

# Miss Wang

## TO START

### **KHAO SOI (N) / 38**

Thai Chicken soup with egg noodles

### **TOM YUM KUNG / 38**

Authentic Thai style soup with shrimp, galangal, lime, lemongrass, chili & shiitake mushrooms

### **PLA GUNG MAPRAOW KRUT (N) / 46**

Marinated Prawn Salad with grated Coconut

### **CHOW MEIN SALAD (V) / 38**

cabbage salad with crispy noodles, celery, almonds, cranberries, orange, mandarin, carrot, spring onion & bean sprouts tossed with chow mein vinaigrette

## DUMPLINGS

Served with soy sauce & sweet chili

### **CHICKEN & SHIITAKE MUSHROOM / 33**

With coriander, soya sauce & honey

### **KIMCHI (V) / 28**

Chinese cabbage, soy beans sauce, chili paste & tofu

### **PORK & SHRIMPS PAN FRIED**

### **DUMPLINGS (P) / 38**

## STANDOUT BITES

### **VIETNAMESE SPRING ROLLS (N) / 39**

Prawns, glass noodles, peppermint & peanuts wrapped in rice filo

### **CRISPY FRIED CALAMARI / 39**

Served with wasabi mayo

### **HUNAN STYLE CHICKEN WINGS / 36**

Marinated with Sichuan pepper, hoisin sauce & sesame oil

### **CHICKEN SATAY (N) / 39**

Served with peanut sauce

### **HONEY GARLIC BBQ GRILLED SHRIMPS WITH FRIED ZUCCHINI (D)(N) / 59**

### **VEGETABLE TEMPURA (V) / 25**

Served with warm Japanese's tempura sauce & togarashi mayo

### **SAKE BBQ PORK SKEWERS (P)(A) / 52**

Cooked with our secret marination

### **CRISPY PATA (P)(A) / 59**

Crispy deep fried pork knuckles served with "Mang Tomas" sauce and soya chili vinegar sauce.

## MISS WANG LOVES

### **CRUNCHY VOLCANO SHRIMPS / 49**

rock shrimps coated with our signature sauce

### **THAI RED CURRY WITH CHICKEN & SHRIMPS / 69**

### **THAI FLAT BREAD (N) / 42**

chicken slices, peanut sauce, Asian vegetables topped with mozzarella

### **BAO BAN & PULLED PORK SLIDERS (P)(D) / 34**

### **THAI GINGER & GARLIC NOODLES (V)(N) / 51**

### **CLASSIC LUMPIANG SHANGHAI (P) / 37**

pork spring rolls accompanied by sweet & sour sauce

## MAINS

### **STREET PAD THAI (N) / 46**

rice noodles served with chicken and bean sprouts

### **TERIYAKI GRILLED CHICKEN / 59**

chicken thigh marinated over-night in homemade teriyaki sauce

### **GRILLED SALMON (A) / 82**

wild mushrooms flavored with yuzu and miso mustard

### **KOREAN BEEF SHORT RIBS / 79**

slow cooked to perfection

### **RAMEN NOODLES (V) / 40**

flavored in red curry & coconut milk, with marinated mushrooms & fried tofu

## SIDES

### **SWEET POTATO FRIES (V) / 17**

### **EGG FRIED RICE (V) / 15**

### **STEAMED RICE (V) / 15**

### **SPICY PICKLED KIMCHI (V) / 15**

## SWEETS

### **VIETNAMESE BANANA CAKE (A) / 27**

drizzled with rum sauce

### **SWEET STICKY RICE WITH MANGO (N) / 27**

### **GREEN TEA AND PISTACHIO CAKE (D) / 30**

### **SELECTION OF SORBETS / 30**

Asian inspired flavors

WE ARE ALLERGEN AWARE. If you suffer from any allergy please notify the service staff.

Legend: Contains Alcohol: (A), Contains Nut: (N), Pork: (P), Vegetarian: (V)

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# Taste of Asia



## Sake

	1/2	
<b>GEKKEIKAN SPARKLING SAKE 250ML</b> Gekkeikan, Kyoto, Japan Rice variety : Nihonbare	150	
<b>GEKKEIKAN JOSEN KARAKUCHI HONJOZO 250ML / 500ML</b> Gekkeikan, Kyoto, Japan Rice variety : Nihonbare	100	175
<b>DAIGINJO/ JUNMAI DAIGINJO</b> Ultra-premium sake. Elegant & complex with fruity or floral flavors & aromas		
<b>SOUL OF THE SENSEI MUROKA JUNMAI DAIGINJO 720ML</b> Doi, Shizuoka, Japan Rice variety : Yamada Nishiki		800
<b>KIKU MASAMUNE KIMOTO JUNMAI 500ML</b> Kiku Masamune, Hyogo, Japan Rice variety : Aiama	390	

## Spirits

		
<b>SHOCHU (TRADITIONAL JAPANESE SPIRIT)</b>		
<b>BLACK WARRIOR MUGI SHOCHU</b>	30	550
<b>UMESHU (TRADITIONAL JAPANESE PLUM LIQUEUR)</b> Kanjuku Genshu Umeshu Ingredients: Plum/ Brown Sugar Shochu	32	600
<b>JAPANESE WHISKY</b>		
<b>YAMAZAKI</b>	110	2200
<b>SUNTORY KAKUBIN WHISKY</b>	45	950
<b>JAPANESE SINGLE MALT WHISKY</b>		
<b>HAKUSHU RESERVE 12YO</b>	72	1300
<b>KOREAN SOJU</b>		
<b>CHUM CHURUM SOJU</b>	30	165

## Beer

		
<b>BOTTLE</b>		
<b>SINGHA 330ML - THAILAND</b>		41
<b>TSINGTAO 330ML - CHINA</b>		41
<b>KINGFISHER 330ML - INDIA</b>		41
<b>KIRIN ICHIBAN 33CL - JAPAN</b>		41
<b>ASAHI 33CL - JAPAN</b>		41
<b>TIGER 33CL - SINGAPORE</b>		41
<b>JAPANESE CRAFT BEER</b>		
<b>HITACHINO NEST - WHITE ALE</b>		41
<b>DRAUGHT</b>		1/2
<b>ASAHI - JAPAN</b>	48	27
<b>MISS WANG BEER</b>	39	
<b>KIRIN ICHIBAN - JAPAN</b>	44	24
<b>SAN MIGUEL - PHILIPPINES</b>	44	25

## Cocktails

<b>FIRE STARTER / 44</b> vodka, coconut syrup, lemongrass, lime leaf, ground chili, galangal, sugar syrup
<b>DRAGON THIRST / 44</b> rum, ginger beer, dragon fruit, agave syrup, lime juice
<b>TROPICAL STORM / 44</b> dark rum, malibu rum, ginger beer, lime, pineapple juice, cilantro
<b>SPICED MANGO MASTI / 44</b> vodka, mango nectar, agave, fresh lime juice, jalapeños
<b>CHI-CHI FROZEN / 44</b> vodka, blue curaçao, coconut syrup, pineapple juice
<b>YUZU MARGARITA / 44</b> tequila, yuzu fruit puree, sweet & sour mix

## Wine



### WHITE

<b>HARDY'S RIDDLE SAUVIGNON BLANC</b>	43	190
Hardy's, Australia <i>Grape variety: Sauvignon Blanc</i>		
<b>ANTARES CHARDONNAY</b>	45	210
Santa Carolina, Chile <i>Grape variety: Chardonnay</i>		
<b>CHENIN BLANC, FISH HOEK</b>		275
Fish Hoek, South Africa <i>Grape variety: Chenin Blanc</i>		
<b>RIESLING 'DR L' QBA</b>		390
Dr. Ernest Loosen, Germany <i>Grape variety: Riesling</i>		
<b>PINOT GRIGIO IGT DELLA VENEZIE, GABBIANO</b>		290
Catello Di Gabbiano, Italy <i>Grape variety: Pinot Grigio, Chardonnay</i>		

### RED

<b>HARDY'S RIDDLE CABERNET MERLOT</b>	43	190
Hardy's, Australia <i>Grape variety: Cabernet Merlot</i>		
<b>ANTARES CABERNET SAUVIGNON</b>	45	210
Santa Carolina, Chile <i>Grape variety: Cabernet Sauvignon</i>		
<b>PINOT NOIR, ALAMOS SELECCIÓN, CATENA</b>		370
Catena, Argentina <i>Grape variety: Pinot Noir</i>		

### ROSE

<b>ROSE ANTARES</b>	45	210
Antares, Chile <i>Grape Variety: Cabernet Sauvignon</i>		
<b>E&amp;J WHITE ZINFANDEL, GALLO FAMILY</b>		275
E&J Gallo, USA <i>Grape Variety: Zinfandel</i>		

## Champagne

<b>MARQUIS DE JONCRY NV</b>		875
Joseph Perrier, France <i>Grape Variety: Chardonnay, Pinot Noir, Pinot Meunier</i>		
<b>VEUVE CLICQUOT YELLOW LABEL</b>		990
Veuve Clicquot, France <i>Grape Variety: Chardonnay, Pinot, Noir, Pinot Meunier</i>		

## Breezers & RTDs

WATERMELON / 42

PINEAPPLE / 42

ORANGE / 42

SMIRNOFF ICE / 42

## Whisky

### SCOTCH WHISKY

		$\frac{1}{2}$	
<b>JOHNNIE WALKER RED LABEL</b>	39	415	650
<b>J &amp; B RARE</b>	40		690
<b>JOHNNIE WALKER BLACK LABEL</b>	43	495	900
<b>CHIVAS REGAL 12YO</b>	45	495	900
<b>ROYAL SALUTE</b>	135		2650
<b>JOHNNIE WALKER BLUE LABEL</b>	135		2650
<b>CANADIAN WHISKY ROYAL CROWN</b>	39		675
<b>IRISH WHISKEY JOHN JAMESON</b>	41		750
<b>BOURBON WHISKEY JIM BEAM</b>	41		675

### TENNESSEE WHISKEY

<b>JACK DANIEL'S</b>	45	425	790
<b>JACK DANIEL'S SINGLE BARREL</b>	55		1050

### SINGLE MALT WHISKY

<b>GLENFIDDICH SPECIAL RESERVE 12YO</b>	43		840
<b>MONKEY SHOULDER</b>	43		800

## Cognac & Brandy

<b>THREE BARRELS BRANDY</b>	39		620
<b>COURVOISIER VS</b>	47		850
<b>REMY MARTIN VSOP</b>	65		1090
<b>REMY MARTIN XO</b>	135		2650

## Rum

<b>MATHUSALEM RUM</b>	39		600
<b>CAPT MORGAN BLACK LABEL</b>	40		675
<b>CAPT MORGAN SPICED RUM</b>	41		690

## Gin

<b>GORDON'S DRY</b>	39		650
<b>TANQUERAY NO.10</b>	42		790
<b>HENDRICK'S</b>	42		790

## Vodka

SMIRNOFF RED	39	620
CIROC	48	970
BELVEDERE	59	1090
GREY GOOSE	59	1090

## Tequila

JOSE CUERVO ESPECIAL SILVER	39	650
JOSE CUERVO ESPECIAL GOLD	39	650
JOSE CEURVO PLATINO	48	990
PATRON XO CAFÉ	40	690
PATRON SILVER	48	900

## Digestif

SAMBUCA ROMANA SILVER	39	650
SAMBUCA ROMANA BLACK	38	650
JÄGERMEISTER	42	765

## Liqueur

AMARETTO DISARONNO / 33	ARCHERS PEACH SCHNAPPS / 33
BAILEYS ORIGINAL / 36	MIDORI / 33
DRAMBUIE / 38	KAHLÚA / 33
TIA MARIA / 33	SOUTHERN COMFORT / 33
MALIBU / 33	

## Classic Cocktails

<b>OLD FASHIONED</b> / 52 bourbon, angostura bitters, orange peel, sugar cube
<b>CAIPIRINHA TWIST</b> / 42 cachaça, lime, starwberry, sweet basil leaf, simple syrup
<b>SINGAPORE SLING</b> / 42 gin, cherry brandy, cointreau, pineapple juice, lemon juice, angostura bitters
<b>KAFFIR LIME MOJITO</b> / 42 rum, kaffir lime, mint leaves, sugar, soda
<b>MAI TAI</b> / 42 light rum, dark rum, orange curacao, amaretto, pineapple juice, sweet & sour mix
<b>COSMOPOLITAN</b> / 42 vodka, cointreau, cranberry juice, lime juice, sugar syrup

## Shooters

<b>AFTER EIGHT</b> / 35 tia maria, crème de menthe, baileys	<b>SKULL CRUSHER</b> / 35 bourbon, black sambucca
<b>JAGERBOMB</b> / 58 jägermeister, redbull	<b>SAKE BOMB</b> / 45 sake, japanese craft beer
<b>SOJU BOMB</b> / 45 chum churum soju, japanese craft beer	

## Mocktails

<b>ASIAN PASSION</b> / 35 cucumber, chili, pineapple juice, lychee juice
<b>LYCHEE WATERFALL</b> / 35 lychee, watermelon, mint leaves, lime juice, cranberry juice
<b>APPLE MOJITO</b> / 35 mint leaves, apple wedges, apple juice
<b>LEMONGRASS MOJITO</b> / 35 lemongrass, mint leaves, sugar syrup, dash of soda

## Refreshments

<b>SOFT DRINKS</b> / 20 Pepsi, Diet Pepsi, Mirinda, 7 Up, Mountain Dew
<b>FRESHLY SQUEEZED JUICES</b> / 30 Cocktail, Pineapple, Orange, Watermelon, Apple
<b>ENERGY DRINK RED BULL</b> / 37
<b>LOCAL MINERAL WATER 600ML / 1.5LTR</b> / 15 / 20
<b>PERRIER SPARKLING WATER 330ML</b> / 27

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