

WOK°15
KITCHEN

精选 SIGNATURES

葡汁金瓜海霸王
Seafood Treasures with
Portuguese Sauce
served in whole pumpkin



妙酱烧肉炒芥兰
Sautéed Pork Belly
with Kai Lan



蟹肉桃胶百花酿鱼鳔
Braised Fish Maw, Crab Meat
and Peach Gum

	每只 whole
八宝糯米鸭 Eight Treasures Duck with Glutinous Rice <i>Chinese sausage, chicken cubes, cured ham, conpoy, dried shrimps, salted egg yolk, wild mushrooms</i>	\$88
	每份 per portion
腊味砂煲饭 Claypot with Assorted Preserved Meats <i>Chinese sausage, cured Chinese ham, liver sausage, waxed duck</i> 四位, 需要30 – 40分钟的准备时间 <i>serves 4, requires 30 – 40 minutes preparation time</i>	\$54
妙酱烧肉炒芥兰 Sautéed Pork Belly with Kai Lan	\$26
葡汁金瓜海霸王 Seafood Treasures with Portuguese Sauce <i>served in whole pumpkin</i> 四位 <i>serves 4</i>	\$58
蟹肉桃胶百花酿鱼鳔 Braised Fish Maw, Crab Meat and Peach Gum	\$28
	每位 per person
波士顿龙虾配特色奶辣酱 Baked Boston Lobster in Spicy Cream Sauce	\$52
金汤海鲜石榴球 Seafood Dumpling in Pumpkin Sauce 提前预订 <i>advance order required</i>	\$18
	每百克 per 100g
豆酥蒸星斑 Steamed Garoupa with Soy Meat Floss	\$16

开胃小吃 APPETISERS

七味脆豆腐

Deep-fried Beancurd Cubes
with Japanese seven-spiced pepper



凉拌小木耳

Chilled Marinated
Black Fungus



蒜蓉拍青瓜

Chilled Japanese Cucumber
with crushed garlic



椒盐白饭鱼

Deep-fried Whitebait
with salt and pepper



口水鸡

Poached Chicken
with Sichuan
peppercorn chilli

每碟
per plate

海蜇花
Chilled Marinated Jellyfish

\$18

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

七味脆豆腐
Deep-fried Beancurd Cubes
with Japanese seven-spiced pepper

\$14

蒜蓉拍青瓜
Chilled Japanese Cucumber
with crushed garlic

\$12

口水鸡
Poached Chicken
with Sichuan peppercorn chilli

\$18

水晶肘花
Chilled Pork Knuckle Jelly

\$18

凉拌小木耳
Chilled Marinated Black Fungus

\$12

广式烧腊

BARBECUE SELECTIONS

北京烤鸭

Classic Peking Duck



	四分之一 quarter	半只 half	每只 whole
北京烤鸭 Classic Peking Duck <i>served with homemade crêpes and traditional garnishes</i>	-	\$48	\$88
二度烹调 second course	-	\$15	\$30
烹饪法 Cooking Method 椒盐脆鸭件 <i>Deep-fried with Salt and Pepper</i>			
姜葱炒鸭件 <i>Sautéed with Ginger and Spring Onion</i>			
黑椒炒鸭件 <i>Sautéed in Black Pepper Sauce</i>			
鸭丝焖伊面 <i>Stewed Ee-fu Noodles with Preserved Vegetables</i>			
极品酱鸭粒炒饭 <i>Wok-fried Rice with Homemade XO Sauce</i>			
鸭菘生菜包 <i>Sautéed with Lettuce Wrap</i>			
脆皮烧鸡 Crispy Roasted Chicken	-	\$28	\$52
明炉烧鸭 Barbecued Roasted Duck	\$26	\$42	\$78
		每份 per portion	
烧味拼 Barbecue Combination Platter			
三拼 3 varieties		\$40	
双拼 2 varieties		\$32	
脆皮烧腩肉 Crispy Roasted Pork Belly		\$18	
西班牙黑豚叉烧 Barbecued Spanish Honey-glazed Iberico Pork		\$28	

汤品精选 SOUP

海鲜炖冬瓜盅
Eight Treasures
Winter Melon
Soup



每份
per portion

天山雪莲子炖樱花鸡

Double-boiled Sakura Chicken Soup with Tian Shan Snow Lotus

四位 *serves 4*

\$49

虫草花炖竹丝乌鸡

Double-boiled Black Chicken Soup with Cordyceps Flower

四位 *serves 4*

\$49

海鲜炖冬瓜盅

Eight Treasures Winter Melon Soup

四位 *serves 4*

\$68

每位
per person

蟹肉蛋白质粟米羹

Blue Swimmer Crab and Sweet Corn Thick Soup

\$18

蟹肉鱼鳔羹

Crab and Fish Maw Thick Soup

\$20

海鲜酸辣羹

Hot and Sour Thick Soup with Seafood

\$18

鲍鱼海味
ABALONE &
DRIED SEAFOOD



生扣原只澳洲青边鲍
Braised Australian Green Lip Abalone
in superior oyster sauce



每份
per portion

火腩自制豆腐海参煲
Claypot Braised Sea Cucumber
with beancurd and barbecued pork belly

\$42

辣汁虾球茄子海参煲
Claypot Braised Sea Cucumber
with prawn and eggplant in spicy sauce

\$38

每位
per person

红烧海参烩鹅掌
Braised Sea Cucumber with Goose Web
in superior oyster sauce

\$24

鲍汁鱼鳔烩鳄鱼背翅
Braised Fish Maw with Crocodile Fin
in abalone sauce

\$33

红烧鹅掌烩北菇
Braised Goose Web with Mushroom
in superior oyster sauce

\$16

原只蚝皇澳洲青边鲍
Braised Australian Green Lip Abalone
in superior oyster sauce

时价
Seasonal Price

鲍汁扣南非干鲍
Braised South African Dried Abalone
in abalone sauce

时价
Seasonal Price

红烧极品海味
Braised Seafood Pot

选项 Selection of

鲜鲍脯 <i>Fresh Abalone (sliced)</i>	每只/each	\$38
三头原只澳洲鲍 <i>3-head Australian Abalone</i>	每只/each	\$58
花胶 <i>Fish Maw</i>	每件/each	\$50
海参 <i>Sea Cucumber</i>	半条/half	\$18
鳄鱼翅 <i>Crocodile Fin</i>	每件/each	\$15
鹅掌 <i>Goose Web</i>	每只/each	\$12
瑶柱 <i>Dried Scallop (四粒起 minimum 4 pieces)</i>	每粒/each	\$5
冬菇 <i>Mushroom (四件起 minimum 4 pieces)</i>	每件/each	\$3

海上鲜 - 活鱼

LIVE SEAFOOD - FISH

油浸笋壳鱼
Deep-fried Marble Goby
(Soon Hock)



	每百克 per 100g
笋壳鱼 Marble Goby (Soon Hock)	\$12
星斑 Coral Grouper	\$16
法国多宝鱼 Turbot Fish	\$18
生果魚 Fruit Fish	\$10
忘不了魚 Empurau 三天前预订 <i>advance order of 3 days required</i>	时价 Seasonal Price
野生深海老鼠斑 Wild Pacific Polka Dot Grouper 三天前预订 <i>advance order of 3 days required</i>	时价 Seasonal Price
烹饪法 <u>Cooking Method</u>	
清蒸 Steamed with Superior Soy Sauce	
豉汁蒸 Steamed with Black Bean Sauce	
姜茸蒸 Steamed with Ginger	
榄角蒸 Steamed with Preserved Black Olives	
剁椒蒸 Steamed with Diced Chilli	
油浸 Deep-fried	
葱烧 Stewed with Spring Onion	
米酒煮 Poached with Rice Wine	
红烧 Braised	
红烧豆腐 Braised with Beancurd	
姜葱焗 Baked with Ginger and Shallot	

海上鲜 - 贝壳类

LIVE SEAFOOD - SHELLFISH

辣汁肉蟹
Mud Crab
Singapore-style chilli sauce



肉蟹
Mud Crab

时价
Seasonal Price

烹饪法 Cooking Method

辣汁 Singapore-style Chilli Sauce

黑椒 Black Pepper Sauce

姜葱 Stir-fried with Ginger and Spring Onion

黄金焗 Baked with Salted Egg Yolk

黑椒粉丝 Stewed with Vermicelli and Black Pepper

阿拉斯加蟹
Alaskan King Crab

时价
Seasonal Price

三天前预订 *advance order of 3 days required*

烹饪法 Cooking Method

冻食 Chilled

鸡油花雕酒蒸 Steamed with Chinese Wine and Egg White

葱段蒜蓉蒸 Steamed with Spring Onion and Minced Garlic

两味：西施焗身、椒盐

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

生虎虾
Tiger Prawn

时价
Seasonal Price

烹饪法 Cooking Method

白灼 Poached

辣汁 Singapore-style Chilli Sauce

黄金焗 Baked with Salted Egg Yolk

金银蒜 Steamed with Minced Garlic

醉酒 Poached with Chinese Wine

椒盐 Salt and Pepper

泰式粉丝 Thai-style Stewed with Vermicelli and Peppercorn

醉酒生虎虾
Tiger Prawn
poached with chinese wine



加拿大活象拔蚌

Live Canadian Geoduck Clam

三天前预订 *advance order of 3 days required*

时价

Seasonal Price

澳洲龙虾

Fresh Australian Lobster

三天前预订 *advance order of 3 days required*

时价

Seasonal Price

波士顿龙虾

Fresh Boston Lobster

时价

Seasonal Price

珍珠龙虾

Rock Lobster

时价

Seasonal Price

烹饪法 Cooking Method

刺身 Sashimi

姜葱焗 Baked with Ginger and Spring Onion

上汤焗 Baked in Superior Broth

焖面 Braised with Noodles

鸡油花雕酒蒸 Steamed with Chinese Wine and Egg White

海鲜小炒 SEAFOOD



特制奶辣虾球
Sautéed King Prawn Balls
in spicy cream sauce



每份
per portion

白松露菌油西施加拿大带子 **\$33**
Sautéed Canadian Scallops with Egg White and Truffle Oil

极品醬夏果芦笋爆带子 **\$38**
Sautéed Canadian Scallops with U.S. Asparagus
macadamia nuts, homemade XO chilli sauce

特制奶辣虾球 **\$30**
Sautéed King Prawn Balls
in spicy cream sauce

XO酱芥兰炒竹蚌 **\$28**
Sautéed Bamboo Clams with Chinese Kale
in homemade XO chilli sauce
两个 2 pieces

黄金虾球 **\$30**
Crispy Prawn Balls with Salted Egg Yolk

麦片虾球 **\$28**
Deep-fried Prawn Balls with Fragrant Cereal

鸳鸯双味虾球 (黄金虾球, 芥末虾球) **\$32**
Deep-fried Prawn Balls Duo
salted egg yolk, wasabi sauce

肉类 MEAT

古法广式京烤骨配黄金小馒头
Traditional Cantonese-style
Braised Pork Ribs
served with fried Chinese steamed buns



乳香酥炸花肉
Deep-fried Pork Belly with
Fermented Beancurd



	每份 per portion	
柱侯沙煲牛筋腩 Stewed Beef Brisket and Tendon	\$34	
乳香酥炸花肉 Deep-fried Pork Belly with Fermented Beancurd	\$28	
古法广式京烤骨配黄金小馒头 Traditional Cantonese-style Braised Pork Ribs <i>served with fried Chinese steamed buns</i>	\$28	
七彩爆鹿肉 Stir-fried Venison with Seasonal Vegetables <i>bell pepper, purple cabbage, shiitake mushroom, bean sprout, bamboo shoot</i>	\$32	
蒜片安格斯牛柳粒 Black Angus Beef Cubes with Garlic Flakes	\$36	
菠萝咕嚕肉 Sweet and Sour Pork <i>pineapple, capsicum</i>	\$24	
青苹果镇江骨 Sautéed Sweet and Sour Spare Ribs <i>green apple slices</i>	\$24	
咸鱼鸡粒豆腐煲 Claypot Stewed Diced Chicken <i>salted fish and beancurd</i>	\$24	
米酒鸡 Sakura Chicken with Rice Wine <i>black fungus, parsley and ginger</i>	\$28	
辣子鸡丁 Szechuan Deep-fried Diced Chicken with Dried Chilli	\$22	
南乳芋头扣肉煲 Braised Pork Belly with Yam and Fermented Beancurd	\$28	
	半只 half	每只 whole
港式姜蓉白斩鸡 Poached Chicken with Ginger Scallion Sauce	\$28	\$52

蔬食，豆腐
VEGETABLES /
BEANCURD

麻婆龙虾豆腐
Mapo Beancurd with Lobster



每份
per portion

麻婆龙虾豆腐 **\$48**
Mapo Beancurd with Lobster

上汤瑶柱百合鱼腐苋菜煲 **\$38**
Braised Chinese Spinach in Superior Stock in Claypot
fish tofu, lily bulb

渔香茄子煲 **\$22**
Stewed Eggplant with Minced Pork in Claypot

榄菜肉末干煸四季豆 **\$22**
Sautéed String Bean with Minced Pork
preserved black olive

红烧铁板自制豆腐 **\$22**
Braised Homemade Beancurd on Hot Plate

金银蛋浸苋菜 **\$24**
Poached Chinese Spinach with Trio of Eggs

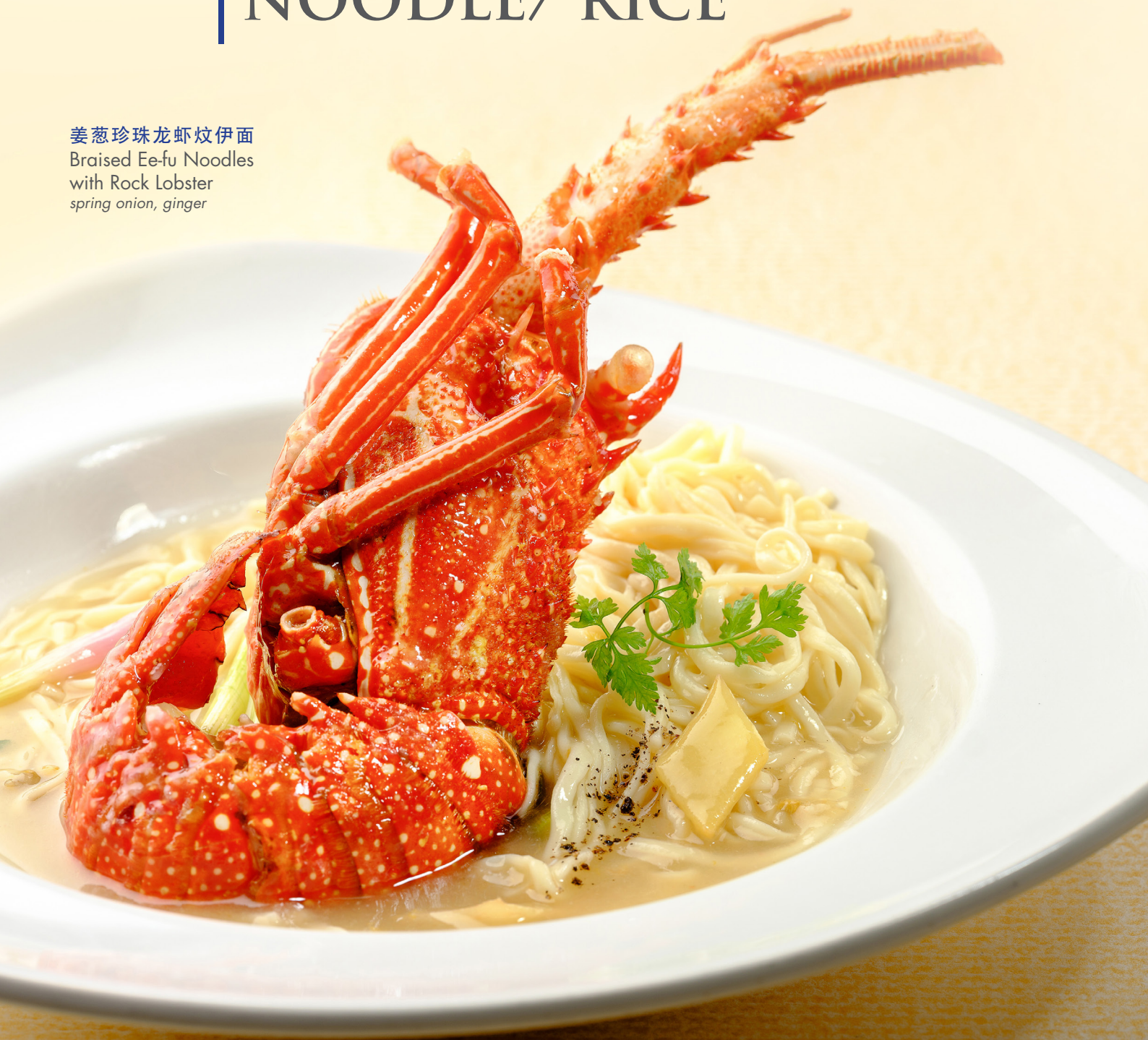
浓汤百叶菜苗 **\$24**
Poached White Cabbage with Beancurd Skin
in Superior Stock

雪菜毛豆炒百叶丝 **\$24**
Stir-fried Shredded Beancurd Skin with
Preserved Vegetables and Edamame

面、饭类

NOODLE/ RICE

姜葱珍珠龙虾炆伊面
Braised Ee-fu Noodles
with Rock Lobster
spring onion, ginger



每位
per person

姜葱珍珠龙虾炆伊面

Braised Ee-fu Noodles with Rock Lobster
spring onion, ginger

\$54

每份
per portion

上汤海鲜泡饭

Crispy Rice with Seafood in Superior Broth

\$58

蟹肉瑶柱蛋白炒饭

Fried Rice with Blue Swimmer Crab Meat,
Conpoy and Egg White

\$28

杨洲炒饭

Yang Zhou Fried Rice

\$24

海鲜煎生面

Pan-fried Crispy Noodles with Seafood

\$28

港式海鲜焖米粉

Braised Vermicelli with Seafood in Hong Kong Style
diced seafood, salted fish, shrimp paste, vegetables

\$28

乾炒安格斯牛肉河

Stir-fried Horfun with Black Angus Beef Tenderloin

\$28

健康素食 VEGETARIAN SELECTIONS

田翠八地仙

Stir-fried Assorted Vegetables

*U.S. asparagus, celery, ginkgo nut, lotus
root, small black fungus, green capsicum,
yellow capsicum, sweet bean, carrot*



每份
per portion

田翠八地仙

Stir-fried Assorted Vegetables

U.S. asparagus, celery, ginkgo nut, lotus root, small black fungus, green capsicum, yellow capsicum, sweet bean, carrot

\$26

荷塘小炒

Sautéed Lotus Root

sweet pea, ginkgo nut, fresh lily bulb, mushroom

\$26

三菇菠菜豆腐

Braised Spinach Beancurd with Trio of Mushrooms

\$24

宫保茄子

Stewed Eggplant with Cashew Nuts and Dried Chilli

\$24

韭黄干烧伊面

Stewed Ee-fu Noodles with Chives

\$20

琥珀素丁炒饭

Fried Rice with Assorted Vegetables

\$22

蒜茸炒时蔬

Sautéed Seasonal Vegetables with Minced Garlic

\$18

选项 Choice of

上海青 Chinese Cabbage

西兰花 Broccoli

油麦菜 Lettuce

苋菜 Chinese Spinach

菠菜苗 Baby Chinese Spinach

菠菜 Spinach

芥兰 Chinese Kale

菜心 Chinese Flowering Cabbage

甜品 DESSERTS

椰皇芋泥
Double-boiled Yam Paste
Served in Coconut



椰皇炖燕窝
Double-boiled Bird's Nest
Served in Coconut



青苹果菊冻
Green Apple and
Chrysanthemum-flavoured Jelly



每位
per person

椰皇炖燕窝 **\$52**
Double-boiled Bird's Nest Served in Coconut

雪燕杨枝甘露 **\$10**
Mango Sago with Snow Swallow and Pomelo
served chilled

青苹果菊冻 **\$12**
Green Apple and Chrysanthemum-flavoured Jelly

椰皇芋泥 **\$14**
Double-boiled Yam Paste Served in Coconut

杞子雪燕龟苓膏 **\$10**
Chinese Herbal Jelly with Snow Swallow and Wolfberries
served chilled

每粒
per piece

枸杞子桂花糕椰汁糕 **\$3**
Chilled Osmanthus Jelly with Wolfberries Pudding
served chilled
四粒起 *minimum 4 pieces*

擂沙黑芝麻汤圆 **\$2**
Black Sesame Glutinous Dumplings with Grated Nuts
四粒起 *minimum 4 pieces*

小寿桃 **\$2**
Mini Longevity Bun

