



Discover the perfect blend of flavors, ambiance, and hospitality at Asian Wok Restaurant. Our menu celebrates the finest Asian culinary traditions, prepared with care and passion to delight your palate.

Dine over shimmering waters and beneath a blanket of stars, where every bite is paired with an unforgettable view. Whether it's a romantic dinner, a special celebration, or simply a desire to indulge, our team is here to ensure an evening of unparalleled quality and service.

Let the serene surroundings and exquisite flavors transport you to a world of elegance and tranquility.

Join us for dinner and create memories that last a lifetime.

Reserve your table today!

À LA CARTE MENU

APPERTIZER

ASIAN WOK SALAD

Leaves, cabbage, bean sprouts, mandarin orange, water-chestnuts wasabi peas, miso ginger, vinaigrette

SMALL

LARGE

YUM SOM-O NUA POO

Thai style salad with pomelo, roasted coconut, crab, tamarind

SMALL

LARGE

VIETNAMESE DE-BONED CHICKEN WINGS

Stuffed with pork and shrimp, Nuoc cham sauce

AGEDASHI TOFU

Silken tofu, vegetarian dashi stock, daikon

SOFT SHELL CRAB TEMPURA

Nam jim dip


SOUP

SEAFOOD TOM YUM SOUP

Kaffir lime, lemon grass, ginger, coriander, chili



DAN DAN NOODLE SOUP

Rice noodles, bok choy, beansprouts

 - Suitable for Vegetarian

GF - Gluten Free

 - Mild

  - Spicy

IN CASE OF SPECIAL DIETARY OR ALLERGIES TO SPECIFIC INGREDIENTS,
PLEASE LET US KNOW

À LA CARTE MENU

MAIN COURSE

CRISPY SWEET AND SOUR REEF FISH

Sweet peppers, onions, baby sweet corn, pineapple, tangy sweet and sour sauce

THAI RED CURRY WITH CHICKEN 🌶️

Chicken, vegetables and coconut milk

THAI RED OR GREEN CURRY WITH VEGETABLES 🌿🌶️

Choice of Asian vegetables

CHICKEN SIZZLING PLATTER

Chinese cabbage, sweet peppers, cashew nuts, hoisin sauce

VEGETABLE SIZZLING PLATTER 🌿

Daikon, bok choy, Chinese cabbage, baby sweetcorn, beansprouts, Cantonese sauce

BEEF SIZZLING PLATTER

Broccoli, onion, beansprouts, dark soya sauce

SEAFOOD SIZZLING PLATTER

Tuna, tiger prawns, squid and scallops, mentsuyu sauce

STIR FRIED SZECHUAN LOBSTER 🌶️

Ginger, scallion, rice wine, soy, hoisin, chili

THAI RED CURRY WITH SEAFOOD 🌶️

Mussels, shrimp, fish fillet, squid and vegetables

All above main course dishes are served with steamed jasmine rice, fried rice or stir fried noodles

🌿 - Suitable for Vegetarian GF - Gluten Free 🌶️ - Mild 🌶️🌶️ - Spicy

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À LA CARTE MENU

SASHIMI 70 gm

SALMON SASHIMI

TUNA SASHIMI

REEF FISH SASHIMI

SCALLOP SASHIMI

NIGIRI 4 pcs

TUNA NIGIRI

REEF FISH NIGIRI

SALMON NIGIRI

TIGER PRAWN NIGIRI

MAKI 4 pcs

TUNA MAKI

REEF FISH MAKI

SALMON MAKI

SUSHI 4 pcs

SALMON ABURI ROLL

PRAWN TEMPURA ROLL

CALIFORNIA ROLL

AVOCADO CUCUMBER AND MANGO ROLL ✓

TERIYAKI TOFU ROLL ✓

Accompanied with lime, wasabi, soya sauce, pickle ginger

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🌶️ - Mild

🌶️🌶️ - Spicy

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À LA CARTE MENU

NOODLE

CHICKEN PAD THAI 🌶

Chicken, rice noodles, vegetables and pad Thai sauce

SEAFOOD PAD THAI 🌶

Squid, shrimp, mussels, scallops

YAKISOBA NOODLE BOWLS

Stir fried buckwheat noodles, garlic and chili sauce

CHICKEN 🌶

PRAWN

VEGETABLE 🌱🌶

🌱 - Suitable for Vegetarian

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🌶🌶 - Spicy

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À LA CARTE MENU

DESSERTS

ICED KAFFIR LIME TART

Homemade cinnamon ice cream

HOMEMADE GREEN TEA SORBET

with lychees

THAI SWEET STICKY RICE & MANGO

served with coconut ice cream

JAPANESE MOCHI ICE CREAM

Mango, Green Tea and Coconut wrapped in mochi rice dough

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TEPPANYAKI OVER WATER

EXPERIENCE DINING LIKE NEVER BEFORE

Prepare for an evening of unforgettable culinary artistry as our master Teppanyaki chefs dazzle you with their skills, stories, and flames—over a stunning waterside setting.

WHY JOIN?

Interactive Chef's Show: Watch as our chefs perform jaw-dropping tricks while crafting delectable dishes right in front of you.

Exquisite Pairings: Savor our curated selection of champagnes, wines, cocktails, and mocktails designed to complement your meal.

Create Memories: Perfect for families, friends, and couples seeking a unique experience filled with laughter, delicious food, and magic moments.

RESERVATIONS REQUIRED

Reservations required before 15:00 hours. Teppanyaki dinner starts at 20:00
Secure your spot today. Limited seats available!

NOTE

Other guests may join the dinner if seats are available.

For Private Teppanyaki experience, a surcharge of US\$ 50 will apply

For cancelation after 16:00hrs 50% will apply

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🌶️ - Mild

🌶️🌶️ - Spicy

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TEPPANYAKI MENU

TEPPANYAKI MENUS

SEAFOOD

Tiger prawns, reef fish, scallops, tuna, squid

MEAT

Beef tenderloin, lamb cutlet, chicken breast

SURF N TURF

Beef tenderloin and lobster

VEGETARIAN

Choice of Asian vegetables and tofu

*All menus include miso soup, Asian salad, vegetables, fried rice
and Japanese mochi ice cream*

ADDITIONAL


LAMB CUTLET 2 pcs

SCALLOPS 6 pcs

WHOLE LOBSTER TAIL 750g


TIGER PRAWNS 5 pcs

CHICKEN BREAST 120g

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 - Gluten Free

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