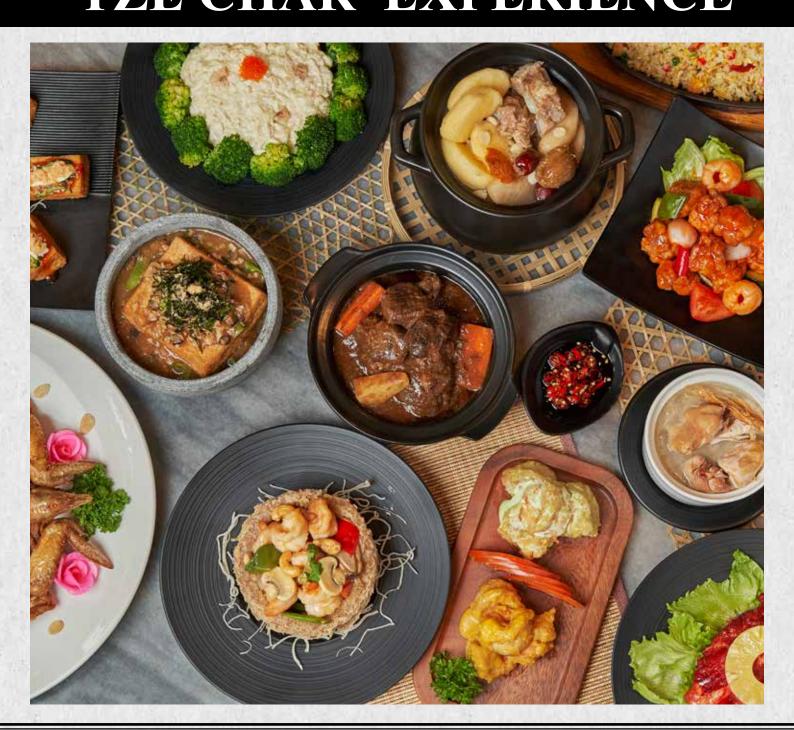


AUTHENTIC TZE CHAR' EXPERIENCE





LET'S EAT! WOK



ife stories shared over a dizzy spread of delectable dishes – there's nothing more telltale of local culture than friends and families catching up over a communal 'Tze Char' meal.

By preparing quality ingredients the traditional way, Wok Master brings you an authentic and premium, yet affordable 'Tze Char' experience. All in the comforts of our air-conditioned diner.

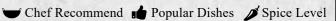
A mainstay in our kitchen, the humble claypot is our secret to bringing out food's rich flavours. This slow cooking method circulates heat and moisture better. The result? Our signature 'Yi Pin Guo' is a potful of seafood goodness, eggplant is stewed to tender perfection, and curry fish head is irresistibly aromatic.

From all-time classics like Sambal Kang Kong to hot favourites like Salted Egg Pork Ribs, our dishes

also go through the fire in the Wok to achieve that essential 'Wok Hei'

Being rooted in tradition is also the foundation for our creativity. At Wok Master, our range of innovative east-west fusion dishes like Crispy Passion Fruit Prawn offers the familiar with a surprising









FINGER FOOD 餐前小食

FF 1 Handmade Prawn Roll | 手制虾枣 \$12(s) 6pcs \$18(M) 9 pcs



Chopped water chestnut, prawn meat, minced pork meat, carrot, chinese celery, sotong paste wrapped in fried beancurd skin.

采用新鲜马蹄、虾仁、猪肉碎、芹菜、苏东酱混和一起,再用豆皮卷起,炸至香脆。

FF 2 Pork Belly with **Red Beancurd** 香煎南乳五花肉 \$10(S) \$15(M)

Fried belly of pork with fermented red beancurd.

五花肉以红腐乳腌制, 炸至咸香脆爽。



FF 3 Golden Salted **Egg Pumpkin** 金沙南瓜 \$10(S) \$15(M)

Slices of pumpkin coated with a salted egg yolk paste and fried with curry leaves and chilli. 金瓜切片沾咸蛋黄 酱,与咖喱叶和辣椒 炸至香酥。





FF 4 Sweet Corn Salted Egg Chicken 玉米炸香配香脆鸡丁 \$10(S) \$15(M)

Salted egg chicken coated with salted egg batter and mixed with crispy fried sweet corn. 香炸甜玉米粒再包上咸蛋黄酱 和香脆鸡肉丁。

FF 5 'Har Cheong' Wings

虾酱鸡 \$10(S) 6pcs \$15(M) 9 pcs

Chicken wings marinated with shrimp paste and fried crispy. 鸡翅以虾酱腌制入味,炸至金黄酥香。



泰拳鸡

\$10(S) 6pcs \$15(M) 9pcs

Chicken drumlets glazed in sweet and savoury sesame sauce. 鸡翼腿裹咸甜芝麻酱。





SPECIALTIES 特色菜肴

S 1 Wok Master's Premium Claypot | 招牌海味一品锅 \$30



Superior claypot filled with fresh prawns, scallops, pacific clams, sea cucumber, fish slices, fish maw and broccoli. Braised in our special stock to perfection.

主推特色一品锅,以鲜虾、带子、鲍贝、海参、鲜鱼片、鱼鳔和西兰花置入砂锅,与特制上汤

S 2 Crisped-skin Duck 脆皮鸭

\$30

Wok Master's version of Peking Duck. A half duck cooked crispy and served with crepes, cucumbers, carrots and spring onions with or dipping sauce. 一品锅特制北京烤鸭。将半 只鸭烤至酥香, 搭配饼皮、 黄瓜丝、红萝卜丝、葱丝和 甜面酱。





S 3 Crispy Passion **Fruit Prawn** 鲜果沙拉明虾 \$20

Deep-fried prawns in a light and crispy batter and coated in a refreshing fruit mayonnaise.

水果蛋黄酱拌酥炸大虾。

S 4 Egg White with Crab Meat and Broccoli 翡翠白玉 \$20(S) \$30(M)

Egg white, broccoli, milk, fresh crab meat and fish roe. 蛋白, 西兰花, 奶, 鲜蟹 肉和鱼子酱烹饪。



WOK

CRAB 螃蟹

CR 1 Chilli Crab | 辣椒螃蟹 | Seasonal Price 🌢 😈 🍏 🗸



Stir fried crab with special chilli sauce, ketchup, egg and nuts. 特制香辣酱,坚果,番茄酱和螃蟹烹煮,然后再加入新鲜鸡蛋。

CR 2 Black Pepper Crab 黑胡椒螃蟹 **Seasonal Price**

Fried black pepper crab with onions, curry leaf, green capsicum, chili padi. 把黑胡椒炒香再加入螃蟹, 洋葱、青椒、 咖哩叶一起快炒。

CR 3 Claypot Crab Tang Hoon (Dry) 螃蟹冬粉 (干) **Seasonal Price**

Special broth, crab, tang hoon, chinese celery, leek, spring onions, pepper, dark soya sauce in claypot. 螃蟹和冬粉加入少许特制上汤,长蒜,芹菜、大 葱、胡椒和黑酱油、再放入砂锅。

Claypot Crab Bee **Hoon Soup** 螃蟹米粉汤 **Seasonal Price**

Special broth, crab, thick noodles, mushroom, ginger, milk in claypot. 螃蟹和米粉加入特制上 汤,香菇、牛奶,再放入 砂锅烹调。





CR 5 Creamy Salted Egg Crab 咸蛋奶黄螃蟹 **Seasonal Price**

Crabs cooked in a fragrant salted egg, curry leaves margarine and evaporated milk sauce to bring out a savoury dish. 螃蟹放进咸蛋, 咖喱叶, 牛油和 淡奶一起烹调出鲜甜的螃蟹味。



CR 6 Savoury Crab Meat **Seafood Broth** 蟹肉海鲜羹 \$12(S) \$18(M)

Wholesome seafood broth enriched with crab meat. 浓郁海鲜羹以蟹肉 提鲜。



CR 7 Bun 馒头 \$2 (4 pcs)

WOK

SEAFOOD 海鲜类

Seafood Platter | 海鲜大餐 | Seasonal Price -



With baby lobsters, green mussels, scallops, lala ,quail egg, crab, black fungus, lettuce, noodles, tang hoon, corn, prawns, crayfish, accompanied with special mala or chicken soup base. 特制香辣酱,坚包含小龙虾,青口贝,扇贝,拉拉,雀蛋,螃蟹,黑木耳,生菜,大白菜,快 熟面,冬粉,玉米,虾,虾婆,塔配特质麻辣汤底或者特制鸡上汤。

SF 2 Spring Onions Fried LaLa 姜葱炒拉拉 \$14(S) \$20(M)

Hotplate lala fried with spring onions, ginger 拉拉, 青葱、姜、洋葱、炒香放入热铁板。

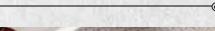
SF 3 Crispy Cereal Prawn 香酥麦片虾 \$20(S) 5pcs \$30(M) 8pcs

Whole prawns deep fried in a crispy cereal batter. 大虾炸香沾上香酥麦片。

Golden Salted **Egg Prawns** 金沙咸蛋虾 \$20(S) 5pcs \$30(M) 8pcs

Fried shelled whole prawns coated with a salted egg yolk sauce with curry leaves and red chilli. 酥炸大虾包上咸蛋黄酱与咖哩叶、 再放入少许红辣椒一起快炒。







SF 5 Special Chilli Fried LaLa 香辣炒拉拉 \$14(S) \$20(M)

Hotplate lala fried with special chili sauce and ketchup, spring onions, egg, onions. 拉拉,特制香辣酱,番茄 酱、青葱、洋葱一起香炒再 加上鸡蛋。

SF 6 Sizzling Chilli Crayfish 铁板香辣虾婆 \$25(S) 2pcs \$35(M) 3pcs

Whole crayfish fried and simmered with a sweet and spicy sauce, served in a sizzling hotplate. 酥炸虾婆和甜辣酱汁焖煮。



WOK

Golden Salted Egg Sotong 金沙苏东 \$16(S) \$22(M)

Deep-fried squid rings coated in a salted egg yolk sauce with curry leaves and red chilli. 酥炸苏东圈惠咸蛋黄酱。

Sizzling Sambal Sotong 铁板参巴苏东 \$16(S) \$22(M)

Hotplate squid rings in a spicy sambal sauce. 香辣参巴酱炒苏东圈。

SF9 Wok Master's Lobster **Crispy Rice** 龙虾泡饭

Seasonal Price

Lobster in special broth, mushroom, ginger, angelica powder, celery accompanied with crispy rice to provide a crunchy aftertaste. 龙虾用特制上汤,香菇,姜,当归粉,芹 菜烹焖, 再塔配酥脆香米混合而成。



SF 10 Dual Style Prawns 双味虾球 \$22

Crispy fried prawns evenly coated with salted egg sauce and wasabi sauce. 酥炸虾球配上咸蛋黄和芥末 蛋黄酱。



SF 11 Homemade Yam Ring 手制佛砵飘香 \$28

Handmade yam ring deep fried and filled with cashew nuts, prawns, green, red peppers, mushrooms and carrots. 自制芋头圈拿去油炸配上腰果、虾 球、红辣椒、青辣椒、甜豆、草 菇、蘑菇、洋葱、红萝卜快炒。



FISH 鱼类

F 1 Signature Curry Fish Head | 咖喱鱼头 | \$32 🏚 🍏 🗸



Half fish head braised in a rich curry gravy with fried bean curd puff, tomatoes, eggplant, lady's fingers and long beans.

鱼头、豆卜、番茄、茄子、羊角豆、长豆和香浓咖喱汁焖煮。

F 2 Assam Fish Head 亚参鱼头 \$32

WOK

Half fish head braised in a rich asam sauce with tomatoes, eggplant, lady's fingers and long beans. 鱼头、番茄、茄子、羊角豆、长豆和香浓亚参汁

F 3 Wok-fried Fish with Spring Onions 锅炒姜葱鱼片 \$14(S) \$20(M)

Wok-fried fresh fish slices with spring onions and 新鲜鱼片和姜葱锅炒。

F 4 Crispy Sweet and Sour Fish 糖醋酥鱼片 \$14(S) \$20(M)

Sliced fish fried crispy and tossed with a classic sweet and sour sauce. 酥炸鱼片以酸甜酱翻炒。

F 5 Hong Kong Style Steamed Fish 港式蒸金目鲈 \$32

Whole fish delicately steamed with a soy sauce infused with ginger, spring onions and coriander. 采用特制酱汁清蒸。

F 6 Pine Nut "Squirrel" Fish 松鼠鱼 \$32

Whole seabass lightly battered and fried, topped with pine nuts and a piquant sauce. 新鲜鲈鱼沾面糊油炸,撒上松子和开胃酱。



CHICKEN 鸡肉类

C 1 Mongolian Chicken | 蒙古鸡排 | \$15(S) \$22(M) ▲



Marinated chicken wok-fried and topped with a savoury brown sauce. 鸡肉淹制入味,酱汁入锅快炒,搭配香脆鸡扒。



C 2 Claypot Gong Bao Chicken 砂煲宫保鸡丁 \$15(S) 22(M)

Chicken, cashew nuts, vegetables and dried chilli stir-fried in a spicy sauce served in claypot. 鸡丁、腰果、蔬菜、辣椒干和辣酱—起翻炒, 换入砂锅。

C 3 Claypot Chicken with Spring Onions 砂煲姜葱鸡丁 \$15(S) \$22(M)

Stir-fried chicken with spring onions and ginger in 鸡丁和姜葱快炒,转入砂锅。

C 4 Three Cup Chicken

三杯鸡

\$15(S) \$22(M)

Diced chicken, small onion, basil leaves, ginger slices and fried to fragrant. 鸡丁, 葱头仔, 蒜头, 九层塔,姜片一起烹饪,转入砂锅。



BEEF 牛肉类

B 1 Signature Wok Master Braised Beef 柱侯砂锅焖牛腩 | \$20(S) \$28(M)



A special blend of sauces used to braise beef chucks to bring out a myriad flavours. 用柱候酱和多种材料烹焖而成。

B 2 Sizzling Black Pepper Beef 铁板黑胡椒牛肉 \$18(S) \$26(M)

> Sliced beef fried with a rich black pepper sauce and served on a sizzling hotplate.

牛肉片和香浓黑胡椒酱快炒,换入铁板。



B3 Sizzling Beef with Spring Onions 铁板姜葱牛肉

\$18(S) \$26(M)

Beef slices fried with spring onions and ginger and served on a sizzling hotplate. 牛肉片和洋葱快炒,换入铁板。

WOK

PORK 猪肉类

P1 Wok Master Honey Sambal Spare Ribs 冰花蜜汁叁岜排骨王 | \$16(S) \$24(M)



Pork Spare Ribs coated with Wok Master's special honey sambal sauce. 排骨王炸至金黄配着冰花蜜汁叁岜酱。

P2 Granny's Braised Pork Belly 家乡卤肉 \$18(S) \$26(M)

Traditionally-prepared red braised pork belly cooked till tender and served with fried mantou. 猪腩肉以传统烹调方法煨制成红烧肉, 汁浓味 醇,配以炸馒头。



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P3 Peppery Honey Spare Ribs 蜜椒排骨王 \$14(S) \$20(M)

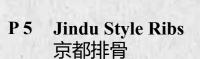
Fried pork spare ribs cooked with a special honey and pepper sauce. 炸排骨以特制蜂蜜胡椒酱汁烹调。



P4 Golden Salted Egg **Spare Ribs** 金沙排骨 \$14(S) \$20(M)

Pork spare ribs coated with a salted egg yolk sauce with curry leaves and chilli.

排骨加入咸蛋黄酱、咖喱叶和 辣椒快炒。



\$18(S) \$26(M)

Ribs with red millet with a traditional method of braising and topped with a slice of pineapple.

腩排骨和红谷米用传统方式烹制, 配上黄梨圈。





P6 Lychee Sweet and Sour Pork 荔枝咕噜肉 \$16(S) \$24(M)

A classic sweet and sour pork dish matched with lychee to add in a flavourful twist. 经典菜肴酥脆猪肉和荔枝以 酸甜汁烹调。



HOMEMADE BEANCURD 手工豆腐

HB 1 Golden Tofu with Crab Meat 金沙蟹肉扒豆腐 | \$22(S) \$32(M)



Handmade tofu coupled with crab meat served with thick pumpkin and salted egg sauce. 手制豆腐淋上香浓的金瓜上汤配着咸蛋和鲜蟹肉。

HB 2 Tofu with Crispy **Chye Poh**

菜圃豆腐

\$12(S) \$18(M)

Fried handmade tofu topped with crispy preserved radish (chye poh) and drizzled with a sweet sauce.

特制手工蛋豆腐配上香脆菜圃,淋上特 制甜酱。



HB 3 Claypot Toufu

砂煲豆腐 \$14(S) \$20(M)

Tofu braised with mixed greens, carrots and assorted seafood served in claypot. 豆腐、杂锦蔬菜、红萝卜和各类海鲜锅。



HB 4 Sizzling Hotplate Tofu 铁板海鲜豆腐 \$14(S) \$20(M)

Fried tofu on sizzling hotplate with assorted seafood and a minced meat

炸豆腐和各类海鲜以肉碎酱汁烹调。



HB 5 Wok Master's Special **Beancurd**

特制手工蛋豆腐配上 蛋黄酱和肉松 \$14(S) \$20(M)

Homemade tofu with mayonnaise and topped with special chicken floss. 手工豆腐搭配蛋黄酱和特制鸡肉松。







HB 6 Homemade Tofu with Minced Meat 家乡豆腐 \$18

Homemade tofu matched with mushrooms, salted fish, minced meat topped with chopped kalian and chicken floss.

特制手工蛋豆腐配上甜豆、洋 葱、蘑菇,冬菇、草菇,咸 鱼, 肉碎烹饪然后再加上芥兰

丝、肉松。



EGG 鸡蛋类

E 1 Fried Shrimp Egg | 虾仁煎蛋 | \$12(S) \$18(M)



Egg omelette fried with fresh whole shrimps. 鸡蛋煎鲜虾仁。

E 2 Fried Egg Fuyong 芙蓉蛋 \$12(S) \$18(M)

Classic egg omelette fried with chicken char siew, crabs sticks, shrimp, onions, spring onions.

香煎鸡蛋再放入洋葱、鸡叉烧、蟹粒、虾仁与青葱。

E 3 Fried Egg with Minced Meat 猪肉碎煎鸡蛋 \$10(S) \$14(M)

Egg omelette fried with minced pork. 猪肉碎煎蛋。

E 4 Fried Chye Poh Egg 菜圃煎鸡蛋 \$10(S) \$14(M)

Egg omelette fried with pickled radish.

VEGETABLES 蔬菜类

V 1 Royal Three Eggs Spinach 金银蛋苋菜 | \$14(S) \$20(M)



Spinach braised with three types of eggs - salted egg, century egg and egg whites, in a light herbal sauce. 苋菜、咸蛋、皮蛋和鸡蛋白加入上汤烹调。



V2 Fragrant French Beans 三香四季豆 \$12(S) \$18(M)

French beans fried and garnished with spicy chopped dried shrimps. 四季豆翻炒,饰以香辣虾米。



WOK

Bamboo fungus slow boiled in a broth complemented with mushroom completes a crunchy and refreshing vegetable dish..

竹笙鲜菇焖在上汤,加上胜瓜, 带出香甜口感的菜系。





V 4 Dual Flavour Kai Lan with Chicken Floss 双味芥兰 \$18(S) \$26(M)

Deep fried kailan leaf, fried kailan with garlic, chicken floss on top. 炸芥蓝叶与蒜炒芥兰撒上鸡肉松。

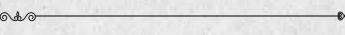
V 5 Claypot Eggplant 砂煲茄子 \$12(S) \$18(M)

Eggplant braised in claypot with minced meat and salted fish in a rich gravy. 茄子、肉碎和咸鱼放入砂煲烹煮。

V 6 Sambal Kang Kong 马来风光 \$10(S) \$15(M)

Local favourite stir-fried water spinach in a sambal sauce. 本地美食,参巴酱炒空心菜。







V 7 Golden Mushroom Bean Curd 金针菇炒豆根 \$14(S) \$20(M)

Stir fried golden mushroom, carrot, mushroom, beans, cabbages with beancurd skin in claypot. 把焖好的豆根放进锅里再加上金 针菇、红萝卜、香菇、甜豆、白 菜快炒。



V 8 Dried Scallop **Broth with Baby Cabbage** 干贝娃娃菜扒 冬菇火腿 \$20(S) \$30(M)

Fresh baby cabbage with mushroom and ham coupled with dried scallops broth. 娃娃菜用上汤配着干贝, 香 菇和火腿焖出鲜甜的菜系。



V 9 Garlic Dou Miao

蒜香豆苗 \$14(S) \$20(M)

Pea shoots quickly wok-fried with fragrant garlic. 豆苗和蒜茸快炒。



VEGETARIAN 素食类

VN 1 Claypot Vegetarian Hokkien Mee 砂煲素福建面 | \$9.80



Egg noodles with carrots, mushrooms, broccoli, sugar peas simmered in a flavourful stock in claypot. 黄面、红萝卜、香菇、西兰花、甜豆及素高汤倒入砂煲焖煮。

VN 2 Claypot Vegetarian Hor Fun 砂煲素河粉

\$9.80

Broad rice noodles with carrots, mushrooms, broccoli, sugar peas simmered in a flavourful stock in claypot. 宽条状河粉、红萝卜、香菇、西兰花、甜豆及素高汤倒入砂煲焖煮。

VN 3 Vegetarian Fried Rice 素炒饭 (可选择不加蛋) \$9.80

Traditional fried rice with mixed vegetables and eggs. (Please let us know if you wish to have your dish without eggs) 传统的蔬菜和鸡蛋炒饭。

VN 4 Vegetarian Ramen 素菜拉面

\$9.80

Ramen noodles with carrots, mushrooms, broccoli, sugar peas simmered in a flavourful stock in claypot. 拉面与红萝卜、香菇、西兰花、甜豆及素高汤倒入砂煲焖煮。

RICE 米饭类

R 1 Signature Claypot Curry Chicken 招牌砂煲咖喱鸡 | \$9.80



Chicken pieces and potatoes cooked in an aromatic Wok Master's curry gravy served in claypot with a choice of either rice or noodles.

鸡肉块和马铃薯块以一品锅特制的浓郁咖喱酱烹煮,换入砂锅中,配以面条或白饭。

R 2 Seafood Fried Rice 黄金炒饭 \$9.80

Fluffy golden fried rice with fresh seafood. 松软溢香的金黄色海鲜炒饭。

R 3 Kampong Sambal Fried Rice 甘榜参巴炒饭 \$9.80

Local spicy and savoury fried rice with fish slices, sotong and prawn. 香辣炒饭加入自制三巴辣椒与生鱼片、苏东 和鲜虾快炒。



R 4 Sizzling Black Pepper Beef Rice 铁板黑椒牛肉饭 \$12.80

Sliced beef fried with onions, curry leaves, capsicum and carrots in a black pepper sauce. Served on a sizzling hot plate with rice. 牛肉片和姜葱、灯笼椒及红萝卜加入快炒黑胡椒酱 里快炒,排入热铁板,配以白饭。

R 5 Salted Fish with Chicken **Fried Rice** 咸鱼鸡粒炒饭 \$9.80

Wok-fired fried rice with salted fish and diced 白饭加入咸鱼和鸡丁翻炒, 咸香诱人。



R 6 Yang Zhou Fried Rice 扬州炒饭 \$9.80

Classic Yang Zhou - styled fried rice with egg, chicken char siew, crab stick bits and shrimp. 经典扬州炒饭以鸡蛋、鸡叉烧,蟹 粒,虾仁一起香炒。





R 7 Sizzling Gong Bao **Chicken Rice** 铁板宫保鸡丁饭 \$12.80

Stir-fried spicy chicken, cashew nuts, vegetables and dried chilli. Served on a sizzling hotplate with rice. 快炒香辣鸡肉、腰果、蔬菜和干辣 椒,排入热铁板,配以白饭。

R 8 Sizzling Sweet and Sour Fish Rice 咸鱼鸡粒炒饭 \$12.80

Stir-fried fish slices in a classic sweet and sour sauce. Served on a sizzling hotplate with rice. 快炒酸甜鱼片排入热铁板, 配以白饭。

R 9 Steamed Rice 白饭 \$1.50



NOODLES 面食类

N 1 Claypot XO Crayfish 'Tang Hoon' XO虾婆冬粉煲 | \$15(S) \$30(M)



Glass noodles simmered in claypot in a rich herbal stock with fresh crayfish, enriched with an egg. 冬粉、新鲜虾婆和浓郁上汤以砂锅烹煮,加鸡蛋令之更香滑。

N 2 Claypot Beef Horfun 砂煲牛肉河粉 \$12.80

Broad rice noodles stir-fried with tender beef slices served in claypot. 宽条状河粉与嫩滑牛肉片翻炒,换入砂锅。

N 3 Cantonese Seafood 'Sang Mee' 广式海鲜生面 \$9.80

Crispy egg noodles on claypot with a rich seafood sauce of prawns, fish and squid. 砂锅酥脆鸡蛋面,用料包括鲜虾、鱼片和苏东。

N 4 Claypot Hokkien Noodles 砂煲福建面 \$9.80

WOK

Egg noodles with prawns, sliced fish and sotong served in claypot.

黄面、鲜虾、鱼片和苏东翻炒煮,换入砂锅。

N 5 Kampong Seafood **Mee Goreng** 马来海鲜炒面 \$9.80

Malay-styled stir-fried egg noodles with fresh seafood coated in a sweet and spicy tomato sauce on hotplate.

马来式铁板炒黄面, 用料包括新鲜海鲜和甜辣 番茄酱。

N 6 Lala Bee Hoon 拉拉米粉 \$14

Stir fried bee hoon with lala, special soup, chinese celery and onion in claypot.

把米粉炒香再加入拉拉、洋葱与西 芹和特制汤头放入砂锅烹煮。



N 7 Signature Claypot Crayfish Laksa 招牌砂煲虾婆叻沙 \$12.80

Thick rice vermicelli simmered in a claypot with spicy coconut broth with sliced fish cakes, fried bean curd and whole crayfish..

粗米粉、鱼饼、豆卜、虾婆及香浓椰 奶酱汁以砂锅烹煮。

Chef Recommend Popular Dishes Spice Level 29

N 8 Claypot Seafood Horfun 砂煲海鲜河粉 \$9.80

Broad rice noodles with fresh prawns, fish slices and squid, cooked in a rich stock served in claypot. 宽条状的河粉、鲜虾、鱼片、苏东 和高汤以砂锅烹煮。







N 9 Dual Style La La Hor Fun 拉拉鸳鸯河粉 \$12.80

Half deep fried, half wok fried horfun together with lala and chicken broth. 一半炸,一半炒的河粉配着

上汤拉拉带出独特的口感。



N 10 Mushroom and Minced **Meat Noodles** 香菇肉碎炒拉面 \$9.80

Dry-fried noodles with minced pork and mushrooms with mixed vegetables on hotplate..

铁板炒拉面,用料包括肉碎、香菇和 杂锦时蔬。



WOK

SOUP 汤类

T1 Ginseng Chicken Soup | 人参鸡汤 | \$8 (portion) 😈



Use slowly boiled chicken to extract the chicken essence with ginseng to make a flavourful herbal soup. 用特制上汤和老鸡熬成上汤底在加上人参和鸡块在拿去炖而成。

T 2 Apple with Snow Pear Soup 苹果雪梨汤

\$5.20(1p) \$16.80(3-4p)

Soup that is slow boiled with pork bones and added with apple, snow pear, rock sugar, red dates and other ingredients to make a delicious sweet soup. 以大骨熬成汤底加上苹果、雪梨、冰 糖、蜜枣、红枣、南杏、北杏,排骨, 再慢火烹饪。



KIDS MEAL 儿童套餐

K 1 Panda Bear Fried Rice | 小熊猫茄汁炒饭 | \$10.80 ▲



Tomato fried rice with cheese and chocolate. Accompanied with fried chicken karaage, mixed vegetable

茄汁炒饭饰以起司和巧克力, 搭配炸鸡块、杂锦蔬菜沙拉和鲜果。

Macaroni with Ham and Mixed Peas

火腿杂豆通心粉 \$8.80

Macaroni pasta cooked in clear broth with sliced ham and mixed peas. 通心粉汤,加入火腿片和杂豆,清爽美味。

Spaghetti **K3**

茄汁意大利面 \$8.80

Spaghetti, chicken bolognese sauce and mushroom. 意大利面配上香浓茄汁,鸡肉碎与蘑菇快炒。

> * All kids meals come with a choice of Milo or Orange Juice. * 每份儿童套餐均附一杯美禄或橙汁。

WOK

BEVERAGES 饮料

D1 Lychee Mojito | 清凉的荔春 | \$5.20 ▲



Lychee with mint leaves in soda water, brings out a refreshing spring inspired drink. 苏打水配着荔枝薄荷叶, 青柠檬汁带出了春天的清晰。

D 2 Passion Peach Tea

百香蜜桃茶 \$5.20

A refreshing drink with passion fruit and fresh brewed tea.

特调红茶配着百香蜜桃而成,清凉解腻。

D 4 Summer Berry Ice Tea 香甜草莓红茶 \$5.20

A special sweet brew with lychee and strawberry syrup and our freshly brewed tea.

特调红茶配着荔枝,草莓汁,带出香甜的味道。

D 3 Sky Blue Tropical

夏威夷的蓝天 \$5.20

Pineapple cubes, blue orange syrup in soda water, a tropical summer inspired drink. 苏打水配着蓝橘汁,黄梨丁,带出海滩夏天的感觉。

WOK

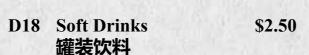


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D 5	Kopi O 咖啡乌	\$2.40 (H) \$3.40 (C)
D6	Kopi	\$2.60 (H)
	咖啡	\$3.60 (C)
D7	Kopi C	\$2.80 (H)
	णवां C	\$3.80 (C)
D8	Milo	\$3.00 (H)
	美禄	\$4.00 (C)
D9	Teh O	\$2.40 (H)
	茶乌	\$3.40 (C)
D10	Teh	\$2.60 (H)
	奶茶	\$3.60 (C)
D11	Teh C	\$2.80 (H)
	奶茶 C	\$3.80 (C)
D12	Kopi + Teh	\$3.00 (H)
	鸳鸯	\$4.00 (C)
D13	Hot Jasmine	\$1.50
	Chinese Tea 热香片茶	
D14	Brewed	\$2.80 (H)
	Lemon Tea 自制柠檬茶	\$3.80 (C)
D15	Honey Lemon	\$3.20 (H)
	蜂蜜柠檬	\$4.20 (C)
D16	Honey Yuzu Tea	\$3.20 (H)
	蜂蜜柚子茶	\$4.20 (C)
A refreshing infusion of honey and citron tea. Served either hot or cold. 柚子茶中调入蜂蜜,清香可口,冷热皆宜		d citron
		冷热皆宜。
D17	Homemade Lime	\$3.50 (H)
		A . = A

\$4.50 (C) and Plum 自制酸柑梅子

Fresh calamansi and preserved sour plum in a cooling cold beverage.

新鲜柑橘和酸梅调配而成的清爽饮品。



(Coke, Sprite, Fanta Orange, green tea)

D19 Mineral Water \$2.00 矿泉水

D20 Warm Water \$0.50 温开水

D21 Beer \$8.50 Choices for the beer (Heineiken, Tiger)

\$4.80 (H) D22 Blooming **Jasmine Tea** 茉莉花茶



D23 Blooming Globosa Tea 千日红荔枝茶

\$4.80 (H)



DESSERT 甜品

DT 1 Wok Master Special Triple Dessert 一品锅特制三味布丁 | \$6.80



Coffee, milk and tea pudding with red bean, cendol and attap seed. 咖啡, 牛奶, 茶布丁搭配着红豆, 煎蕊 和阿塔子。

DT 2 Mango Pomelo Sago 杨枝甘露 \$5.80

Diced mango and fresh pomelo in a chilled 在冰冻芒果汁中加入芒果果粒和新鲜柚子, 清甜爽口。

DT 3 HK Red Bean Ice 香港恋人红豆冰 \$4.80

A favourite from Hong Kong, crushed ice with stewed red azuki beans and evaporated milk. 香港人的最爱消暑饮品,用碎冰加入水煮红 豆和炼奶制成。

DT 5 Grass Jelly with Lychee 仙草荔枝 \$4.80

Cooling grass jelly with lychee and chia seed. 仙草、荔枝和明列子调配成的清凉饮料。

DT 6 Oreo Shake 奥利奥奶昔 \$4.80

Oreo cookies, milk, blended together for a special combination. 奥利奥饼干和牛奶再加上香草冰淇淋搅拌后再加 上喷射奶油以及饼干碎的奶昔。

