



WOK°15
KITCHEN

EXECUTIVE SET LUNCH

Tuesdays – Fridays
11.30am – 3pm (last order: 2pm)
Minimum of 4 persons



5-course Set Menu

前菜拼盘

Appetiser Platter

脆皮烧腩肉, 蒜蓉拍青瓜

crispy roasted pork belly, chilled Japanese cucumber with crushed garlic

北京烤鸭

Classic Peking Duck

第一吃: 传统式

First course: served with homemade crêpes and traditional garnishes

第二吃: 鸭丝焖伊面

Second course: stewed ee-fu noodles with shredded duck and preserved vegetables

蟹肉鱼鳔羹

Crab and Fish Maw Thick Soup

油浸笋壳鱼

Deep-fried Marble Goby (Soon Hock)

三菇菠菜豆腐





Braised Spinach Beancurd with Trio of Mushrooms

赠送: 冰镇红莲雪耳

Complimentary: Chilled Snow Fungus with Red Dates

\$238++ for 4 persons
+\$58++ per additional person

Prices are subject to service charge and prevailing goods and services tax.
ONE°15 Marina Members enjoy 10% service charge waiver.





6-course Set Menu



前菜拼盘

Appetiser Platter

脆皮烧腩肉, 黄金炸鱼皮, 蒜蓉拍青瓜

*crispy roasted pork belly, deep-fried fish skin with salted egg yolk,
chilled Japanese cucumber with crushed garlic*

北京烤鸭

Classic Peking Duck

第一吃: 传统式

First course: served with homemade crêpes and traditional garnishes

第二吃: 鸭丝焖伊面

*Second course: stewed ee-fu noodles with shredded duck and
preserved vegetables*

天山雪莲子炖樱花鸡

Double-boiled Sakura Chicken Soup with Tian Shan Snow Lotus

蒜子豆根炆红斑

Claypot Red Grouper with Beancurd Skin and Garlic Flakes

葡汁金瓜海霸王

Seafood Treasures in Portuguese Sauce

瑶柱蛋白炒饭

Fried Rice with Conpoy and Egg White

赠送: 青苹果菊冻

Complimentary: Green Apple and Chrysanthemum-flavoured Jelly

\$328++ for 4 persons
+\$78++ per additional person

Prices are subject to service charge and prevailing goods and services tax.
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