WOK 15 KITCHEN

WEEKEND CANTON DIM SUM & BRUNCH BUFFET
周末早午港式点心及精选餐点自助餐

Available on Saturdays, Sundays & Public Holidays

1ST SEATING	2ND SEATING
11am – 12.30pm	1pm – 2.30pm
(last order:12nn)	(last order: 2.15pm)

$58++ (adult)
$29++ (child, 3 – 11 years old)

(最少两位 Minimum 2 persons)

COMPLIMENTARY 赠送

PEKING DUCK (HALF)
半只北京片皮鸭双重享受
with every 4 paying adults 每四位付费成人
prepared 2-ways 双重烹饪享受

条款及细则
TERMS & CONDITIONS

同桌客人须享用同样的促销。
Guests at the same table will have to order from the same menu.

自助餐限时90分钟。
This buffet has a time limit of 90 minutes per seating.

请勿浪费食物，未使用的餐品可按照单点价格收费。
To reduce food wastage, unconsumed food may be chargeable at à la carte prices.

食品只限堂食，不设外卖。
These dishes are only valid for dine-in.

此优惠不可与其他促销、折扣或优惠活动同时使用。
This promotion is not valid with other promotions and discounts.

价格未包括服务费及标准政府消费税。
Prices are subject to service charge and prevailing goods and services tax.

赠送 • COMPLIMENTARY
每四位付费成人 • *With every 4 paying adults*

北京片皮鸭 （半只）
Classic Peking Duck (Half)
served with homemade crepes and traditional garnishes

鸭松生菜包
Sautéed Minced Duck with Lettuce Wrap

名厨介绍 • SIGNATURES
每位限点每道一次 • Limited to one serving per dish per guest

蟹肉鱼鳔羹
Double-boiled Crab and Fish Maw Soup

蚝皇鲍鱼
Braised Abalone in Superior Oyster Sauce

港式油浸金目鲈
Hong Kong-style Deep-fried Sea Bass

特制奶辣虾球
Sautéed Prawn Balls in Spicy Cream Sauce

精选小食 • APPETISERS

冰镇话梅樱桃小番茄
Chilled Cherry Tomatoes with Preserved Plum

黄金鱼皮
Deep-fried Fish Skin with Salted Egg Yolk

蒜蓉拍青瓜
Chilled Japanese Cucumber with Crushed Garlic

XO 酱腊味萝卜糕
Wok-fried Radish Cake in XO Sauce

口水鸡
Chilled Poached Chicken in
Spicy Szechuan-style Dressing

蒸品 • STEAMED DIM SUM

红油抄手
Pork Dumpling in Chilli Vinaigrette

鲍鱼汁扒鲜竹卷
Steamed Beancurd Skin Roll with Shrimp in Abalone Sauce

芋香豆豉蒸排骨
Steamed Spare Ribs and Yam in Black Bean Sauce

蟹皇滑烧卖
Steamed Pork Dumpling (Siew Mai)

水晶虾饺皇
Steamed Prawn Dumpling (Ha Kau)

蜜汁叉烧包
Steamed Barbecued Pork Bun

黑金奶黄流沙包
Charcoal Custard Lava Bun

豉汁凤凰爪
Steamed Chicken Feet in Black Bean Sauce

荷香珍珠鸡
Steamed Glutinous Rice with Chicken in Lotus Leaf

韭菜蒸饺
Steamed Chive Dumpling

烘、煎品 • BAKED & FRIED DIM SUM

香酥蛋挞
Mini Egg Tart

港式脆皮奶
Hong Kong-style Deep-fried Milk

鲜虾腐皮卷
Deep-fried Beancurd Skin Roll with Shrimp

香脆春卷
Deep-fried Crispy Spring Roll

黄金地瓜球
Golden Salted Egg Sweet Potato Ball

荔枝虾球
Lychee Shrimp Ball

香煎面线饼
Pan-fried Crispy Vermicelli Cake

烧味 • BARBECUE SELECTIONS

蜜汁叉烧
Roasted Honey Barbecued Pork Tenderloin

卤水鸭
Marinated Duck

玫瑰豉油鸡
Cantonese-style Soy Sauce Chicken

主厨招牌菜 • CHEF'S WOK SIGNATURES

辣子鸡丁
Deep-fried Diced Chicken with Szechuan Dried Chilli

黑椒洋葱炒牛肉
Stir-fried Black Pepper Beef

山楂蜜汁焗排骨
Honey-glazed Baked Spare Ribs with Hawthorn

菠萝咕噜肉
Sweet and Sour Pork

咸鱼莲藕香煎肉饼
Pan-fried Pork Patty with Salted Fish and Lotus Root

时蔬、豆腐 • SEASONAL VEGETABLES & BEANCURD

三菇菠菜豆腐
Braised Spinach Beancurd with Trio of Mushrooms

金银蛋灼苋菜
Poached Chinese Spinach with Trio of Eggs

榄菜干煸四季豆
Sautéed French Bean with Preserved Vegetables

渔香茄子豆根煲
Stewed Eggplant with Beancurd Skin in Spicy Sauce

饭、面类 • RICE & NOODLES

杨州炒饭
Yang Zhou Fried Rice

雪菜鸭丝焖伊面
Stewed Ee-fu Noodles with Preserved Vegetables and Shredded Duck

干炒牛肉河粉
Stir-fried Hor Fun with Sliced Beef

粥肠飘香 • CONGEE & RICE ROLLS

鲜鱼百合粥
Fish Congee with Fresh Lily Bulb

皮蛋瘦肉粥
Lean Meat and Century Egg Congee

生拆鲜虾肠粉
Steamed Rice Roll with Shrimps

蜜汁叉烧肠粉
Steamed Rice Roll with Barbecued Pork

甜品 • DESSERTS

桂花糕
Osmanthus Pudding

杨枝甘露
Mango Sago with Pomelo

冰镇红莲雪耳
Chilled Snow Fungus with Red Dates