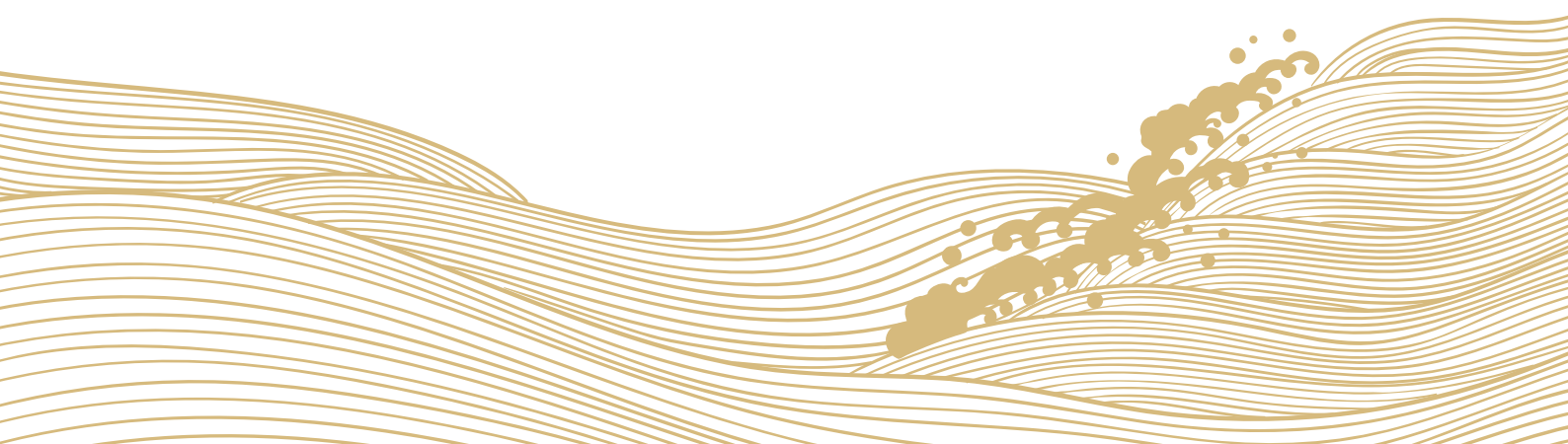


WOK°15
KITCHEN



精 选

SIGNATURES

腊味砂煲饭
Claypot Rice with Assorted Preserved Meats



香港芥兰炒黑豚 Sautéed Iberico Pork with Chinese Kale	每份 per portion \$28
一品鲍参煲 Superior Pot with Abalone, Sea Cucumber, Tendon and Mushrooms	\$58
柱侯沙煲牛筋腩 Stewed Beef Brisket and Tendon	\$32
古法广式京烤骨配黄金小馒头 Traditional Cantonese-style Braised Pork Ribs served with deep-fried mantou	\$28
腊味砂煲饭 Claypot Rice with Assorted Preserved Meats	2位 serves 2 \$28
葡汁金瓜海霸王 Seafood Treasures with 10-head Abalone, Prawn and Scallop, in Portuguese Sauce served in a whole pumpkin	每位 per person \$20
椰盅羊肚菌炖鸡汤 Double-boiled Chicken Soup with Morel Mushroom served in a whole coconut	\$20
鲍汁鱼鳔烩鳄鱼背翅 Braised Fish Maw with Crocodile Fin in Abalone Sauce	\$36
豆酥蒸红斑 Steamed Red Grouper with Crispy Soy Bean Crumb	每百克 per 100g \$14
黑蒜香葱爆波士顿龙虾 Sautéed Half Boston Lobster with Black Garlic	半只 half \$48



开胃小吃

APPETISERS

凉拌小木耳
Chilled Marinated Black Fungus



七味脆豆腐
Deep-fried Beancurd Cubes
with Japanese Seven-spiced
Pepper



蒜蓉拍青瓜
Chilled Japanese Cucumber
with Crushed Garlic



口水鸡
Chilled Poached Chicken
with Szechuan Chili

椒盐白饭鱼
Deep-fried Whitebait with
Salt and Pepper



	每份 per portion
蒜蓉拍青瓜 Chilled Japanese Cucumber with Crushed Garlic	\$10
凉拌小木耳 Chilled Marinated Black Fungus	\$12
凉拌莴笋海蜇花 Chilled Marinated Jellyfish with Celtnce	\$16
口水鸡 Chilled Poached Chicken with Szechuan Chilli	\$16
凉拌秋葵 Chilled Marinated Lady's Fingers with Chilli and Garlic Soy Sauce	\$12
七味脆豆腐 Deep-fried Beancurd Cubes with Japanese Seven-spiced Pepper	\$12
椒盐白饭鱼 Deep-fried Whitebait with Salt and Pepper	\$16
黄金炸鱼皮 Deep-fried Fish Skin with Salted Egg Yolk	\$16
XO鸭舌 Marinated Duck Tongue in XO Sauce	\$18
姜蓉墨鱼花 Steamed Cuttlefish in Ginger Sauce	\$18



烧腊

BARBECUE SELECTIONS



北京烤鸭
Classic Peking Duck

脆皮烧鸡 Crispy Roasted Chicken	\$26 半只 half \$48 每只 whole
明炉烧鸭 Barbecued Roasted Duck	\$24 四分之一 quarter \$39 半只 half \$76 每只 whole
脆皮烧腩肉 Crispy Roasted Pork Belly	\$18 每份 per portion
西班牙黑豚叉烧 Barbecued Spanish Honey-glazed Iberico Pork	\$32 每份 per portion
烧味拼 Barbecue Combination Platter	\$38 三拼 3 varieties \$30 双拼 2 varieties
北京烤鸭 Classic Peking Duck <i>served with homemade crêpes and traditional garnishes</i>	\$48 半只 half \$88 每只 whole
二度烹调 Second Course	\$15 半只 half \$20 每只 whole

烹饪法	Cooking Method
椒盐脆鸭件	Deep-fried with Salt and Pepper
姜葱炒鸭件	Sautéed with Ginger and Spring Onion
黑椒炒鸭件	Sautéed in Black Pepper Sauce
鸭丝焖伊面	Stewed Ee-fu Noodles with Preserved Vegetables
极品酱鸭粒炒饭	Wok-fried Rice with Homemade XO Sauce
鸭菘生菜包	Sautéed with Lettuce Wrap





汤品 SOUP

天山雪莲子炖樱花鸡
Double-boiled Sakura Chicken Soup
with Tian Shan Snow Lotus

天山雪莲子炖樱花鸡
Double-boiled Sakura Chicken Soup
with Tian Shan Snow Lotus

每盅 (四位)
per pot (serves 4)
\$48

海鲜炖冬瓜盅
Eight Treasures Winter Melon Soup

\$68

蟹肉鱼鳔羹
Crab and Fish Maw Thick Soup

每位 per person
\$16

海鲜酸辣羹
Hot and Sour Thick Soup with Seafood

\$12

竹笙花胶鲨鱼骨汤
Double-boiled Shark's Cartilage Soup with
dried scallop, fish maw and bamboo pith

\$38

桃胶炖黑鸡汤
Double-boiled Black Chicken Soup with Peach Gum

\$14



海鲜类

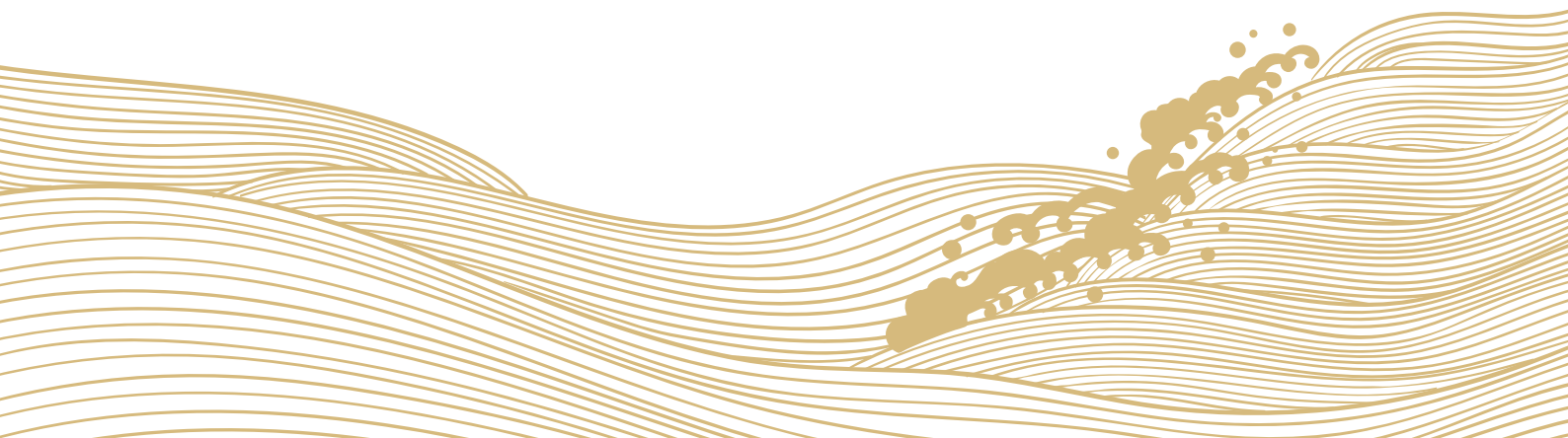
SEAFOOD



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



白松露菌油西施加拿大带子 Sautéed Canadian Scallops with Egg White and Truffle Oil	每份 per portion \$32
极品酱夏果芦笋爆带子 Sautéed Canadian Scallops with Asparagus and Macadamia Nuts in Homemade XO Chilli Sauce	\$34
特制奶辣虾球 Golden Prawn Balls in Spicy Cream Sauce	\$28
脆米黄金虾球 Crispy Prawn Balls with Salted Egg Yolk	\$30
黑蒜香葱爆虾球 Sautéed Prawn Balls in Black Garlic Sauce	\$30
避风塘虾球 Typhoon-style Prawn Balls with Crispy Garlic	\$28
XO酱蜜豆炒虾球 Sautéed Prawn Balls with Honey Peas in XO Sauce	\$28
XO酱芥兰炒竹蚌 Sautéed Bamboo Clams with Chinese Kale in Homemade XO Chilli Sauce	两个 2 pieces \$30
翠盏避风塘螳螂虾 Typhoon-style Crispy Garlic Mantis Shrimp <i>served in iceberg lettuce</i>	每位 per person \$18
白雪藏龙(波士顿龙虾蒸蛋白) Steamed Boston Lobster with Egg White	每只 each \$78



海上鲜

LIVE SEAFOOD

辣汁加拿大珍宝蟹
Canadian Dungeness Crab in
Singapore-style Chilli Sauce



活鱼 LIVE FISH

笋壳鱼 Marble Goby (Soon Hock)	每100克 per 100g \$12
红斑 Red Grouper	\$14
法国多宝鱼 Turbot Fish	\$18
龙虎斑 Hybrid Tiger Grouper	\$10
忘不了鱼 Empurau 需预订 advance order required	时价 Seasonal Price
野生深海老鼠斑 Wild Pacific Polka Dot Grouper 需预订 advance order required	时价 Seasonal Price

烹饪法

清蒸

豉汁蒸

姜茸蒸

榄角蒸

剁椒蒸

黑蒜蒸

油浸

姜葱焗

渔香茄子炆

Cooking Method

Steamed with Superior Soy Sauce

Steamed with Black Bean Sauce

Steamed with Ginger

Steamed with Preserved Black Olives

Steamed with Diced Chilli

Steamed with Black Garlic

Deep-fried

Baked with Ginger and Spring Onion

Braised with Eggplant

活虾 LIVE PRAWN

生虎虾 Tiger Prawn	每100克 per 100g \$10
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烹饪法

白灼

金银蒜

醉酒

椒盐

豉油皇干煎

白胡椒开边焗

Cooking Method

Poached

Steamed with Minced Garlic

Poached with Chinese Wine

Salt and Pepper

Pan-fried with Superior Soy Sauce

Baked with White Pepper Sauce





贝壳类 SHELLFISH

加拿大珍宝蟹

Canadian Dungeness Crab

时价

Seasonal Price

烹饪法

辣汁

黑椒

姜葱

黑椒粉丝

白胡椒

避风塘

Cooking Method

Singapore-style Chilli Sauce

Black Pepper Sauce

Stir-fried with Ginger and Spring Onion

Stewed with Vermicelli in Black Pepper Sauce

White Pepper Sauce

Typhoon-style with Crispy Garlic

阿拉斯加蟹

Alaskan King Crab

需预订 advance order required

时价

Seasonal Price

烹饪法

冻食

鸡油花雕酒蒸

两味：西施焗身、椒盐

金银蒜

Cooking Method

Chilled

Steamed with Chinese Wine and Egg White

Two Ways: Sautéed with Egg White, Stir-fried with Salt and Pepper

Steamed with Minced Garlic

波士顿龙虾

Fresh Boston Lobster

时价

Seasonal Price

珍珠龙虾

Rock Lobster

时价

Seasonal Price

澳洲龙虾

Fresh Australian Lobster

需预订 advance order required

时价

Seasonal Price

加拿大活象拔蚌

Live Canadian Geoduck Clam

需预订 advance order required

时价

Seasonal Price

烹饪法

刺身

姜葱焗

上汤焗

焖面

鸡油花雕酒蒸

Cooking Method

Sashimi

Baked with Ginger and Spring Onion

Baked in Superior Broth

Braised with Noodles

Steamed with Chinese Wine and Egg White





鲍鱼海味

ABALONE & DRIED SEAFOOD

原只蚝皇澳洲青边鲍
Braised Australian Green Lip Abalone
in Superior Oyster Sauce

鲍汁焖酿迷你荷包参

Braised Stuffed Sea Cucumber in Abalone Sauce

每份 per portion

\$32

虾籽焖海参虾球煲

Braised Sea Cucumber with Prawn Ball and Shrimp Roe
served in claypot

\$38

澳洲3头原只鲍

Braised 3-head Abalone in Superior Oyster Sauce

每位 per person

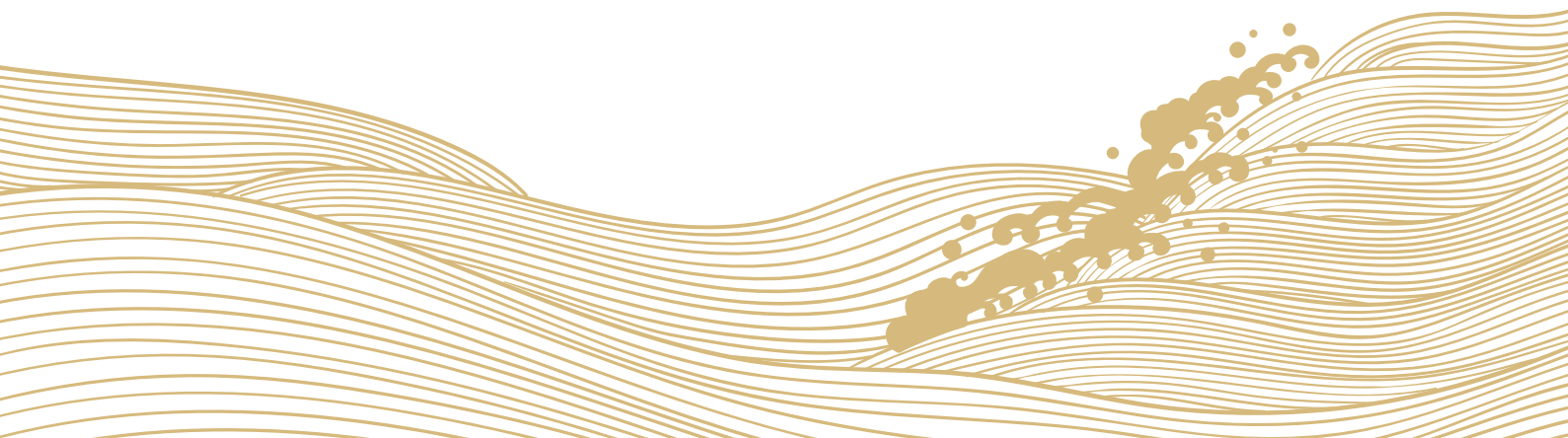
\$68

原只蚝皇澳洲青边鲍

Braised Australian Green Lip Abalone in
Superior Oyster Sauce

时价

Seasonal Price



肉类

MEAT



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



	每份 per portion
辣子鸡丁 Deep-fried Diced Chicken with Szechuan Dried Chilli	\$20
鲜竹栗子鸡煲 Claypot Chicken with Beancurd Skin and Chestnut	\$28
老干妈芦笋炒三层肉 Sautéed Pork Belly with Asparagus in Laoganma Chilli Sauce	\$26
梅菜扣肉 Braised Pork Belly with Preserved Vegetables	\$26
咸鱼莲藕香煎肉饼 Pan-fried Pork Patty with Salted Fish and Lotus Root	\$18
菠萝咕嚕肉 Sweet and Sour Pork	\$22
山楂蜜汁焗排骨 Honey-glazed Baked Spare Ribs with Hawthorn	\$26
蒜香安格斯牛柳粒 Sautéed Black Angus Beef Cubes with Garlic Flakes	\$30
羊肚菌炒安格斯牛柳粒 Sautéed Black Angus Beef Cubes with Morel Mushroom	\$32
红焖安格斯牛展 Braised Black Angus Beef Shank	\$28



蔬食 / 豆腐

VEGETABLES
& BEANCURD

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



	每份 per portion
火腩蒜香炆自制豆腐 Braised Homemade Beancurd with Roasted Pork	\$24
三菇菠菜豆腐 Braised Spinach Beancurd with Trio of Mushrooms	\$24
浓汤豆根杞子浸时蔬 Poached Seasonal Greens with Beancurd Skin and Goji Berries in Superior Stock	\$18
广式酿豆腐 Cantonese-style Stuffed Beancurd	\$20
自制虾米酱香炒秋葵 Sautéed Lady's Fingers with Minced Pork in Homemade Spicy Shrimp Paste	\$20
瑶柱虾米粉丝什菜煲 Claypot Vermicelli with Conpoy, Dried Shrimp and Seasonal Vegetables	\$24
鲍汁竹笙羊肚菌娃娃菜 Baby Chinese Cabbage with Morel Mushroom and Bamboo Pith in Abalone Sauce	\$26
渔香肉末茄子煲 Claypot Stewed Eggplant with Minced Pork in Spicy Sauce	\$24
双子鲜枝竹浸玉时蔬 Poached Seasonal Greens with Beancurd Stick in Superior Stock	\$22
虫草花咸鱼粒爆青龙菜 Sautéed Royale Chives (Qing Long Cai) with Salted Fish and Cordyceps Flower	\$22
榄菜肉末干煸四季豆 Sautéed String Bean with Minced Pork and Preserved Black Olives	\$18
金银蛋浸苋菜 Poached Chinese Spinach with Trio of Eggs	\$20



健康素食

VEGETARIAN SELECTIONS

田翠八地仙

WOK's Greens with U.S. Asparagus, Celery, Ginkgo Nut, Lotus Root, Small Black Fungus, Yellow Fungus, Sweet Bean, Carrot and Mixed Capsicum



	每份 per portion
田翠八地仙 WOK's Greens with U.S. Asparagus, Celery, Ginkgo Nut, Lotus Root, Small Black Fungus, Yellow Fungus, Sweet Bean, Carrot and Mixed Capsicum	\$26
宫保茄子 Stewed Eggplant with Cashew Nuts and Dried Chilli	\$18
南乳玉蔬斋煲 Braised Assorted Vegetables with Fermented Beancurd Sauce <i>served in claypot</i>	\$20
啫啫芦笋煲 Sizzling Asparagus <i>served in claypot</i>	\$24
玉蔬七珍煲 Vegetarian Seven-treasure Pot with Baby Corn, Button Mushroom, Broccoli, Carrot, Mushroom, White Jade Fungus and Water Chestnut	\$24
板栗翠蔬 Jade Vegetables Medley with Chestnut <i>chestnut, bean root, red capsicum, yellow capsicum, water chestnut, honey pea</i>	\$18
醋香荔茸素鱼 Vinegar-glazed Vegetarian Fish with Green Pea, Ginkgo Nut, Water Chestnut, Yam Paste and Mixed Capsicum	\$18
椒盐香酥海带 Crispy Seaweed with Salt and Pepper	\$18
红焖玉素参 Braised Vegetarian Sea Cucumber with Radish, Mushroom and Chinese Flowering Cabbage (Chye Sim)	\$18
蒜茸炒时蔬 Sautéed Seasonal Vegetables with Minced Garlic <u>选项 Choice of</u> 西兰花/ 苋菜/ 菠菜/ 芥兰/ 青龙菜/ 西生菜 Broccoli/ Chinese Spinach/ Spinach/ Chinese Kale (Kai Lan)/ Royale Chives (Qing Long Cai)/ Iceberg lettuce	\$18



粉 面 主 食

NOODLES & RICE

蟹肉瑶柱蛋白炒饭
Fried Rice with Blue
Swimmer Crab Meat,
Conpoy and Egg White



面类 NOODLES

	每份 per portion
姜葱龙虾炆珍珠米线 Braised Yunnan Rice Noodles with Half Rock Lobster in Ginger and Scallion Sauce	\$65
虾籽干烧伊面 Stewed Ee-fu Noodles with Shrimp Roe and Chives	\$24
海鲜煎生面 Pan-Fried Crispy Noodles with Seafood	\$28
港式海鲜焖米粉 Hong Kong-style Braised Vermicelli with Seafood and Seasonal Vegetables	\$28
乾炒安格斯牛肉干河粉 Stir-fried Hor Fun with Black Angus Beef Tenderloin	\$26
海鲜什菌香煎米粉 Pan-fried Vermicelli with Seafood and Mushroom	\$26
家乡炒鸳鸯米 Stir-fried Mixed Noodles with Shredded Pork	\$18
虾米酱茄子肉碎炆面薄 Braised Broad Egg Noodles with Minced Pork and Eggplant in Spicy Shrimp Paste	\$20

饭类 RICE

	每份 per portion
蟹肉瑶柱蛋白炒饭 Fried Rice with Blue Swimmer Crab Meat, Conpoy and Egg White	\$26
杨洲炒饭 Yang Zhou Fried Rice	\$20
香炒腊味糯米饭 Fried Glutinous Rice with Assorted Chinese Preserved Meats	\$24
橄榄菜肉碎炒饭 Fried Rice with Minced Pork and Preserved Black Olives	\$22



甜品

DESSERT



雪燕杨枝甘露 Mango Pomelo Sago with Snow Swallow	每位 per person \$10
青苹果菊冻 Green Apple and Chrysanthemum Jelly	\$10
杨枝龟苓膏 Herbal Jelly with Mango Sago Pomelo	\$10
雪耳红枣炖燕窝 Double-boiled Bird's Nest with Snow Fungus and Red Dates	\$49
椰皇芋泥 Double-boiled Yam Paste <i>served in coconut</i>	\$16
黑糯米雪糕 Black Glutinous Rice with Vanilla Ice Cream	\$10
擂沙汤丸 Glutinous Rice Dumplings with Crushed Peanuts	4粒 4 pieces \$8
小寿桃 Mini Longevity Bun	每粒 per piece \$2



饮 料

BEVERAGES



茗茶 CHINESE TEA

	每位 per person
香片 Imperial Tea	\$3.5
菊花 Chrysanthemum	\$3.5
铁观音 Tie Guan Yin	\$3.5
普洱 Pu'er	\$3.5

热饮 HOT



	杯 glass	扎 jug
蜂蜜柚子茶 Honey Yuzu Tea 	\$4.5	\$12


凉茶 HERBAL

	杯 glass	扎 jug
罗汉果 Luo Han Guo  	\$4.5	\$12
竹蔗 Bamboo Sugar Cane  	\$4.5	\$12



冷饮 COLD

	每粒 each
椰子 Fresh Coconut	\$8

	杯 glass	扎 jug
鲜榨果汁 Freshly Squeezed Juice  	\$8	\$20
青苹果/ 橙/ 菠萝/ 西瓜 <i>green apple/ orange/ pineapple/ watermelon</i>		



果汁 Juice 	\$5	\$18
苹果/ 蔓越莓/ 青柠/ 芒果 <i>apple/ cranberry/ lime/ mango</i>		

圣培露气泡水 San Pellegrino Sparkling Water	瓶 bottle	\$8
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汽水 Soft Drink  	罐 can	\$5
姜汁汽水/ 可口可乐/ 可口可乐无糖/ 雪碧 <i>ginger ale/ coke/ coke zero/ sprite</i>		



无酒精鸡尾酒 MOCKTAILS

	杯 glass	扎 jug
西瓜薄荷沙冰 Watermelon Mint Cooler  <i>watermelon, lemon juice, soda, mint leaves</i>	\$10	\$28
秀兰邓波儿 Shirley Temple  <i>lime juice, 7Up, grenadine syrup</i>	\$10	\$28

扎啤酒 DRAUGHT BEER

	半杯脱 half pint	品脱 pint	扎 jug	shuttle 炮
老虎 Tiger	\$12	\$15	\$38	\$98
喜力 Heineken	-	\$16	\$40	-
艾丁格小麦白啤 Erdinger Weissbier	\$14	\$18	\$58	-

瓶装啤酒 BOTTLED BEER

	瓶 bottle	桶 bucket
科罗娜 Corona	\$13	\$48
麒麟一番 Kirin Ichiban	\$13	\$48
喜力无酒精 Heineken 0.0 (<i>alcohol-free</i>)	\$10	-



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)



