

Wanli Chinese Restaurant

万丽轩

★厨师介绍
Chef Recommendation

Live Seafood Corner

活海鲜

苏眉 Hump-head Wrasse

老鼠斑 Green Grouper

东星斑 Spotted Grouper

红斑鱼 Red Grouper

澳洲龙虾 Australian Lobster

上汤; 黄油; 姜葱焗; 避风塘; 蒜茸粉丝蒸; 刺身; 豉椒焗; X.O 酱煎; 炒

Superior Soup; Butter; Baked with flavored; Deep-fried with Ginger and Garlic Hong Kong style; Steamed with Minced Garlic and Vermicelli; Sashimi; Baked with Bean Paste; Deep-fried with X.O Paste; Sauteed

龙虾仔 Baby Lobster

上汤; 黄油; 姜葱焗; 避风塘; 蒜茸粉丝蒸; 豉椒焗; X.O 酱煎; 炒

Superior Soup; Butter; Baked with flavored; Deep-fried with Ginger and Garlic Hong Kong style; Steamed with Minced Garlic and Vermicelli; Baked with Bean Paste; Deep-fried with X.O Paste; Sauteed

多宝鱼 Sole

清蒸; 豉汁蒸; 冬菜蒸; 煎封; 豆酱煮; 堂做

Steamed; Steamed with Soya Sauce; Steamed with Preserved Vegetables; Pan-fried; Boiled with Soya Bean Paste; Live Cooking

桂鱼 Mandarin Fish

清蒸; 古法蒸; 松子炸; 红焖; 煎封

Steamed; Traditional steamed; Deep-fried with Pine Seed; Braised; Pan-fried

红花蟹 Crab

避风塘式; 姜葱花雕蒸; 豉椒焗; 粉丝蟹煲; 冻蟹

Deep-fried with Garlic Hong Kong style; Flavored with Hua Diao Wine; Baked with Black Bean Sauce and Chili; Braised with Crab Meat and Vermicelli; Steamed

扇贝 Scallop

蒜茸蒸; 冬菜蒸; 豉汁蒸

Steamed with Garlic; Steamed with Preserved Vegetable; Steamed with Soya Sauce

基围虾 Shrimps

白灼; 椒盐; 原笼蒸或蒜茸蒸; 豉油皇

Poached; Black Pepper Salt; Steamed or Steamed with Minced Garlic; Baked with Soya Sauce

精美凉菜 Cold Dishes

鱼翅手撕鸡

Marinated Chicken with Shark's Fin

老干妈香辣牛肉

Marinated Beef with Chili Paste

风味墨鱼仔

Marinated Cuttle Fish

★ 香辣蜆丝

Marinated Jelly Fish with Chili

★ 银杏南瓜百合

Steamed Pumpkin with Ginkgo and Lily

桂花糯米莲藕

Boiled Lotus Root with Glutinous Rice and Sweet-scented Osmanthus Paste

芥末菠菜

Marinated Spinach with Mustard

潮州卤水、精美小食

Marinated and Cold Appetizer Specialties

潮州卤水拼盘

Assorted Marinated Cold Dishes "Chaozhou" Style

粤式豉油鸡

Poached Marinated Chicken "Cantonese" style

★ 蜜汁叉烧

B.B.Q Pork

广东烧鹅

Roasted Goose "Cantonese" Style

★ 炭烧五花腩
Braised Pork

★ 卤水鸡蛋拼豆腐
Marinated Eggs with Bean Curd

潮州椒酱肉粒
Marinated Meat with Chili Paste

卤水金钱肚
Marinated Tripe

汤羹 Soup

每日例汤
Daily Soup

★ 浓汤香菜鱼片汤
Sliced Fish Soup with Chinese Parsley

瑶柱三丝羹
Shredded Mushroom, Meat and Bamboo Shoot Soup with Conpoy

芙蓉海皇羹
Scallop and Assorted Seafood Soup

海参酸辣汤
Hot and Sour Sea Cucumber Soup

炖品 Supreme Soup

★ 冬虫草大连鲍炖水鸭
Braised Duck with Abalone and Chinese Caterpillar Fungus

★ 菜胆野生水鱼炖海螺
Braised Wild Soft-shell Turtle with Sea Whelk and Vegetable

★ 高丽参炖竹丝鸡
Braised Chicken with Korean Ginseng

精美堂做 Live Cooking

★ 堂做牛仔骨

Pan-fried Spare Rib of Beef

堂做姜葱爆基围虾

Sautéed Live Shrimp with Ginger and Chive

时令小炒 Side Dishes

潮州菜脯煎鸡蛋

Pan-fried Egg with Preserved Vegetable “Chaozhou” Style

★ 潮式煎蚝仔烙

Pan-fried Oyster with Onion

★ 银鱼仔煎鸡蛋

Pan-fried Egg with Silver Fish

★ 黑木耳炒鱼片

Sautéed Sliced Fish with Fungus

姜葱爆鲜鱿鱼

Sautéed Squid with Ginger and Garlic

精美小炒 Hot Dishes

香煎银鳕鱼

Deep-fried Silver Cod Fish

★ 京葱爆海参片

Sautéed Sea Cucumber with Ginger and Chive

芝士鲜茶树菇扒澳带

Grilled Scallop with Cheese and Wild Mushroom

X.O. 酱云南小瓜炒海鲜

Sautéed Seafood with Melon and X.O. Paste

西芹炒花枝片

Sautéed Sliced Cuttle Fish with Celery

酸甜炒虾球

Sweet and Sour Shrimp

★ 干贝青瓜煮鱼肚

Boiled Fish Maw with Green Cucumber and Conpoy

★ 青瓜木耳炒虾球

Sautéed Shrimp with Green Cucumber and Dried Fungus

精美猪牛类

Pork, Beef

★ 黑椒鬼马牛柳条

Sautéed Shredded Beef with Water Chestnut and Chinese Kale

鲜茶树菇炒牛柳条

Sautéed Beef Fillet with Wild Mushroom

★ 杭椒炒牛柳条

Sautéed Beef Fillet with Green Chili

★ 香蒜鹅肝粒炒牛柳

Sautéed Beef Fillet with Goose Liver and Garlic

中式牛扒

Sautéed Beef Fillet Chinese Style

菠萝咕咾肉

Sweet and Sour Pork with Pineapple

★ 金牌蒜香骨

Fried Spare Rib "Guangdong" Style

★ 豉油皇咸肉

Sautéed Pork with Soya Sauce

禽类

Poultry

- ★ 龙井兰度炒鸡球
Sautéed Diced Chicken with Kale and Chinese Tea
- 彩椒鬼马炒鸡球
Sautéed Diced Chicken with Water Chestnut, Chinese Kale and Colored Pepper
- ★ 避风塘炸子鸡
Deep-fried Chicken with Ginger and Garlic
- ★ X.O 酱鲜茶树菇炒鸡球
Sautéed Diced Chicken with Wild Mushroom and X.O Paste
- 香辣掌中宝
Sautéed Chicken Patellar Tendon with Chili
- 脆皮炸乳鸽
Deep-fried Crispy Pigeon
- ★ 生啫乳鸽
Sautéed Pigeon with Garlic and Onion

煲仔

Clay Pot

- 潮州枝竹鱼丸煲
Stewed Dried Bean Curd Stick and Fish Ball in a Clay Pot
- ★ 生啫鱼头煲
Stewed Fish Head with Ginger and Onion in a Clay Pot
- 咸鱼茄子煲
Stewed Salted Fish and Egg Plant in a Clay Pot
- ★ 鲍汁什菌煲
Stewed Assorted Mushroom with Abalone Sauce in a Clay Pot
- 干葱滑鸡煲
“Chic-Chac” Chicken
- ★ 枝竹白果百合煲
Stewed Ginkgo with Lily and Dried Bean Curd Skim Sticks in a Clay Pot
- 芋头扣肉煲

Stewed Pork with Taro in a Clay Pot

瑶柱鲜鱿什菜煲

Stewed Squid with Conpoy in a Clay Pot

蔬菜、豆腐

Vegetables and Bean Curd

黑椒百灵菇炒兰度

Sautéed Kale with Super Mushroom and Black Pepper

★ 美极百灵菇

Sautéed Super Mushroom with Maggi Sauce

★ 咸鱼鸡粒玉子豆腐

Sautéed Bean Curd with Salted Fish and Diced Chicken

方鱼炒芥兰

Sautéed Kale with Dry Fish

干贝娃娃菜

Braised Assorted Vegetables with Conpoy

★ 翠塘鲜豆腐

Braised Bean Curd with Assorted Seafood and Vegetables

清炒时蔬

Sautéed Seasonal Vegetable

精美川菜

Sichuan Delights

★ 水煮鱼

Boiled Fresh Fish in Chili Sauce

桂鱼 Mandarin fish

生鱼 Black Carp

宫保鲜虾球

Sautéed Shrimps with Peanut in Spicy Sauce

重庆辣子鸡

Deep-fried Diced of Chicken with Chili

- ★ 滚石基围虾
Spicy Shrimp “Rock n Roll”
- ★ 小椒滑牛柳
Sautéed Beef Fillet with Chili
- ★ 农家小炒鸡
Home-made Sautéed Chicken
- 石锅四季豆炒鸡块
Sautéed Chicken with Green Bean in Clay Pot
- ★ 剁椒鱼头
Braised Fish Head with Chili
- 杭椒爆鳝段
Sautéed Eel with Pepper

粥、粉、面类 Congee, Noodles

- ★ 方鱼蚝仔粥
Fish and Oyster Congee
- ★ 干炒牛河
Fried Rice Noodle with Sliced Beef
- ★ 芥兰活虾焖米粉
Braised Vermicelli with Kale and Live Shrimps
- 扬州炒饭
Fried Rice “Yangzhou” Style
- 福建炒饭
Fried Rice “Fujian” Style
- 豉油皇炒面
Fried Noodle with Soya Sauce
- 海鲜焖伊面
Braised E-fu Noodle with Seafood

★ 潮式煎伊面

Fried E-fu Noodle “Chaozhou” Style

★ 各式兰州拉面

Selection of “Lanzhou” Noodle with Soup