

wok AND
CO

MENU











APPETISERS

Signature prawns	(S)	59
Golden fried prawns tossed in oatmeal, wasabi mayonnaise and tongarachi		
Dynamite prawns	(S) 	59
Deep fried prawns tossed in our home made dynamite sauce		
Crispy calamari	(S) 	50
Panko squid with chilli vinegar sauce and wasabi mayonnaise		
Steamed dumpling	(S)	55
Steamed prawn, chicken and vegetable dumplings with chilli vinegar and soy sauce		
Aromatic duck		59
Crispy aromatic duck served with julienne of cucumber and leek, wrapped in Chinese pancake with hoisin sauce		
BBQ chicken wings		55
Crispy chicken wings marinated in our own signature BBQ sauce		
Edamames	(V) (sp)	31
Steamed Japanese soy beans seasoned with sea salt		
Vegetable spring rolls	(V)	59
Crispy Chinese spring roll filled with Asian vegetables, glass noodles and served with our house mango chutney		

SOUPS

Tom yum prawns/chicken	(S) (sp) 	42 / 37
Tradition Thai soup with roasted chilli paste, prawns, mushrooms lemon grass, galangal lime leaves and coriander		
Hot and sour chicken soup		37
Soy sauce and black vinegar soup with soft tofu, mushrooms, carrots and cabbage		
Vegetable wonton soup	(V) (sp)	33
Homemade vegetable wontons, clear vegetable broth, Chinese cabbage and carrots		
Braised beef soup		42
Braised beef brisket in a spicy beef broth with carrots, cabbage and sambals		
Chili ramen soup		33
Spicy chicken soup with onion, spring onions, bean sprouts, chilli, coriander and fresh lime		
Add grilled chicken	(S)	18
Add grilled shrimps		24
Miso soup	(V) (sp)	31
Tofu, mushrooms, wakame seaweed and spring onions		
Phak soup	(V) (sp)	31
Clear, mixed vegetable, soup with lemongrass		

SALAD

Seafood salad	  	59
Shrimps, squid, mussels and crab sticks with spring onion, tomato, celery, gherkin, onion and mixed lettuce tossed in our own yuzu dressing		
Chicken salad		48
Peking chicken with hoisin sauce, leek, cucumber, spring onion and mixed lettuce		
Somtam salad	   	44
Our version of the famous Thai salad with carrots, green papaya, tomato, green beans, crushed peanuts with chilli and lime juice		
Yasai salad	 	42
Mixed lettuce, tomato, avocado and cucumber tossed in a citrus dressing		

WOK

Goong prik pao	 	72
Stir fried prawns with onion, red chilli, bamboo shoots, long beans and Thai chilli paste		
Sambal gorang samudra	 	77
Stir fried prawns, mussels and squid with our version of an Indonesian sambal, chilli and shrimp paste		
Prawns X.O.		77
Wok fried prawns, vegetables with fried scallops and XO sauce		
Kung pao chicken	 	62
Wok fried chicken, roasted cashew, carrots, onion, dried chilli and Szechuan chilli oil		
Sweet and sour chicken		62
Battered chicken with mixed vegetables, lychees and pineapple in a sweet and sour sauce		
Honey lemon chicken		62
Panko crumbed chicken breast with honey, lemon, ginger and star anis glaze		
Lychee duck		77
Aromatic duck, lychees, turkey ham, water chestnut, pak choi and celery sauce		
Chinese steak		77
Marinated beef fried in a rich Cantonese style sauce and sautéed onion		
Crispy chilli beef	 	72
Szechuan style crispy beef, carrots, capsicum and scallions tossed with sesame seeds		
Mongolian lamb	 	77
Marinated lamb strips with seasonal vegetables in a Mongolian sauce		
Hoisin tofu	  	53
Stir fried soft tofu with mixed bell peppers, mushrooms, snow peas and cashew nuts in a hoisin sauce		

Our Kitchen team will be pleased to assist with any dietary requirement
Please notify our service associates if you have any food allergies

HERE, OUR FOOD HAS A local ACCENT

We favor local produce
Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.



Balanced



Vegetarian



Nut



Seafood



Spicy



Very Spicy



All prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

Seasonal vegetables	V	40
Wok fried seasonal vegetables in a yellow bean sauce		
Wok fried pak choi	V	40
Pak choi tossed with ginger, red chilli, onion and soy sauce		

SIGNATURE

Steamed sea bass with soy sauce	☯ S	88
Steamed sea bass with spring onion, ginger, mushrooms and soy sauce		
Salmon teriyaki	☯ S N	77
Salmon with yasai itame and teriyaki sauce		
Beef Shanghai	☯	77
Wok fried beef strips with Shanghai chilli paste		
Lamb shank	N	88
Malaysian penang curry with braised lamb shank, bell peppers and peanuts		

SUSHI PLATTERS

Sashimi plate (3 piece each)	☯ S	12 pcs 99
Sake, Maguro, Ebi, Kani		
Nigiri platter (3 piece each)	☯ S	12 pcs 88
Sake, Maguro, Ebi, Kani		
Wok & co platter	☯ S	18 pcs 116
Maguro, Sake, Sashimi, Ebi, Kani, Nigiri, prawns, tempura maki and California maki		

SASHIMI (4Pcs)

Sake(salmon)	☯ S	37
Maguro(tuna)	☯ S	37
Ebi(prawns)	☯ S	37
Kani(crabstick)	☯ S	35

NIGIRI SUSHI (3Pcs)

Sake(salmon)	☯ S	33
Maguro(tuna)	☯ S	33
Ebi(prawns)	☯ S	33
Kani(crabstick)	☯ S	31

Our Kitchen team will be pleased to assist with any dietary requirement
Please notify our service associates if you have any food allergies

HERE, OUR FOOD HAS A **local** ACCENT

We favor local produce.
Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.

Balanced

Vegetarian

Nut

Seafood

Spicy

Very Spicy

All prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

MAKI (Sushi Roll)

	4pcs	8pcs
Prawn tempura maki (S) Prawn tempura, avocado, mayonnaise, crispy flakes and Teriyaki sauce	33	61
California maki (S) Kani, avocado, cucumber, mayonnaise and roe	31	53
Smoked salmon maki (S) Smoked salmon, cream cheese, beetroot, avocado and roe	31	53
Spicy salmon (S)  Cooked salmon with spicy mayo	33	59
Sake maki (S) (N) Kani, avocado, cucumber, cream cheese with salmon slices	33	60
Yasai maki (V) (S) (N) Avocado, cucumber, carrot, sesame seeds and hoisin sauce	25	46
Cheese avocado maki (S) (N) (V) Cream cheese and avocado sprinkled with sesame seeds	25	46

CURRY

Seafood curry (S) (N) 	83
Chicken green curry  Chicken cooked in Thai green curry, water chestnut and bamboo shoots	64
Roasted duck curry  Roasted duck, lychees, apple, grapes and kaffir leaves in a Thai red curry	77
Beef boom bai curry (N)  Penang beef curry with cashew nuts and green peas	72
Tofu chu chi (V)  Deep fried tofu in a rich red curry with steamed vegetables	59

NOODLES AND RICE

Pad Thai goong (N) (S) Thai style rice noodles with prawns, fried tofu, sweet radish, carrots, cabbage and peanuts in a tamarind honey sauce and egg	59
Yaki soba (S) Soba noodle with chicken, prawns, vegetables, Japanese katsu and soya sauce	59
Singaporean noodles (S)  Wok fried vermicelli with prawns, chicken strips and chilli in a light curry sauce	53
Cantonese fried rice (S) Wok fried rice with prawns, chicken and vegetables	44

Our Kitchen team will be pleased to assist with any dietary requirement
Please notify our service associates if you have any food allergies

HERE, OUR FOOD HAS A **local** ACCENT
We favor local produce
Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.


Balanced


Vegetarian


Nut


Seafood


Spicy


Very Spicy



All prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

Nasi goreng	 	59
Wok fried rice, prawns and vegetables served with our sambal paste and prawn crackers		
Egg fried rice		39
Chinese fried rice with egg and scallions		
Yasai chan		39
Japanese rice with tofu, scallions, carrots, sweet corn, bell peppers, green peas and Japanese soy sauce		
Steamed jasmine rice		20
Steamed Japanese rice		20

DESSERT

Pandan cheese cake		42
Pandan flavoured baked cheese cake with fruit compote		
Sticky date and ginger pudding		42
Sticky date and ginger pudding with caramel sauce		
Lemongrass crème brûlée		42
Lemongrass flavoured baked custard with nougat		
Japanese green tea tiramisu		44
Mascarpone cream layered with green tea soaked ladyfinger biscuits with lime and mint jelly		
Seasonal sliced fruit platter		44
Ice Cream and Sorbet (3 scoops)		44
Vanilla, chocolate, strawberry, caramel ice cream or mango sorbet		

Our Kitchen team will be pleased to assist with any dietary requirement
Please notify our service associates if you have any food allergies

HERE, OUR FOOD HAS A **local** ACCENT

We favor local produce.
Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.



Balanced



Spicy



Vegetarian



Very Spicy



Nut



Seafood



All prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

West of Wok

Poached salmon		77
Salmon pave poached in herb infused court bouillon served with wilted broccoli and cucumber sauce		
Baby chicken		61
Double cooked half baby chicken with bordelaise sauce and steamed rice		
Vegetable biryani		61
Fragrant basmati rice with ginger, onion, coriander cooked with seasonal vegetables, served with pickle, raita and papadum		
Chicken biryani		68
Famous Indian biryani cooked with chicken served with pickle, raita and Papadum		
Rib eye steak		90
Grilled herb marinated beef rib eye served with steamed vegetables and black pepper sauce		
Arabic mixed grill		90
Lamb kofta, shish tawok, lamb kebab, served with Arabic bread, French fries and fatoush salad		
Penne pomodoro		61
Penne pasta with homemade basil flavoured tomato sauce		
Chicken breast and avocado wrap		64
Grilled chicken breast, tomato, lettuce and guacamole		
Roasted Greek sandwich		57
Roasted vegetables, olives, oregano, feta cheese in lemon dressing served in rye bread		
Berry and quinoa	 	57
Healthy wonder grain, roasted bell peppers, pomegranate, berries, rocket tossed in a berry vinaigrette		
Miso salmon		64
Salmon cooked with miso, green beans, spring onions, beans sprouts and lettuce tossed in Asian vinaigrette		

Our Kitchen team will be pleased to assist with any dietary requirement
Please notify our service associates if you have any food allergies

HERE, OUR FOOD HAS A local ACCENT

We favor local produce
Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.



Balanced



Vegetarian



Nut



Seafood



Spicy



Very Spicy



All prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

WOK-TAILS

Frozen Sake Berry

Sake, strawberry liqueur, vodka, strawberry syrup, fresh strawberry

Tom Yam Sip

Vodka, Lemon grass, galangal, fresh lime juice, lime leaf, Thai green chilli split, carrot juice

Red Dragon

Gin, sake, watermelon

Mud Skiing Soju

Soju, vodka, tia maria, plain yogurt, chocolate syrup, nut mug powder

EVER GREEN CLASSICS

Sencha Saketini

Sake, gin, Japanese green tea

Cosmopolitan

Vodka, Triple Sec, cranberry juice, lemon juice

56

Singapore Sling

Gin, cherry Brandy Liqueur, Cointreau, Benedictine, lime juice, grenadine syrup, Angostura bitters, soda

56

Margarita

Tequila, Triple Sec, lemon juice

56

Caipirinha

Cachaca, lime wedges, brown sugar

56

Daiquiri

White rum, fresh lemon juice, sugar syrup

56

Mojito

White rum, fresh mint leaves, lime wedges, sugar syrup, soda

56

Mai Tai

White rum, darkrum, Cointreau, Amaretto, grenadine, pineapple juice

56

Pina Colada

White rum, Malibu, coconut cream, pineapple juice, sugar syrup

56

Godfather

Scotch whisky, amaretto

56

Old Fashioned

Bourbon, lime juice, sugar, bitter, soda (optional)

56

SAKE SELECTION

Sparkling

Gekkeikan Kyoto (25cl)

Daiginjo/Junmai Daiginjo

Crescent Daiginjo(13.5 cl)

Ginjo/ Junmai Ginjo

Kyoto Fountain Ginjo (30 cl)

Junmai/Tokubetsu Junmai

Full Moon Junmai (13.5 cl)

Tokubetsu Honjozo

Sword of the Sun Tokubetsu Honjozo (30 cl)

Nigori
Gekkeikan Nigori (30cl)

Flavored Sake
Kirei Peach (13.5 cl)

Sochu
Black Warrior Mugi Shochu
8000 Generations Kome Shochu

Umeshu
Godo Umeshu (ITP)

BEER BARREL

Stella Artois

BEER BOTTLE

Chang
Singha
Tsingtao
Asahi
Tiger
Peroni
Corona
Strongbow
Hofbrau Weissbier
Guinness

HOUSE GRAPES SELECTION

CHAMPAGNE

Moët & Chandon Brut Imperial NV - France
Golden straw yellow colour, green apple and citrus fruit bouquet,
white fleshed fruits (pear, peach, apple) on the palate

SPARKLING

Cuvee Jean-Louis, Blanc de Blancs Brut - France
Enticing pale gold colour with especially elegant, fine bubbles,
fresh & fruity aromas of apples, apricots and hint of honey

WHITE

Cuvee Sabourin Chardonnay – France
Displays a beautiful bouquet of flavours, such as pear,
grapefruit and lovely butter hints. The mouth is velvety and
well balanced. The finish is full and exceptionally rich

Hardys The Riddle Chardonnay – Australia
Rich and creamy white fresh nectarine, peach and
melon flavours with hints Of vanilla oak

Frontera Sauvignon Blanc – Chile
This light-bodied wine is a clean and crisp, with lemon and
peach flavour and a brisk, dry finish

Antares Sauvignon Blanc – Chile
It offers aromas of mint, melon and pineapple with refreshing
citrus notes of lime and passion fruit. The palate is soft and fruity
with a medium body and a well Balanced acidity

Chenin Blanc, Simonsig – South Africa
Exotic tropical fruit salad aroma and flavours, a mouth filling
palate & rich fruity finish

Pinot Grigio Lamberti – Italy
Full bodied and zesty, this is a classic dry pinot grigio

RED

Cuvee Sabourin Shiraz – France

The nose, complex and intense, shows generous black fruit such as black currant and black berry fruit. The mouth is full bodied, with velvety tannins giving a Tremendous length in the palate

Hardys The Riddle Cabernet Merlot – Australia

Medium bodied wine that exhibits great balance of fruit character, sweetness and complexity. Coupled with the delicacy of the fruit and oak is enjoyable acid Structure allowing the wine to finish smoothly

Frontera Cabernet Sauvignon – Chile

The colour of the wine is a deep, garnet red with aromas of cherries and blackberries

Antares Merlot - Chile

Fresh, full, easy drinking merlot with fruit aromas, velvety smooth with flavours of strawberries and plums on the palate

Valpolicella, Folonari – Italy

The spicy, cherry accents are much the same, with slightly more weight

Numero 1 Bordeaux, Dourthe – France

Intense aromas of black currant and black berries with toasty oak and vanilla note, rich and generous palate with silky tannin and attractive spicy finish

ROSÉ

Cuvee Sabourin Rose – France

The wine shows hint of cassis, red apples and grapefruit. Palate is delightfully crisp, loaded with sweet berry fruit up front, and despite a shallow middle palate, finishes quite boldly with lingering spice and citrus

Antares Cabernet Sauvignon Rose – Chile

Aromas are intense, characterised by citric notes. On the palate the wine is fresh and silky and has a lovely finish

DESSERT

Brown Brother, Orange Muscat & Flora – Australia

Blend of orange muscat & flora with citrus flavor & stone fruit, fresh crisp finished

APERITIF

Martini Bianco, Rosso & Extra Dry

Ricard

Pernod

Campari

SHERRY

Harveys Bristol Cream

JAPANESE WHISKY

Nikka Blended

Santory Chitra Single Grain

WHISKY

Dewar's White Label
Johnnie Walker Red Label
Johnnie Walker Black Label 12 Years
Chivas Regal 12 Years
Knob Creek
Jack Daniel's
John Jameson
Glenfiddich 18 Years, Speyside

COGNAC

Hennessy V.S
Hennessy V.S.O.P

VODKA

Skyy
Smirnoff
Absolut
Ciroc
Belvedere
Grey Goose

GIN

Gordon's
Bombay Sapphire
Tanqueray No. Ten
Hendrick's

TEQUILA

Patrón XO Café
Jose Cuervo Tenamba
Conquistador Silver
Patrón Anejo

RUM

Bacardi Superior / Black
Captain Morgan White / Black
Captain Morgan Spiced
Havana Club Añejo Reserva

LIQUEUR

Lichiko Yuzu Liqueur
Okadaya Pear Liqueur
Okadaya Red Moon Shiso Liqueur
Malibu
Grand Marnier
Southern Comfort
Sambuca (Black & White)
Baileys

DIGESTIVE

Jägermeister

MIXED DRINKS

Bacardi Breezers

Orange, Pineapple, Water Melon

MOCKTAILS

Thai Marry

Lemon grass, galangal, fresh lime juice, salt, lime leaf, Thai green chilli split, tomato juice

Shirley's Temple

Grenadine, fresh lime, lemonade

Japanese Ice Tea

Japanese Green Tea, lemon juice, honey, carrot juice

Chai Smoothie

Milk, instant tea, yogurt, cinnamon, cardamom, cloves, simple syrup

Crunchy Niyog

Mash Melon, kiwi, corn flakes, coconut cream

Asian Seasonal Blend

Asian seasonal fresh fruits blend

FLAVOURED DRINKS

Ice Tea Peach / lemon (Lipton)

Fresh lemon Ice Tea

Fresh lime soda / Water

SOFT DRINKS

Pepsi

Diet Pepsi

Mirinda

Seven Up

Seven Up light

Evervess Ginger Ale / Evervess Tonic / Evervess Soda / Bitter Lemon

Red bull / Red bull sugar free

STILL & SPARKLING

Melt Water Sparkling

Evian

Emirates

Perrier

San Pellegrino

Melt Water Still

JUICES

Freshly Squeezed

Orange / Pineapple / Lemon & mint / Fruit cocktail/Grapefruit

Chilled Juices

Apple/Mango/ Orange/ Pineapple / Tomato/Cranberry

COFFEE

Espresso

The classic - smooth and rich in flavour, lingering aroma with caramelly sweet finish

Double Espresso

Two perfect shots of rich espresso

Cappuccino

Espresso with steamed milk, topped with a deep layer of foam

Long Black Coffee

American style coffee, rich and full bodied

Café Latte

Espresso with steamed milk, lightly topped with foam

HOT CHOCOLATE

Perfect blend of the finest chocolate and fresh milk – a real treat for chocolate lovers

FINEST SELECTION OF TEAS & INFUSIONS

English Breakfast | Earl Grey | Darjeeling | Moroccan mint |

Chamomile | Peppermint | Green tea with jasmine

wok AND
CO

قائمة
