

DIM SUM 點心

CSB

char siu, mexican topping 2pcs / 10.

GRANDPA'S FUN GUO

chicken, truffle, bamboo 3pcs / 10.

FRENCH ONION SPRING ROLL

beef short rib, caramelized onions, emmental mornay 3pcs / 11.

CHILI CRAB SIU MAI

flower crab, pork, shrimp, singapore chili sauce 4pcs / 12.

KALBI BEEF BAO

beef short rib, kimchi, kewpie 2pcs / 12.

LO BAK GO

pan seared turnip cake, chorizo, har mi, pat chun vinegar 8pcs / 12.

CHOI 菜

VEGETABLES

SPICY CUCUMBER SALAD

sichuan soy, thai chili, sesame, radish 8.

BRUSSELS SPROUTS

deep fried, korean soy glaze, puffed wild rice 12.

WOK FRIED BOK CHOY

mirin, yamasa soy sauce, curry leaves, thai chili, singapore crunch 12.

ROASTED BEETS

miso butterscotch, d'affinois cheese, pistachios, beet powder 13.

SIU 小

SMALL

SALMON MI-CUIT

tom yum gai, chili oil, kaffir lime leaf, toasted pepitas 20.

CRISPY BLACK BEAN TOFU

shimeji mushroom, garlic, roasted red pepper, sesame 12.

LAMB CROQUETTES

braised lamb shank, russet potato, charred onion, lamb curry 15.

POPCORN SHRIMP

prawn crusted nobashi shrimp, sweet sambal glaze 16.

STEAK TATAKI

seared 5oz flat iron, sichuan ponzu, pickled shimeji, crispy shallot, ginger scallion vinaigrette 19.

XO WONTONS

prawn filling, chili crunch, pickled carrot, celery, dry chili 15.

SLOW COOKED OCTOPUS

gochujang glaze, rösti, thai basil, kimchi 22.

DAI 大

LARGE

R&D FRIED RICE

mushroom XO, porcini butter, maitake, smoked portobello, olive leaf, enoki branch, coconut rice 25.

SICHUAN BONE MARROW

braised short rib, sichuan gremolata, fermented chilies, housemade sourdough 24.

FRIED CHICKEN

karaage style, nori mayo, scallions 22.

BLACK PEPPER CHOW MEIN

singaporean black pepper, tiger prawns, bean sprouts, bok choy, bell pepper, egg noodles 25.

@WOK_LOBSTER

butter poached tail, crispy cajun claws, lobster dashi, sweet corn purée, vermicelli, lobster chip 65.

BEST DUCK IN THE CITY

whole roasted pekin duck, roasted garlic hoisin, cucumber, leeks, steamed baos 90.
add steamed baos +4
add extra cucumber, leeks & hoisin +2.
(requires 24 hours notice)

TIM BAN 甜品

DESSERT

MILLE-FEUILLE

phyllo, jasmine tea, valrhona white chocolate, salted lemon caramel, compressed apple 14.

MATCHA LAVA CAKE

valrhona dark chocolate, organic matcha, toasted brown rice ice cream 14.

PROFITEROLES

pandan, mascarpone, cream cheese 10.

ICE CREAM

two scoops of black sesame, mango, ginger, red bean or matcha 5.

HEAD CHEF/PARTNER: **ERIC CHONG**

CHEF DE CUISINE: **AUSTIN GRADY**

Please make us aware of any food allergies, as there may be ingredients that are not listed.