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馆

WAN LI RESTAURANT

餐前小菜



A P P E T I Z E R

<b>A1  </b> 黑松露拌走地雞 Free Range Chicken with Fried Shallot and Black Truffle	SMALL 38	LARGE 58
<b>A2  </b> 燈影牛肉  Glazed Air-dried Beef Fillet with Chili Sauce	SMALL 48	LARGE 63
<b>A3  </b> 芝麻陳醋海帶  Marinated Sea Kelp with Black Vinegar & Sesame Dressing	SMALL 23	LARGE 33
<b>A4  </b> 蒜香椒鹽脆豆腐 Crispy Bean Curd with Seven Spice Salt and Pepper	SMALL 23	LARGE 33
<b>A5  </b> 金沙脆魚皮 Golden Fish Skin with Salted Egg Yolk and Curry Leaves	SMALL 33	LARGE 48

风味餐前小吃  
APPETIZER

S E A S O N A L  
S O U P

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養  
生  
湯

- B1 | 黑蒜皇燉瑤柱烏雞湯**  33  
Double-boiled Silky Fowl Soup with Dark Garlic King  
Conpoy and Vegetables
- B2 | 花旗參紅棗燉村雞湯** 28  
Double-boiled Ginseng Soup with Village Chicken
- B3 | 核桃燉烏雞乾貝湯** 33  
Double-boiled Silky Fowl Soup with Nutty Walnuts and Dried Scallops
- B4 | 乾貝魚唇羹** 23  
Braised Dried Scallop with Fish Lips Soup
- B5 | 川式海鮮酸辣羹** 23  
Hot and Sour Seafood Soup in Szechuan Style
- B6 | 菠菜豆腐湯**  23  
Spinach Bean Curd Soup

SEASONAL  
四季養生湯  
SOUP

臻品海味

DRIED SEAFOOD  
& ABALONE

<b>C1  </b>	<b>傳統蠔皇醬扒鮑魚 (四頭鮑魚)</b> Traditional Braised Four Head Abalone with Superior Oyster Gravy		168
<b>C2  </b>	<b>黑蒜皇鮑魚炒雞柳 (十頭鮑魚)</b> Stir-fried Ten Head Abalone with Chicken Fillet and Black Garlic King		298
<b>C3  </b>	<b>海參花菇燜雞肉</b> Braised Sea Cucumber, Chinese Mushroom and Chicken with Ginger Slice	SMALL 88	LARGE 138
<b>C4  </b>	<b>萬麗海味一品煲</b> Imperial Dried Seafood Served in a Claypot with Fish Maw, Sea Cucumber, Conpoy, Dried Oyster and Mushrooms	SMALL 108	LARGE 168
<b>C5  </b>	<b>雙菇魚鰾扒時蔬</b> Braised Fish Maw and Mixed Mushrooms with Seasonal Vegetables	SMALL 68	LARGE 98

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厨师推荐 Chef's recommendation



素 Vegetarian

If you have any concerns regarding food allergies, please alert our server prior to ordering.

魚類

FISH



種類 | TYPE OF FISH

(Market Price per 100 grams)

- |                              |                                 |
|------------------------------|---------------------------------|
| 1   笨珍斗鯧魚<br>Pontian Pomfret | 4   金目鱸<br>Barramundi           |
| 2   七星斑<br>Coral Grouper     | 5   龍虎斑<br>Dragon Tiger Grouper |
| 3   海石斑<br>Sea Grouper       | 6   紅鯛魚<br>Red Snapper          |

自選烹調方法 | Prepared in any of the following methods

蒸法 | STEAMED

- |  |  |                                     |
|--|--|-------------------------------------|
| D1   港式清蒸<br>Hong Kong Style                             | D2   香辣菜脯 <br>Fragrant Pickled Radish |                                     |
| D3   特式娘惹醬<br>Nyonya Style                               | D4   潮州式<br>Teochew Style  |                                     |
| D5   蒜蓉牛油酸橙醬<br>Roasted Garlic Calamansi<br>Butter Sauce | D6   鴛鴦蒜蓉蒸<br>Duo Garlic Paste   | D7   葡萄牙醬<br>Portuguese Spicy Sauce |

脆炸 | DEEP FRIED




- |   |   |                                      |
|---|---|--------------------------------------|
| D8   豉油皇<br>Fragrant Garlic with Soya Sauce | D9   泰式<br>Authentic Thai Style                           |                                      |
| D10   經典糖醋<br>Classic Sweet and Sour Sauce  | D11   蒜蓉牛油酸橙醬<br>Roasted Garlic Calamansi<br>Butter Sauce | D12   葡萄牙醬<br>Portuguese Spicy Sauce |

魚類  
FISH

海鮮類

SEAFOOD

SEAFOOD  
海鮮類

<b>E1  </b>	<b>香炸當歸鱈魚</b> 		98
	Golden Cod Fish with Dang Gui Herbal Sauce		
<b>E2  </b>	<b>豉油皇金蒜煎銀鱈魚</b>		98
	Crispy Atlantic Cod Fillet with Golden Garlic and Superior Soya Sauce		
<b>E3  </b>	<b>四川麻辣炒海蝦</b>	SMALL 68	LARGE 108
	Wok-fried Sea Prawn with Szechuan "Ma La" Style		
<b>E4  </b>	<b>生果奶黃芒果蝦球</b>	SMALL 68	LARGE 108
	Fresh Fruit De-Shelled Prawn Fritter with Mango Mayo Sauce		
<b>E5  </b>	<b>鱈梨蛋黃醬焗烤海明蝦</b> 	SMALL 68	LARGE 108
	Crispy Baked Sea Prawns with Avocado and Homemade Creamy Egg Sauce		
<b>E6  </b>	<b>美國帶子炒蘆筍</b>	SMALL 78	LARGE 118
	Wok-fried US Scallops with Fresh Asparagus		
<b>E7  </b>	<b>鳳梨酸甜醬爆魚片</b>	SMALL 38	LARGE 58
	Crispy Fish Fillet with Sweet and Sour Sauce		
<b>E8  </b>	<b>金沙脆鮮魷</b>	SMALL 43	LARGE 68
	Fried Squid with Salted Egg Yolk and Curry Leave		
<b>E9  </b>	<b>七彩海鮮豆腐</b>	SMALL 28	LARGE 48
	Rainbow Seafood Bean Curd with Vegetable Broth		
<b>E10  </b>	<b>特色奶油蝦球</b> 	SMALL 68	LARGE 108
	Stir-fried Prawns Fritter with Curry Butter Milk Sauce		



厨师推荐 Chef's recommendation



素 Vegetarian

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**F1 | 北京片皮鴨**   
Wan Li's Signature Traditional Peking Duck

SMALL  
78

LARGE  
138

**二次烹調法** | Second choice of  
cooking methods

- 1 | 薑蔥炒 | 23  
Stir-fried with Ginger and Scallions
- 2 | 炒香苗 | 23  
Fragrant Fried Rice
- 3 | 黑椒炒 | 23  
Wok-fried with Black Pepper

- 4 | 撈生麵 | 23  
Braised Noodle with Superior Sauce
- 5 | 宮保式 | 23  
Wok-fried with Dried Chili  
and Onions

**F2 | 萬麗一品吊燒雞**  
Wan Li's Signature Roasted Chicken with Prawn Cracker

SMALL  
38

LARGE  
68

**F3 | 粵式明爐當歸烤鴨**   
Cantonese Roasted Duck with Chinese Herbs

SMALL  
68

LARGE  
108

**F4 | 芒果橙汁烤鴨**  
Roasted Duck with Orange Mango Sauce

SMALL  
68

LARGE  
108

B  
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肉類和雞肉類

MEATS & POULTRY

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和雞肉類  
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G1   蘆筍蔥爆鴛鳥肉 	Stir-fried Australian Ostrich with Asparagus Spear	SMALL 58	LARGE 88
G2   金奶爆雞柳 	Wok-fried Chicken with Dried Shrimp and Curry Butter Milk Sauce	SMALL 38	LARGE 68
G3   椒香辣子雞丁 	Fragrant Fried Chicken with Dried Chili, Garlic and "Szechuan" Pepper	SMALL 38	LARGE 68
G4   宮保腰果爆雞柳	Wok-fried Chicken Sliced with Dried Chili and Cashew Nuts	SMALL 38	LARGE 58
G5   芥蘭菜香炒牛肉	Wok-fried Australian Beef with Kai Lan	SMALL 48	LARGE 78
G6   黑椒醬爆澳洲牛肉	Stir-fried Australian Beef with Black Pepper Sauce	SMALL 48	LARGE 78
G7   黑松露蒜香鴛鳥肉 	Stir-fried Australian Ostrich with Black Truffle and Bell Pepper	SMALL 78	LARGE 108

蔬菜  
和  
豆腐

BEAN CURDS  
&  
VEGETABLES



VEGETARIAN  
CURRIES &  
VEGETABLES &  
TOFU

<b>H1   XO清蒸茄子</b> Steamed Eggplant with Assorted Mushroom and Homemade XO Sauce	SMALL 38	LARGE 58
<b>H2   慢燉上湯娃娃菜</b>  Slow Cooked Wa Wa Cabbage with Vegetable Broth	SMALL 33	LARGE 48
<b>H3   脆金菇扒自製豆腐</b> Crispy Battered Enoki Mushroom with Homemade Bean Curd	SMALL 28	LARGE 38
<b>H4   肉碎茄子自製豆腐煲</b> Braised Homemade Bean Curd with Minced Chicken and Eggplant in Claypot	SMALL 33	LARGE 48

**時令田園蔬菜** | Fresh Vegetables

1   菜心 Choy Sum	SMALL 28	LARGE 38	4   青龍菜 Qing Long Chai	SMALL 28	LARGE 38
2   西蘭花 Broccoli	SMALL 28	LARGE 38	5   芥蘭 Kale	SMALL 28	LARGE 38
3   奶白菜 Baby Nai Pak	SMALL 28	LARGE 38			



**自選烹調方法** | Prepared in any of the following methods

1   白灼 Poached	4   黑蒜炒 Wok-fried with Black Garlic
2   蒜蓉炒 Stir-fried with Garlic	5   上湯 Braised with Superior Chicken Broth
3   欖菜炒 Stir-fried with Pickled Borecole	

精選飯類和粉面

RICE & NOODLES

R I C E & N O O D L E S  
精選飯類和粉麵

<b>I1   蒜香甜菜根瑤柱蛋白炒香苗</b>  Fragrant Fried Rice with Conpoy, Egg White, Garlic Crisps and Beet Root Juice	SMALL 48	LARGE 68
<b>I2   揚州炒飯</b> “Yong Chow” Fried Rice with BBQ Chicken and Shrimps	SMALL 28	LARGE 48
<b>I3   海鮮乾炒雲吞麵</b>  Fragrant Fried Crispy Wanton Noodles with Seafood Treasure and Fresh Vegetables	SMALL 38	LARGE 58
<b>I4   廣府海鮮滑蛋河粉</b>  “Cantonese” Style Fried Flat Rice Noodles with Seafood Treasure	SMALL 38	LARGE 58
<b>I5   極品醬海鮮炒河粉</b> Wok-fried Flat Rice Noodles with Seafood and Homemade XO Sauce	SMALL 38	LARGE 58
<b>I6   三絲長壽麵</b> Longevity Noodles with Chicken and Fresh Vegetables	SMALL 28	LARGE 48
<b>I7   蟹肉乾燒伊麵</b> Braised Ee Fu Noodles with Crab Meat and Vegetables	SMALL 28	LARGE 48

特製甜品

DESSERTS

DESSERTS  
特製甜品

J1   榴蓮天婦羅 	Crispy Durian Tempura	28
J2   蛋黃乳酪蛋糕	Chinese Fusion Salted Egg Cheesecake	28
J3   懷舊花生湯圓	Hot Peanut Glutinous Rice Ball with Ginger Soup	28
J4   特色百香果香茅凍 	Chilled Lemongrass Jelly with Passion Fruits	18
J5   楊枝甘露 	Chilled Mango Puree	28
J6   時鮮果拼盤	Fresh Fruit Platter	SMALL 28   LARGE 48

# OPERATION HOURS

## LUNCH

11:00am to 3:00 pm daily

Last Order : 2:30pm

## DINNER

6:00pm to 10:00pm daily

Last Order : 9:30pm

WAN LI RESTAURANT



**RENAISSANCE  
JOHOR BAHRU HOTEL**

NO 2, JALAN PERMAS 11,  
BANDAR BARU PERMAS JAYA  
81750 MASAI, JOHOR, MALAYSIA

JBRENAISSANCE.COM