

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

WAH LOK 

Dinner Menu

Crispy Suckling Pig Fillet Stuffed with Glutinous Rice
and Fresh Scallop

Healthy Spinach Soup with Wanton

Pan-fried Sea Perch Fillet

Braised Bamboo Fungus Stuffed with Asparagus and Wolfberries

Stewed Mee Bok Noodles with Fresh Prawn, Ginger and Onion

Chilled Refreshing Green Apple Jelly with Chrysanthemum



MICHELIN Guide's Point of View

A loyal clientele have made this comfortable, classically decorated Cantonese restaurant their own. The chef was born in Guangzhou but really developed his culinary skills and honed his craft in Hong Kong. His Cantonese dishes range from banquet delicacies like abalone and bird's nest soup to seafood dishes such as steamed fish. There are also Guangdong roast meats, claypot dishes and home-style dishes like steamed minced pork with salted fish.

Address

76 Bras Basah Rd, Level 2 Carlton Hotel, Singapore 189558

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email info@gastromonth.com 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly