

FOR IMMEDIATE RELEASE

WOK°15 Kitchen tantalises with new dim sum menu featuring truffle-inspired creations



SINGAPORE – 9 April 2021 – WOK°15 Kitchen, an award-winning Cantonese restaurant located at ONE°15 Marina Sentosa Cove Singapore, has unveiled a dazzling array of new dim sum creations that celebrates the time-honoured Cantonese heritage with a contemporary twist.

Led by Michelin guide-listed chef, Desmond Goh, and Chef Chum Kar Ho from Hong Kong, the new dim sum menu thoughtfully marries tradition with an artful flair by combining flavours of the east and west into a feast not only for the tummies but also for the eyes. Highlights include the restaurant's new truffle inspired line-up: **Black Truffle Soup Dumplings** that are topped with gold wafer flakes, **Rice Rolls with Shiitake Mushrooms & Truffle** and **Pan-fried Pot Stickers with Soy Glaze & Black Truffle**.

Other unique creations include **Rice Rolls with Charcoal Chinese Rice Crullers & Otah**, **Deep-fried Shrimp Fritters with Emmental Cheese & Almond Flakes**, and **Deep-fried Lingzhi Mushrooms with Wasabi Sauce**.

Lauded as the *Best Destination Restaurant* in SG Restaurant Week 2021 Edition, it is a treat for the senses as not only do their taste buds get tantalised and their noses filled with the delicious aroma of the dim sum, diners are also treated to the spectacular view of superyachts and other luxury craft berthed at the award-winning ONE°15 Marina Sentosa Cove Singapore.



À La Carte Dim Sum Menu

The à la carte menu is perfect for diners who prefer smaller, exquisite meals with items ranging from newly launched novelty creations to all-time favourites. New highlights include **Roasted Spanish Barbecued Pork in Honey Glaze, Baby Abalone & Seaweed Pork Dumplings, Gold Flakes Black Truffle Soup Dumplings, Pork Dumplings in Chilli Vinaigrette, Pan-fried Pot Stickers with Soy Glaze & Black Truffle and Braised Ee-fu Noodles with Rock Lobster.**

The à la carte menu is available from Tuesday to Friday, 11.30am – 3pm and on Saturdays & Sundays from 11am – 3pm.

Dim Sum Buffet

The Dim Sum Buffet is ideal for diners who prefer to savour a wide variety of dim sum dishes. From appetizers, mains, dim sum, and barbecued meats to desserts – the dim sum buffet is

perfect for a hearty and sumptuous feast with family and friends. Highlights include **Deep-fried Shrimp Fritters with Emmental Cheese & Almond Flakes, Rice Rolls with Charcoal Chinese Rice Crullers & Otah**, and others.

The Dim Sum Buffet is priced at \$38++ (Adult) and \$19++ (Child). Available from Tuesday to Friday, 11.30am – 3pm. Free-flow Prosecco or Rosé is available with a top-up of \$38++.

Super Dim Sum Buffet

An upgrade from the Dim Sum buffet, the Super Dim Sum Buffet is an exclusive brunch menu available on weekends only, which features luxurious, premium dishes. In addition to the series of truffle dim sums, diners can also enjoy **Baby Abalone Siew Mai, Fresh Japanese Oysters with Japanese Ponzu Sauce, Live Tiger Prawns Flambé with Shaoxing Wine & Herbs, Australian Wagyu Beef & Foie Gras Claypot Fried Rice, Rice Wine Sakura Chicken and Braised Crab Vermicelli**.

*The Super Dim Sum Buffet is priced at \$48.80++ (Adult) and \$28.80++ (Child). Available on Saturdays, Sundays & Public Holidays, 11am – 3pm. Free-flow Prosecco or Rosé is available with a top-up of \$38++. **Diners can also enjoy a complimentary half Peking duck with a group of 5 or above.***

À La Carte Buffet Dinner

Besides dim sum, WOK°15 Kitchen also offers an À La Carte Buffet Dinner featuring its signature à la carte dishes. Chef's recommendations include **Chilli Crab, whole fish (Sea Bass, Marble Goby, Coral Grouper, Turbot Fish)** with choice of cooking methods, and the signature **Live Flambé Tiger Prawns**.

The À La Carte Buffet dinner is priced at \$58.80++ per adult and \$28.80++ per child, available from Tuesday to Sunday, 6.00pm to 9.30pm. Gather a group of five friends or family and enjoy a complimentary meal for one with every four paying adults.

Hi-res images: https://www.dropbox.com/sh/jmd1frdpo01vdpi/AADwCEO8-l6qYOsND9_GirlFa?dl=0

For more information, visit <https://one15marina.com/dining/wok-15-kitchen/>

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About ONE°15 Marina Sentosa Cove, Singapore

Since its inauguration in 2007, ONE°15 Marina Sentosa Cove, Singapore, is the winner of several international accolades including Best Marina 2020 by Robb Report, eight-time winner of Asian Marina of the Year (2009, 2012 – 2014, 2016 – 2019), Outstanding Hospitality Award by the Helm Magazine Singapore Yacht Show Awards 2013, and the prestigious FIVE Gold Anchor Award. The Club also has the honour of hosting upscale international yachting events including Superleague Triathlon 2019, the Clipper 2013 – 14 Round the World Yacht Race, the Volvo Ocean Race 2008/09, Asia Superyacht Conference 2009 – 2011, Asia Pacific Superyacht Conference 2012 and 2013, the Asia Pacific Yachting Conference 2014 – 2019 and the Singapore Yacht Show 2011 – 2019.

Located in Sentosa Cove, the prime leisure district of Singapore, ONE°15 Marina Sentosa Cove, Singapore, features a beautiful marina of 270 berths with facilities to accommodate mega yachts of up to 220 feet. The well-appointed clubhouse encompasses world-class facilities including fine restaurants and bars, luxurious suite rooms, a modern spa, a well-equipped gymnasium, a members' lounge and kids' playroom as well as conference and meeting rooms. Evoking the glamour and elegance of Monte Carlo, ONE°15 Marina Sentosa Cove, Singapore, is Asia's most desired waterfront leisure destination.

Visit www.one15marina.com for more information.

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