















The logo for 'wok and co' is displayed in white text on a red rectangular background. The word 'wok' is in a bold, lowercase, sans-serif font. The word 'and' is in a smaller, uppercase, sans-serif font, positioned above the word 'co', which is also in a bold, lowercase, sans-serif font.

wok AND
co

MENU

APPETISERS

Prawns tempura 	39
Light and crispy deep-fried prawns tempura with soya and ginger sauce	
Wok & Co signature prawns  	47
Crispy fried prawns with tobiko wasabi mayo	
Vietnamese prawns rolls 	45
Tiger prawns, mango, cucumber, jelly noodles, coriander and chives wrapped in rice paper with Vietnamese dipping sauce	
Lobster and prawn dumplings   	47
Pan-fried lobster and prawn dumplings, chili papaya and kani salad served with warm katsu curry oil	
Crispy calamari  	45
Deep-fried squid with chili powder served with chili vinegar sauce	
Steamed dumplings 	45
Steamed prawns, chicken and vegetables dumplings with chili and vinegar soy sauce	
Chinese duck	47
Roasted duck, leek, cucumber, lychees mint hoisin sauce, wrapped in Chinese pancake	
Chicken satay  	45
Marinated chicken with a lightly spiced warm peanut sauce	
Edamame  	23
Steamed Japanese soya beans seasoned with rock salt	
Vegetables spring rolls 	35
Crispy Chinese spring roll pastry with Asian vegetables, glass noodles and mango chutney	
Vegetables tempura  	35
Light and crispy assorted vegetables served with soy and seaweed sauce	

SOUPS

Tom yum goong    (choice of chicken available)	32
Thai style spicy soup with roasted chili paste, prawns, mushrooms, lemongrass, galangal, lime leaves and coriander	
Hot and sour chicken soup 	28
Soya sauce and black vinegar base soup with soft tofu, carrots, shitake mushrooms, cabbage and egg	
Chicken wonton soup 	26
Clear light soup with parcels of chicken, pakchoi and spring onions	
Tom kha gai 	27
Chicken soup with coconut milk, mushrooms, tomatoes and Thai herbs	
Pho bo Vietnam	29
Traditional Vietnamese soup with sliced beef, vegetables and rice noodles	



**THE PLANET
WISHES YOU
"BON APPETIT!"**



These dishes comply with guidelines on a balanced diet



These dishes use locally sourced products



These dishes comply with vegetarian diet



Seafood



These dishes contains nuts or nut products



Spicy



Very spicy

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Miso soup	(V) (S)	28
Tofu, mushrooms, wakame seaweed and spring onions		
Phak soup	(V) (S)	28
Clear mixed vegetables soup with lemongrass		

SALADS

Yum raum mit talay	(S) (S)	45
Spicy salad with shrimps, squid, fish, green mussels, spring onions, tomatoes, celery finished with Thai chili paste and lemon garlic dressing		
Laab ped		43
Layered aromatic duck, Thai herbs, tomatoes, grilled eggplant, crushed roasted rice, dried chili and citrus dressing		
Som tam	(N) (S)	36
Our version of the famous Thai salad made with carrots, green papaya, tomatoes, green beans, crushed peanuts with chili and lime juice		
Yasai salad	(N) (S)	36
Mixed lettuce, tomatoes, avocado, cucumber and yuzu dressing		

WOK

Goong pad prik pow	(S)	60
Stir fried prawns with basil leaves, onion, red chili, bamboo shoot, green pepper corn, long beans in Thai chili paste sauce		
Sweet and sour prawns	(S)	60
Stir fried prawns with vegetables in sweet and sour sauce		
King prawns	(S)	65
Wok fried prawns with sugar peas, ginger and scallion sauce		
Tom rang bo toi	(S)	60
Wok fried prawns, flavoured with five spices, garlic, yellow bean sprouts and scallion		
Sambal goreng samudra	(S)	69
Stir fried prawns, green mussels and squid with sambal chilli sauce and shrimp paste		
Japanese scallop	(S) (S)	60
Wok fried scallop with trio of bell peppers and black bean sauce		
Kung pao chicken	(N)	55
Wok fried chicken strips with roasted cashew nut and Szechuan chili oil		
Chicken cashew nut	(N)	55
Stir fried chicken with mixed bell pepper, white mushrooms and sugar peas in cashew nut sauce		
Honey lemon chicken		55
Crispy panko crumbed chicken breast with honey, lemon, ginger, and star anise glaze		



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
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Gai phad bai gra prow	 	55
Wok fried chicken breast with Thai chili and hot basil leaves		
Ga saw sa ued	 	55
Vietnamese style stir fried chicken breast with lemon grass, turmeric, black pepper and red chili		
Lychee Duck		65
Stir fried aromatic duck, lychees, turkey ham, water chestnut, steamed pak choi and celery sauce		
Vit xao la hung		65
Wok fried duck breast with sweet basil and pepper sauce		
Nua pad prik tai dum		60
Stir fried beef with mushrooms, bell peppers and red onion in black pepper sauce		
Crispy chili beef		60
Wok fried Szechuan style crispy beef with carrots, pepper and scallion tossed with sesame seeds		
Beef with broccoli		60
Stir fried beef with broccoli, carrots, shitake mushrooms in Chinese hoisin sauce		
Mongolian lamb		65
Stir fried marinated lamb, bell peppers, onion, jelly mushrooms, sugar peas and asparagus in Mongolian sauce		
Kung pao tofu	  	45
Wok fried tofu with roasted cashew and Szechuan chili		
7 jewels		40
Stir fried broccoli, cauliflower, carrots, shitake mushrooms, baby corn, snow peas in garlic soy sauce		
Pad pak boong fai daeng	 	40
Stir fried morning glory with chili, garlic, onion and soya sauce		
Wok fried pak choi	  	35
Pak choi tossed with ginger, red chili, onion and soya sauce		
Snow peas chilli miso	 	35
Snow peas with chili and miso sauce		



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SIGNATURE

Plaa nueng buay 	75
Steamed salmon with Asian plum, ginger, shitake mushrooms and scallion	
Pan fried seabas 	75
Seabass with mango and jalapeno salsa, daikon radish salad and yuzu dressing	
Salmon teriyaki 	75
Salmon teriyaki with bean sprouts, sugar peas, jelly mushrooms, carrots, pak choi and cabbage, cooked in teppan style	
Tori tonkatsu 	59
Deep-fried panko crumbed chicken with light tonkatsu and coconut curry sauce	
Toriniku roll	59
Battered chicken breast stuffed with cream cheese, carrots, mushrooms, and namban sauce	
Japanese style braised beef burger	55
Beef burger in Japanese fruit sauce, mushrooms, carrots, onion, sugar peas topped with melted cheddar cheese	
Lamb shank  	72
Malaysian Penang curry with braised lamb shank, trio of bell peppers and peanut	

SUSHI PLATTERS

Sashimi plate (2piece each) 	12 pcs	89
Sake, Maguro, Hamachi, Tako, Unagi, Kani		
Nigiri plate 	12 pcs	79
Sake, Maguro, Ebi, Tamago, Unagi, Hamachi		
Satori platter 	18 pcs	99
Maguro, Hamachi, Tako sashimi; Tobiko, Unagi nigiri; California, Spicy maguro maki		

Sashimi (3 pieces)		Nigiri Sushi (2 pieces)	
Sake (Salmon)	29	Sake (Salmon)	24
Maguro (Tuna)	29	Maguro (Tuna)	24
Tako (Octopus)	27	Tako (Octopus)	22
Unagi (Grilled eel)	29	Unagi (Grilled eel)	24
Hotate (Scallop)	32	Hotate (Scallop)	25
Tamago (Sweet omelet)	20	Tamago (Sweet omelet)	15
Ebi (Prawn)	28	Ebi (Prawn)	24
Kani (Crabstick)	24	Kani (Crabstick)	20
Himachi (Yellow tail)	32	Himachi (Yellow tail)	25



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MAKI (Sushi Roll)

	4pcs	8pcs
Prawn tempura maki (S) (N)	28	50
Prawn tempura, avocado, mayonnaise, Teriyaki sauce, spicy mayonnaise		
California maki	26	45
Crab, avocado, cucumber, mayonnaise, roe		
Unagi maki	28	50
Grilled eel teriyaki, cucumber, avocado, pickled carrot		
Smoked salmon maki	28	50
Smoked salmon, Philadelphia cheese, beet root, avocado and tobiko		
Katsu maki	26	45
Crumb chicken katsu sauce red chilli cilanto		
Spicy maguro maki	28	50
Fresh tuna, cucumber, mango, pepper sauce		
Sake maki	28	50
Crab stick, avocado, cucumber, Philadelphia cheese, salmon slices, tobiko		
Yasai maki	22	40
Avocado, sun dried tomato, pickled carrot, cucumber sesame seed and hoisin sauce		

CURRY

Gang ruam	(S) (N)		65
Scallops, mussels, prawns, squid Thai curry with pineapple, sweet basil and kaffir lime leaves			
Gang kiw wan gai	(N)		60
Chicken in green curry with young coconut meat, water chestnut and bamboo shoot			
Gang ped yang	(N)		60
Roasted duck, lychees, grape, apple, sweet basil and red chilli in red curry			
Penang nue	(N)		55
Penang beef curry with cashew nut and Thai eggplant			
Boom bai curry	(N)		55
Royal Thai beef curry with cucumber and spices			
Gang masaman pak	(N) (V)		45
Masaman seasonal vegetables curry			



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NOODLES

- Pad Thai goong (N) (S) 50
Thai style rice noodles with prawns, chives, bean sprouts, fried tofu, sweet radish in tamarind honey sauce and egg
- Yaki soba (S) 45
Soba noodle with chicken, prawns and vegetables, Japanese katsu and soya sauce
- Singaporien noodles (S) 45
Wok fried vermicelli with prawns, chicken, vegetables and light curry sauce
- Pad siew 45
Stir fried thick rice noodles with kale soya sauce, chicken and egg

RICE

- Cantonese fried rice (S) 40
Wok fried rice with prawns chicken and vegetables
- Khoa phad sabparot (S) 40
Pineapple fried rice with turkey ham, prawns, raisin and egg, flavored with curry powder
- Egg fried rice 35
Chinese fried rice with egg
- Yasai chan (V) 35
Stir fried Japanese rice with tofu, spring onion, sweet corn, carrots, bell peppers and Japanese soya sauce
- Steamed jasmine rice 16
Steamed Japanese rice 16

DESSERT

- Japanese green tea tiramisu 45
Mascarpone cream cheese layered with green tea infused ladyfinger biscuit, lime-mint jelly and raspberry coulis
- Mango sticky rice (N) 35
Sticky rice cooked in coconut milk, caramelized lychee and mango ice cream
- Dagar gulung (N) 35
Green pandan crepes, palm sugared coconut & jackfruit filling with caramel fudge sauce
- Honey fried noodles 35
Deep fried rice noodles nest, homemade caramel fudge ice-cream
- Seasonal sliced fruit 40
- Ice Cream and Sorbet (3 scoops) 30
Vanilla ice cream, chocolate ice cream, strawberry ice cream, caramel ice cream, Lime sorbet, mango sorbet



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WOK-TAILS

Frozen Sake Berry Sake, strawberry liqueur, vodka, strawberry syrup, fresh strawberry	59
Tom Yam Sip Vodka, lemon grass, galangal, fresh lime juice, lime leaf, Thai green chilli split, carrot juice	59
Red Dragon Gin, sake, watermelon	59
Mud Skiing Soju Soju, vodka, tia maria, plain yogurt, chocolate syrup, nut mug powder	59
Royal Saketo Sparkling Sake, Midori, vodka, fresh seasonal fruits, mint, white sugar	149

EVER GREEN CLASSICS

Sencha Saketini Sake, gin, Japanese green tea	49
Cosmopolitan Vodka, Triple Sec, cranberry juice, lemon juice	49
Singapore Sling Gin, cherry Brandy Liqueur, Cointreau, Benedictine, lime juice, grenadine syrup, Angostura bitters, soda	49
Margarita Tequila, Triple Sec, lemon juice	49
Caipirinha Cachaca, lime wedges, brown sugar	49
Daiquiri White rum, fresh lemon juice, sugar syrup	49
Mojito White rum, fresh mint leaves, lime wedges, sugar syrup, soda	49
Mai Tai White rum, dark rum, Cointreau, Amaretto, grenadine, pineapple juice	49
Pina Colada White rum, Malibu, coconut cream, pineapple juice, sugar syrup	49
Godfather Scotch whisky, amaretto	49
Old Fashioned Bourbon, lime juice, sugar, bitter, soda (optional)	49

SAKE SELECTION

Sparkling			149
Gekkeikan Kyoto (25cl)			
Daiginjo/Junmai Daiginjo			129
Crescent Daiginjo(13.5 cl)			
Ginjo/ Junmai Ginjo			216
Kyoto Fountain Ginjo (30 cl)			
Junmai/Tokubetsu Junmai			129
Full Moon Junmai (13.5 cl)			
Tokubetsu Honjozo			179
Sword of the Sun Tokubetsu Honjozo (30 cl)			
Nigori			149
Gekkeikan Nigori (30cl)			
Flavored Sake			109
Kirei Peach (13.5 cl)			
Sochu	75 cl	3Cl	
Black Warrior Mugi Shochu	559	29	
8000 Generations Kome Shochu	559	29	
Umeshu	12.5 cl	50cl	
Godo Umeshu (TTP)	79	259	

BEER BARREL



	½ PINT	PINT
Kirin Ichiban	35	49

BEER BOTTLE



Chang	39
Singha	39
Tsingtao	39
Asahi	39
Tiger	39
Peroni	39
Corona	39
Strongbow	39
Hofbrau Weissbier	49
Guinness	49

HOUSE GRAPES SELECTION

CHAMPAGNE

		
	15Cl	75Cl
Moët & Chandon Brut Imperial NV - France	149	899
Golden straw yellow colour, green apple and citrus fruit bouquet, white fleshed fruits (pear, peach, apple) on the palate		

SPARKLING

		
	49	199
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		

Bin 30 Rose, Lindeman's — Australia	59	299
A fresh, lively, full flavoured sparkling rose, strawberry and cherry fruit with creamy texture, soft and dry finish with lingering flavours		
Martini Asti Spumante — Italy	79	399
Sweet, light bodied, refreshing and fruity with a youthful character		
		
WHITE	15CI	75CI
Cuvee Sabourin Chardonnay — France	39	199
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	39	199
Rich and creamy white fresh nectarine, peach and melon flavours with hints Of vanilla oak		
Frontera Sauvignon Blanc — Chile	39	199
This light-bodied wine is a clean and crisp, with lemon and peach flavour and a brisk, dry finish		
Antares Sauvignon Blanc — Chile	39	199
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		219
Exotic tropical fruit salad aroma and flavours, a mouth filling palate & rich fruity finish		
Pinot Grigio Lamberti — Italy		279
Full bodied and zesty, this is a classic dry pinot grigio		
		
RED	15CI	75CI
Cuvee Sabourin Shiraz — France	39	199
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	39	199
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	39	199
The colour of the wine is a deep, garnet red with aromas of cherries and blackberries		
Antares Merlot - Chile	39	199
Fresh, full, easy drinking merlot with fruit aromas, velvety smooth with flavours of strawberries and plums on the palate		
Valpolicella, Folanari — Italy		219
The spicy, cherry accents are much the same, with slightly more weight		
Numero 1 Bordeaux, Dourthe — France		279
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



5CI



75CI

Cuvee Sabourin Rose — France

39

199

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

39

199

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



37.5CI

DESSERT

Brown Brother, Orange Muscat & Flora — Australia

299

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

APERITIF

6CI

Martini Bianco, Rosso & Extra Dry

39

Ricard

39

Pernod

39

Campari

39

SHERRY

6CI

Harveys Bristol Cream

39

JAPANESE WHISKY

BOTTLE

3CI

Nikka Blended

999

49

Santory Chitra Single Grain

1299

59

WHISKY

BOTTLE

3CI

Dewar's White Label

799

39

Johnnie Walker Red Label

799

39

Johnnie Walker Black Label 12 Years

999

49

Chivas Regal 12 Years

999

49

Knob Creek

999

49

Jack Daniel's

999

49

John Jameson

999

49

Glenfiddich 18 Years, Speyside

1499

69

COGNAC

Hennessy V.S

49

Hennessy V.S.O.P

59

VODKA

BOTTLE

3CI

Skyy

799

39

Smirnoff

799

39

Absolut

799

39

Ciroc

1999

59

Belvedere

1999

59

Grey Goose

1999

59

GIN	BOTTLE	3CI
Gordon's	799	39
Bombay Sapphire	799	39
Tanqueray No. Ten	999	49
Hendrick's	999	49

TEQUILA

Patrón XO Café	799	39
Jose Cuervo Tenamba	799	39
Conquistador Silver	799	39
Patrón Añejo	999	59

RUM

Bacardi Superior / Black	799	39
Captain Morgan White / Black	799	39
Captain Morgan Spiced	799	39
Havana Club Añejo Reserva	799	39

LIQUEUR

Lichiko Yuzu Liqueur		39
OkadaYa Pear Liqueur		39
OkadaYa Red Moon Shiso Liqueur		39
Malibu		39
Grand Marnier		39
Southern Comfort		39
Sambuca (Black & White)		39
Baileys		39

DIGESTIVE

Jägermeister		39
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MIXED DRINKS

Bacardi Breezers		39
Orange, Pineapple, Water Melon		
Smirnoff Ice		39

MOCKTAILS

Thai Marry		29
Lemon grass, galangal, fresh lime juice, salt, lime leaf, Thai green chilli split, tomato juice		
Shirley's Temple		29
Grenadine, fresh lime, lemonade		
Japanese Ice Tea		29
Japanese Green Tea, lemon juice, honey, carrot juice		
Chai Smoothie		29
Milk, instant tea, yogurt, cinnamon, cardamom, cloves, simple syrup		
Crunchy Niyog		29
Mash Melon, kiwi, corn flakes, coconut cream		
Asian Seasonal Blend		29
Asian seasonal fresh fruits blend		

JUICES

Freshly Squeezed

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

29

Chilled Juices

Apple/Mango/ Orange/ Pineapple / Tomato/Cranberry

19

MILK SHAKES

Vanilla / Chocolate / Strawberry / Banana

29

FLAVOURED DRINKS

Ice Tea Peach / lemon (Lipton)

19

Fresh lemon Ice Tea

19

Fresh lime soda / Water

19

SOFT DRINKS

Pepsi / Diet Pepsi

19

Mirinda

19

Seven Up / Seven Up free

19

Ginger ale / Evervess Tonic / Bitter lemon

19

Red bull / Red bull sugar free

26

STILL & SPARKLING

Voss Still

375 ml

39

800 ml

59

Voss Sparkling

375 ml

39

800 ml

59

Evian

500 ml

19

1000 ml

32

Perrier

330 ml

19

San Pellegrino

500 ml

29

Emirates Still

500 ml

16

1500 ml

25

COFFEE

Espresso

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

20

Double Espresso

Two perfect shots of rich espresso

22

Cappuccino

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

22

Long Black Coffee

American style coffee, rich and full bodied

20

Café Latte

Espresso with steamed milk, lightly topped with foam

22

Turkish Coffee

Finely ground double boiled, served at your desired sweetness

22

HOT CHOCOLATE

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

22

TEAS & INFUSIONS

Wok & Co Premium Selection

Jasmine Haze/Chamomile Breeze

Jasmine Pearl/Oriental Princess/ Sencha Zen/Fancy Oolong

Emirates Spice/ Moroccan Nights /

29

Other Tea Selection

English breakfast / Earl grey / Darjeeling

Green tea with jasmine / Chamomile /Peppermint

22

wok AND
CO

قائمة
