

WOK AND CO

Dubai's gourmards are set to have their taste buds tingling at Wok & Co, the contemporary Aisan fusion restaurant in the city's One Central district. Serving up a mouthwatering array of Oriental dishes prepared with a modern-day twist. Perfect for a quick light bite or a casual meal with friends, family or colleagues.

Operating Hours:

Breakfast 0630hrs – 1000hrs
Lunch 1200hrs – 1500hrs
Dinner 1900hrs – 2300hrs

Dress code Smart casual

SIGNATURE

- Steamed Sea Bass with Soy Sauce**   88
Steamed sea bass with spring onion, ginger, mushroom and soy sauce
- Salmon Teriyaki**   85
Salmon with yasai itame and teriyaki sauce
- Beef Shanghai**   82
Wok fried beef strips with Shanghai chilli paste
- Lamb Shank**  92
Malaysian penang curry with braised lamb shank, bell peppers and peanuts



WOK

- Goong Prik Pao**   82
Stir fried prawns with onion, red chilli, bamboo shoots, long bean and Thai chilli paste
- Sambal Gorang Samudra**  80
Stir fried prawns, mussels and squid with our version of an Indonesian sambal chilli and shrimp paste
- Prawns X.O.**  85
Wok fried prawns and vegetables with fried scallops and XO sauce
- Kung Pao Chicken**  75
Wok fried chicken, roasted cashew, carrot, onion, dried chilli and Szechuan chilli oil
- Sweet and Sour Chicken**  75
Battered chicken with mixed vegetables, lychees, pineapple in a sweet and sour sauce

- Honey Lemon Chicken**  72
Panko crumbed chicken breast with honey, lemon, ginger and star anis glaze
- Lychee Duck**  85
Aromatic duck, lychees, turkey ham, water chestnut, pak choi and celery sauce
- Chinese Steak** 85
Marinated beef fried in rich Cantonese style sauce and sautéed onion
- Crispy Chilli Beef**   80
Szechuan style crispy beef, carrots, capsicum and scallions tossed with sesame seed
- Mongolian Lamb**  85
Marinated lamb strips with seasonal vegetables in a Mongolian sauce
- Hoisin Tofu**   65
Stir fried soft tofu with mixed bell peppers, mushrooms, snow peas and cashew nuts in a hoisin sauce
- Seasonal Vegetable**  55
Wok seasonal vegetables in a yellow bean sauce
- Wok fried Pak Choi**  52
Pak choi tossed with ginger, red chilli, onion and soy sauce



NOODLES

- Pad Thai Goong**   65
Thai style rice noodles with prawns, chives, bean sprouts, fried tofu, sweet radish in tamarind honey sauce and egg
- Yaki Soba**  65
Soba noodle with chicken, prawns and vegetables, Japanese katsu and soya sauce
- Singaporean Noodles**   60
Wok fried vermicelli with prawns, chicken, vegetables and light curry sauce

RICE

- Cantonese Fried Rice**  55
Wok fried rice with prawns chicken and vegetables
- Nasi Goreng**  68
Wok fried rice, prawns, vegetables served with our sambal paste and prawn crackers
- Egg Fried Rice** 55
Chinese fried rice with egg
- Yasai Chan**  52
Stir fried Japanese rice with tofu, spring onion, sweet corn, carrots, bell peppers and Japanese soya sauce
- Steamed Jasmine Rice** 25
- Steamed Japanese Rice** 25

DESSERT

- Pandan Cheese Cake** 45
Pandan flavour baked cheese cake with fruit compote
- Sticky Date and Ginger Pudding** 45
Sticky date and ginger pudding with caramel sauce
- Lemongrass Crème Brûlée** 45
Caramelised lemongrass flavoured baked custard with nougat
- Japanese Green Tea Tiramisu** 45
Mascarpone cream layered with green tea soaked lady finger biscuit with lime and mint jelly
- Seasonal Sliced Fruit Platter** 45
Asian seasonal fresh sliced fruits
- Ice Cream and Sorbet** 45
3 scoops of seasonal house selection (vanilla ice cream, chocolate ice cream, strawberry ice cream, caramel ice cream and 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.

    

 

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