich Broth**

蟹汤鸳鸯米  
**Poached Crispy Rice with Crab Soup**

青苹果菊冻  
**Chilled Green Apple with Chrysanthemum**