

## CONGEE/NOODLE/ RICE 粥,粉,面,饭

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| <input type="checkbox"/> 皮蛋瘦肉粥<br>Lean Meat with Century Egg<br>Congee | <input type="checkbox"/> 豉油皇炒面<br>Fried Noodle with Light Soya<br>Sauce                  |
| <input type="checkbox"/> 鸡丝粥<br>Shredded Chicken Congee                | <input type="checkbox"/> 干炒新西兰牛肉河粉<br>Stir-fried Hor Fun with New<br>Zealand Sliced Beef |
| <input type="checkbox"/> 田鸡粥<br>Frog Leg Congee                        | <input type="checkbox"/> 杨洲炒饭<br>"Yang Zhou" Fried Rice                                  |
| <input type="checkbox"/> 干烧伊面<br>Stewed Ee-fu Noodle                   | <input type="checkbox"/> 鸡粒炒饭<br>Chicken Fried Rice                                      |

## DESSERT 甜品

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| <input type="checkbox"/> 椰汁糕<br>Coconut Milk Pudding                               | <input type="checkbox"/> 红豆沙(热)<br>Red Bean Soup (Hot)                    |
| <input type="checkbox"/> 桂花糕<br>Osmanthus Pudding                                  | <input type="checkbox"/> 红莲雪耳(冷)<br>Chilled Snow Fungus with Red<br>Dates |
| <input type="checkbox"/> 擂沙汤丸<br>Glutinous Dumpling with Grated<br>Nuts and Sesame |   |

### TERMS & CONDITIONS:

- All menu items are valid for dine-in only and are only available while stocks last.
- To reduce food wastage, unconsumed food may be chargeable à la carte prices.
- Not valid with other promotions and discounts.
- All prices stated are subject to 10% service charge and prevailing GST.
- 所有食品只限堂内食用，售完为止。
- 请勿浪费食物，所剩食物将以卖价计算付费。
- 不可同时使用促销及折扣。
- 另收10%服务费及7%消费税。

# WOK°15 KITCHEN

## À La Carte Buffet 单点自助餐

\$58.80++ (Adult), \$28.80 ++ (Child)

Tue – Sun & PH, 6pm – 9.30pm

Total Pax:

Table No.:



火焰花雕酒生虾 Live Tiger Prawns Flambé with Shaoxing Wine and Herbs




青苹果镇江骨 Sautéed Spare Ribs with Green Apple in Sweet and Sour Sauce

## PREMIUM DISHES 特选 One serving per table 每桌限点一份

花蟹肉鱼鳔羹 Blue Swimmer Crab Meat and Fish Maw Thick Soup

 蚝皇鲍鱼 Oriental Abalone in Oyster Sauce

金目鲈(油浸 或豉汁蒸) Sea Bass (Deep-fried or Steamed with Black Bean Sauce)

 火焰花雕酒生虾 Live Tiger Prawns Flambé with Shaoxing Wine and Herbs

辣汁蟹伴炸馒头 Singapore Chilli Crab with Deep-fried Chinese Bun (Mantou)

## APPETIZERS 前菜

- 子姜皮蛋  
Century Egg with Ginger
- 五香牛展  
Marinated Beef Shank
- 拍蒜青瓜  
Chilled Cucumber with Garlic
- 黄金炸鱼皮  
Deep-fried Fish Skin with Salted Egg Yolk
- XO酱炒萝卜糕  
Sautéed Carrot Cake with Bean Sprouts in XO Sauce
- 炸春卷  
Deep-fried Spring Roll
- 芥末灵芝菇  
Deep-fried Lingzhi Mushroom with Wasabi Sauce
- 鸡蓉脆茄子  
Deep-fried Crispy Eggplant with Chicken Floss

## BARBECUE SELECTIONS 烧味

- 挂炉烧鸭   
Roasted Duck
- 蜜汁叉烧   
Barbecued Pork with Honey
- 豉油鸡   
Soya Sauce Chicken

## SOUP 汤类

- 酸辣羹  
Spicy & Sour Thick Soup
- 鸡茸粟米羹  
Diced Chicken and Sweet Corn Thick Soup
- 竹笙什菌瓜粒汤  
Diced Winter Melon Soup with Assorted Mushrooms and Bamboo Pith

## MAIN DISHES 港式小菜

- 时蔬炒鱼片  
Sautéed Seasonal Vegetable with Sliced Fish
- 麦片虾  
Cereal Prawns
- 黄金虾  
Salted Egg Yolk Prawns
- 菠萝咕嚕肉  
Sweet & Sour Pork with Pineapple and Capsicum
- 青苹果镇江骨   
Sautéed Spare Ribs with Green Apple in Sweet and Sour Sauce
- 宫保鸡丁  
Wok-fried Diced Chicken with Dried Chili & Cashew Nuts
- 蜜豆炒鸡球  
Sautéed Chicken with Honey Beans
- 黑椒洋葱炒新西兰牛肉  
New Zealand Sliced Beef with Black Pepper and Onion
- 野菌炒牛肉   
Sautéed Beef with Mushrooms
- 红烧豆腐  
Braised Beancurd with Mushrooms and Vegetables
- 麻婆豆腐  
Braised Beancurd in Mapo Chilli Sauce
- 芙蓉煎蛋  
Egg Omelette
- 白饭鱼煎蛋  
Whitebait Omelette
- 金银蛋灼苋菜  
Poached Chinese Spinach with Trio of Eggs
- 榄菜四季豆  
Sautéed French Beans with Preserved Vegetables
- 蒜茸炒时蔬  
Sautéed Seasonal Vegetables with Minced Garlic
- 渔香茄子  
Stewed Eggplant with Spicy Sauce