

YEAR-END BANQUET SET MENU

精致佳肴个人套餐

GOURMET INDIVIDUAL SET MENU

古法瑶柱蟹肉金勾翅 Braised Shark's Fin Soup with Crab Meat & Dried Scallop

WWorld精致叁拼盘

W World Trio Combination Platter

*(黑松露鱼籽带子炖蛋) Steamed Egg White Custard with Scallop, Black Truffle & Fish Roe *(芝士雪茄酥) Crispy Cheese Cigar Roll

*(韭菜墨鱼鲜虾煎) Pan-Fried Pancake with Leek, Cuttlefish & Shrimp

葡萄苹果芒果冰沙 Grape, Apple & Mango Smoothie

烟熏茉莉花黑毛猪排骨(莫吉托汁) Smoked Jasmine Iberico Pork Ribs (Mojito)

秘烧南非鲍鱼百合酥 Baked South African Abalone with Chef's Signature Sauce & Crispy Lily Bulbs

浓郁虾汤深海大老虎虾脆生面 Braised Tiger Prawn with Crispy Noodles in Rich-Flavoured Prawn Soup

> 柚子草莓荔枝香茅冻 Lemongrass Jelly with Strawberry, Lychee & Grapefruit

> > RM 100++ (per pax) (min. 2 pax)

精致佳肴个人套餐

GOURMET INDIVIDUAL SET MENU

瑶柱纽西兰花胶竹笙炖鱼唇翅

Double-Boiled Superior Shark's Fin Soup with New Zealand Fish Maw, Bamboo Fungus & Dried Scallop

W World 精致叁拼盘

W World Trio Combination Platter

*(黑松露芋丝捞鲍鱼) Black Truffle Taro Tossed Shredded Abalone
*(千丝万楼腊味卷) Crispy Fried Cured Meat Roll

*(剁椒粉丝蒸虾角) Steamed Fresh Prawn Dumpling with Chopped Pepper & Vermicelli

葡萄苹果芒果冰沙 Grape, Apple & Mango Smoothie

槟榔芋头焦糖芒果香煎鹅肝 Caramelized Mango with Fried Yam & Foie Gras

番石榴果泰式油炸挪威鳕鱼 Deep-Fried Norway Cod with Sour Guava & Crispy Sakura Shrimpp

上汤焖伊面伴芝士焗大老虎虾 Braised Hong Kong Ee Fu Noodles with Cheese-Baked Tiger Prawn

椰皇牛油果桃胶雪糕 Chilled Avocado Coconut with Peach Resin & Ice Cream

200++ (per pax) (min. 2 pax)

精致佳肴个人套餐

GOURMET INDIVIDUAL SET MENU

红烧瑶柱花胶生拆蟹肉盅仔翅 Braised Shark's Fin Soup with Fresh Crab Meat, New Zealand Fish Maw & Dried Scallop

W World 精致叁拼盘 W World Trio Combination Platter *(芙蓉瑶柱咸蛋酥) Crispy Pastry with Dried Scallop & Salted Egg Yolk *(油封蒜低温蛋黄烧焗生蚝) Baked Oyster with Garlic Confit & Egg Yolk *(莎莎鹅肝西米脆) Crispy Sago with Salsa Foie Gras

> 葡萄苹果芒果冰沙 Grape, Apple & Mango Smoothie

碧绿葱烧花菇南非五头鲍鱼 Braised South African Abalone with Mushroom & Vegetables

> 浓郁金汤焗生猛龙虾 Baked Live Lobster in Rich Golden Soup

剁椒粉丝蒸日本带子皇 Steamed Japanese Scallop with Chopped Pepper & Vermicelli

养颜泡参红枣炖雪蛤 Double-Boiled Hashima with American Ginseng & Red Dates

RM300++ (per pax) (min. 2 pax)

精选佳肴套餐

GOURMET SET MENU

红烧壹品海味花胶羹(位上)

Braised Superior Soup with Crab Meat, New Zealand Fish Maw & Seafood (Individual Serving)

W World 精致叁拼盘(位上)

W World Trio Combination Platter (Individual Serving)

*(上汤鱼籽虾角) Steamed Fresh Prawn Dumpling

*(番石榴脆鱿樱花虾) Crispy Sakura Shrimp & Dried Squid with Sour Guava

*(富贵金币腊味饼) Cured Meat Pancake

碧绿葱烧南非鲍鱼鳔煲

Braised South African Abalone with Fish Maw & Vegetables in Claypot

广式木炭烧腊双拼。

《蜜汁黑叉烧・脆皮火腩》

Cantonese Charcoal-Roasted Duo Platter with Honey Glazed BBQ Pork & Crispy Roasted Pork Belly

彩椒辣蒸粉丝日本带子皇(位上)

Steamed Japanese Scallop with Bell Pepper & Vermicelli (Individual Serving)

黄焖金汤海鲜脆米泡饭《海明虾&生拆蟹肉》

Superior Stock Seafood Soup with Sea Prawn, Fresh Crab Meat & Crispy Rice

柚子草莓荔枝香茅冻(位上)

Lemongrass Jelly with Strawberry, Lychee & Grapefruit (Individual Serving)

RM 720++ (4 pax) RM 90++ (6 pax)

精选佳肴套餐

GOURMET SET MENU

泡参石斛姬松茸花胶炖汤(位上)

Double-Boiled Superior Soup with Dendrobium, Agaricus Blazei, New Zealand Fish Maw, Dried Scallop, Pork Rib & Ginseng (Individual Serving)

W World 精致叁拼盘(位上)

W World Trio Combination Platter (Individual Serving)

*(韭菜墨鱼鲜虾煎) Pan-Fried Pancake with Leek, Cuttlefish & Shrimp
*(避风塘萝卜糕银针鱼) Typhoon-Shelter Style Deep-Fried Radish Cake with Crispy Silver Fish
*(广式炭烤黑叉烧) Cantonese-Style Charcoal Grilled BBQ Pork Char Siu

葱烧八头南非鲍鱼蹄筋莴笋(位上)

Braised 8-Head South African Abalone with Pig Tendon & Celtuce (Individual Serving)

浓郁金汤焗生猛龙虾

Baked Live Lobster in Rich Golden Soup

油封蒜低温蛋黄焗酿蟹盖(位上)

Baked Crab Shell Stuffed with Fresh Crab Meat, Garlic Confit & Egg Yolk (Individual Serving)

生拆龙虾头脚海鲜菌菇黑松露焖伊面

Braised Black Truffle Hong Kong Ee-Fu Noodles with Lobster Head & Seafood

牛油果椰香桃胶雪糕(位上)

Chilled Avocado Coconut with Peach Resin & Ice Cream (Individual Serving)

RM 1300++ (4 pax)
RM 1780++ (6 pax)

YEAR-END BANQUET SET MENU

W World 精致叁拼盘

W World Trio Combination Platter

*(黑松露薯泥X.O带子) Stir-Fried Scallop with X.O Sauce Black Truffle Sweet Potato
*(富贵金币腊味饼) Cured Meat Pancake

*(番石榴脆鱿樱花虾) Crispy Sakura Shrimp & Dried Squid with Sour Guava

滋补养颜花胶羊肚菌螺肉炖汤 (位上) Double-Boiled Superior Soup with New Zealand Fish Maw, Morel, Snail Meat & Pork Ribs (Individual Serving)

广式挂炉炭烧腊叁宝拼盘 《药膳鸭·金麻籽马草鸡·黑叉烧》 Cantonese Roasted Trio Platter with Herbal Duck, Crispy Skin Chicken & BBQ Pork

> 豪皇葱烧南非鲍参鱼鳔海味煲 Braised South African Abalone with Sea Cucumber, Dried Oyster, Fish Maw, Cuttlefish Curd, Mushrooms & Broccoli in Claypot

> 避风塘藕片泡海明虾 Pan-Fried Prawn with Crispy Lotus Root in Typhoon Shelter Style

金汤酸菜海浪泡珍珠龙虎斑 Steamed Dragon Tiger Grouper with Pickled Cabbage & Chili

浓郁虾汤鲜虾蟹饺龙须面 Braised Longevity Noodles with Seafood Dumplings in Rich-Flavoured Prawn Soup

柚子草莓荔枝香茅冻 (位上) Lemongrass Jelly with Strawberry, Lychee & Grapefruit (Individual Serving)

RM 1608++ (10 pax)

YEAR-END BANQUET SET MENU

W World 精致生猛龙虾拼盘

W World Exquisite Lobster Platter

*(黑松露鱼籽龙虾球炖蛋) Steamed Egg White Custard with Lobster, Black Truffle & Fish Roe *(潮汕芋香肉枣) Crispy Teochew Pork & Taro Rolls

鲨鱼骨汤花胶日本带子皇(位上)

Braised Shark's Bone Soup with New Zealand Fish Maw & Japanese Scallop (Individual Serving)

港式炭烧脆皮出骨乳猪 Roasted Suckling Pig

翠绿葱烧八头南非鲍鱼花菇蹄筋 Braised 8-Head South African Abalone with Pig Tendon, Mushroom & Vegetables

> 叁葱油渣顶抽皇蒸溪水笋壳鱼 Steamed Live Marble Goby with Garlic Onion & Soya Sauce

生拆龙虾头脚香炒龙须面 Stir-Fried Dragon Beard Noodles with Lobster Head

杨枝甘露伴雪糕 (位上) Fresh Mango Cream with Sago Pearls & Ice-Cream (Individual Serving)

RM2680++ (10 pax)

YEAR-END BANQUET SET MENU

W World 精致叁拼盘(位上)

W World Trio Combination Platter (Individual Serving)

*(黑松露飞鱼籽鹅肝炖蛋) Steamed Egg White Custard with Foie Gras, Black Truffle & Ebiko *(蜜薯蜂巢天鹅酥) Fried Swan with Sweet Potato & BBQ Pork

*(剁椒粉丝蒸虾角) Steamed Fresh Prawn Dumpling with Chopped Pepper & Vermicelli

红烧瑶柱蟹肉浓炖鲨鱼唇翅 (位上) Braised Shark's Fin Soup with Crab Meat & Dried Scallop (Individual Serving)

榄仁百合四季蔬爆炒鲜龙虾球 Stir-Fried Lobster Balls with Cashew Nuts, Lily Bulbs & Vegetables

豪皇五头南非鲍鱼纽西兰花胶(位上)

Braised South African 5-Head Abalone with New Zealand Fish Maw & Vegetables (Individual Serving)

叁葱家烧墨鱼丸焗东星斑 Baked Leopard Coral Grouper with Chef's Signature Squid Balls & Scallions

金银菜埔蒸挪威银鳕鱼 (位上) Steamed Norway Cod with Crispy Sweet Turnip & Soya Sauce (Individual Serving)

锦绣永州腊味糯米红袍乳猪 Roasted Suckling Pig with Cured Meat & Sticky Rice

养颜泡参红枣炖雪蛤 (位上) Double-Boiled Hashima with American Ginseng & Red Date (Individual Serving)

RM 3600++ (10 pax)

YEAR-END BANQUET SET MENU

油封蒜低温蛋黄焗酿蟹盖盘 Baked Crab Shells Stuffed with Fresh Crab Meat, Garlic Confit & Egg Yolk

高汤瑶柱花胶清炖龙纹鲍翅 (位上)
Double Boiled Superior Shark's Fin Soup
with New Zealand Fish Maw & Dried Scallop (Individual Serving)

鸿运当头脆皮红袍乳猪 Roasted Suckling Pig

葱烧南非五头鲍鱼伴日本带子皇(位上) Braised 5-Head South African Abalone with Japanese Scallop, Mushrooms & Broccoli (Individual Serving)

剁椒海浪泡墨鱼丸多宝鱼 Steamed Turbot with Chef's Signature Squid Balls, Chopped Pepper & Soya Sauce

彩椒辣墨鱼丸麒麟东星班 Steamed Live Leopard Coral Trout with Chef's Signature Squid Balls, Bell Peppers

上汤生拆活龙虾黑松露焖香港伊面 Braised Black Truffle Hong Kong Ee-Fu Noodles with Lobster in Superior Stock

养颜泡参红枣炖燕窝 (位上) Double-Boiled Bird's Nest with American Ginseng & Red Date (Individual Serving)

RM 4980++ (10 pax)