

法合传统秘方和上等新鲜食材,无论是Q结合传统秘方和上等新鲜食材,无论是Q结合传统秘方和上等新鲜食材,无论是Q过食者香辣辣麻辣锅等,匠心独创,绝对或是香香辣辣麻辣锅等,匠心独创,绝对口好汤,心里想起的是过年过节与家人好口好汤,心里想起的是过年过节与家人好人

Expect to be treated to an array of delicacies that will satisfy even the most discerning taste buds. With a combination of tested age-old secret recipes and superior ingredients, diners can expect to be awed by addictive flavour-rich soup like WWG Collagen Beauty Soup, WWG Spicy Tom Yam Soup, Spicy Nourish Mala Soup, Nourishing Drunken Chicken Soup, Vege Mushroom Soup, or Vitamin C Tomato Soup. More significantly, Wu Wang Guo celebrates togetherness and union over the enjoyment of delicious delicacies.

# 等海底 Soup Base

# A O 1

# Q弹可破三宝胶原养颜锅

# WWG Collagen Beauty Soup

养颜锅堪称工夫汤,將猪大骨、鸡骨等材料与瑤柱、花胶、海參一起熬製,过程還需廚師时时搅拌以免焦底,汤头经8小时熬制,口感浓郁顺滑, 满满的胶原蛋白更是养颜必喝。

Made from a tested age-old secret recipe, this must-have soup is boiled for 8 hours with a combination of pork and chicken bones; premium scallops; fish maw and sea cucumber. The tedious process of making this aromatic and collagen-rich soup requires chef to stir the soup continuously, so as to ensure that the soup doesn't stick to the bottom of the pot and a smooth texture is attained. Beauty junkies will be estatic to know that drinking this soup promotes healthy skin!



# A02

# 香香辣辣麻辣锅

# Spicy Nourish Mala Soup

麻辣汤底是使用熬制4小时的浓高汤,加入制成时间需要超过24小时的厨师独门秘製辣油,香气十足,另加入黨蔘、枸杞及人蔘-汉方的麻辣锅汤底入口香辣,热汗直流也绝对过瘾!

Be allured by this fragrant soup which consists of homemade chilli oil that is painstakingly made over 24 hours and a variety of herbs like Chinese Angelica root; Goji berries and ginseng. Fans of Mala will adore the punch in every mouthful as they savour this addictive soup.

# 等汤底 Soup Base



A03

花胶金瓜猪肚锅

# Pumpkin Fishmaw with Pig Stomach Soup

花胶金瓜猪肚汤是我们勿忘锅的特创汤底。汤底加入猪大骨、猪脚、鸡脚、猪皮、赤肉、花胶大火煲6个小时,在加金瓜泥。经过长时间的熬制不但让汤头富有浓郁的味道,也有这人人都爱的金黄色泽。

Brewed for 6 hours with a combination of pork and chicken feet, fish maw and pumpkin, this soup has a creamy golden color and rich flavour. It is definitely a comfort soup to have anytime.

A04

香醇养身醉鸡锅

# Nourishing Drunken Chicken Soup

乳白色的汤头是火候掌控的真功夫展现、经历6小時炖煮,骨头中的胶质完全融进汤里,搭配当归、红枣、枸杞等上等药材,及纯正绍兴花雕酒和滴珠糯米酒点缀,一口汤喝下肚,暖入心肺,滋养身心。

Warm your soul and nourish your body with this drunken chicken soup made from a medley of premium herbs like red dates; Chinese Angelica root and Goji berries. A testament to the chef's wealth of experience, the milky colour of the soup is attained from slowly simmering chicken bones for six hours to extract the essence of the chicken. A dash of Hua Diao and glutinous rice wine are added to elevate the taste of this collagen rich soup.



# 等海底 Soup Base



A05

新式酸辣东炎锅

# WWG Spicy Tom Yam Soup

酸辣过瘾的东炎汤头采用鸡骨架为基底、经过 2.5小时熬制成清鸡汤,加入由香茅、南薑花、 小辣椒等费工制作的主厨秘制东炎醬,单是闻香 就忍不住垂涎三尺,汤头浓郁,东炎风味彷彿在 舌尖跳舞,绝对一口接一口停不下來!

Whet your appetite with this tangy and spicy Tom Yam soup base. Chicken bones are first boiled for 2.5hours and chef's secret recipe paste made by herbs like lemongrass; galangal and chilli padi are added for the extra fiery oomph in this mouthwatering and rich soup base. This addictive soup will satisfy even the most discerning taste buds.

A06

维C番茄锅

# Vitamin C Tomato Soup

酸酸甜甜的番茄汤底老少咸宜,香气十足。选用新鲜的樱桃番茄炒制而成,並添加甜玉米等其他食材-涮肉和蔬菜都十分适合,清甜开胃,吃多了重口味,不如來碗维生素C满满的番茄锅。

Popular with the young and old, this tangy and sweet tomato soup is made using fresh cherry tomatoes and corn. Best used for cooking shabu shabu and vegetables, the soup will also whet appetites and definitely boost your Vitamin C intake!





A07

清爽排毒素菌锅

# Vege Mushroom Soup (Vegetarian)

素菌锅汤头特选五种优质菇類:黑松茸、白玉菇、 雞腿菇、精選花菇、加入新鲜虫草花一起炖煮3小时,风味自然美味,清爽无负担,是健康且抗癌抗 疫的友善锅底。

A combination of premium mushroom varieties - black matsutake; white shimeiji mushroom; eryngii mushroom; flower mushroom; oyster mushroom and cordyceps are simmered for 3 hours for a delectable and refreshing soup. This aromatic soup is also a great alternative for vegetarians!

# 等汤底 Soup Base











单锅 Single Pot

可选1种汤底 Choose 1 soup base 鸳鸯锅 Twin Pot

可选2种不同汤底 Choose 2 different soup base 三锅 Tri Pot

可选3种不同汤底 Choose 3 different soup base 四季锅 Quart Pot

可选4种不同汤底 Choose 4 different soup base 个人锅 Personal Pot

可选1种汤底 Choose 1 soup base

	汤底 Soup Base	单锅 Single Pot	鸳鸯锅 Twin Pot	三锅 Tri Pot	四季锅 Quart Pot	个人锅 Personal Pot
A01	Q弹可破三宝胶原养颜锅 WWG Collagen Beauty Soup	\$31.80	\$17.00	Depends on Combination	\$11.80	\$12.80
A02	香香辣辣麻辣锅 Spicy Nourish Mala Soup	\$25.80	\$14.00	Depends on Combination	\$9.80	\$10.80
A03	黄金鱼漂猪肚锅 Golden Fish Maw Soup with Pig Stomach	\$19.80	\$11.50	Depends on Combination	\$7.50	\$8.50
A04	香醇养身醉鸡锅 Nourishing Drunken Chicken Soup	\$24.80	\$14.00	Depends on Combination	\$8.80	\$9.80
A05	新式酸辣东炎锅 WWG Spicy Tom Yam Soup	\$20.80	\$12.00	Depends on Combination	\$7.80	\$8.80
A06	维C番茄锅 Vitamin C Tomato Soup	\$15.80	\$9.50	Depends on Combination	\$6.50	\$7.50
A07	清爽排毒素菌锅 Vege Mushroom Soup (Vegetarian)	\$16.80	\$10.50	Depends on Combination	\$7.50	\$8.50
A07		\$16.80	\$10.50	Depends on	\$7.50	\$8.50



# WWG Chef Speciality Assorted Platter



# Assorted Seafood Platter

活螃蟹,南美白虾,青口贝,三文鱼, 海叁,小八爪鱼 Live Crab, White Sea Prawn, Green Mussel, Salmon Fillet, Sea Cucumber, Baby Octopus

\$88.80

海

鲜

拼盘

B02

牛肉拼盘

Assorted Beef Platter

日本A5和牛, 雪花肥牛, 美国牛肉片, 牛腩

Japan A5 Wagyu Beef, US Prime Short Rib, Sliced US Beef, Beef Brisket

\$78.80





Assorted Pork Platter

黑豚肉, 伊比利亚猪肉, 日本白猪花肉, 猪肩肉

US Kurobuta Pork, Spanish Iberico Pork Collar, Nagano Pork Belly, Sliced Pork Collar

\$38.80

猪

肉

拼盘

B04

丸

子

拼盘

Assorted Ball Platter

黑鱼籽虾丸,猪肉丸,黑椒猪肉丸,鱼丸

Black Ebiko Prawnball, Pork Meatball, Blackpepper Pork Meatball , Fish Ball

\$12.80







# Sliced Chicken Thigh

鸡 腿 片

半份 Half Portion

\$6.90

全份

Full Portion

\$13.80

# Sliced Chicken Breast

胸

半份 \$6.90 Half Portion

全份

\$13.80 Full Portion





C03

# Cocktail Chicken Sausage

脆鸡 香

肠

半份 Half Portion

\$6.90

全份

Full Portion

\$13.80

CO4

# Cheesy Chicken Sausage

士 香 半份 \$7.20 Half Portion

全份

Full Portion

\$14.40





# Beef & Mutton

Japan A5 Wagyu Beef

日 本 A5

半份 \$59.00 Half Portion

和 牛

全份 \$118.00 Full Portion





D02

Wagyu Beef

和 牛

半份 \$33.00 Half Portion

全份 Full Portion

\$66.00

US Prime Short Rib

花 肥 牛 半份 \$15.00 Half Portion

全份 Full Portion

\$30.00





US Marbled Beef Cube

花肥 牛

\$14.00 Half Portion

全份

\$28.00 Full Portion



Sliced Australian Beef Brisket

半份 Half Portion \$11.00

全份 Full Portion \$22.00

D06

Sliced US Beef

美国牛肉山

半份 Half Portion \$12.00

全份 Full Portion \$18.00



D07 澳洲牛舌

Australian Ox's Tongue

半份 Half Portion \$11.00

全份 Full Portion \$22.00



Beef & Mutton

D08

Black Cow Tripe

黑 毛 肚

半份 \$7.50 Half Portion

\$15.00 Full Portion





Beef Tripe

毛

半份 Half Portion \$7.50

全份 Full Portion

\$15.00

Australian Sliced Lamb

洲 小羔羊肉

半份 \$9.40 Half Portion

Full Portion

\$18.80





Spanish Iberico Pork Collar

西 班 牙 香

\$13.50 Half Portion

全份

半份

\$27.00 Full Portion

# Chestnut Pork

栗子猪 肉

半份 \$12.00 Half Portion

全份

\$24.00 Full Portion

Nagano Pork Belly

半份

本白

猪

\$11.50 Half Portion

全份

\$23.00 Full Portion

# US Kurobuta Pork

豚 肉

半份 Half Portion \$11.50

全份

\$23.00 Full Portion





E05

Spanish Pork Belly

西 班 牙花

肉

半份 \$8.50 Half Portion

全份

\$17.00 Full Portion





Sliced Pork Collar

肩 肉 半份 \$8.50 Half Portion

全份

\$17.00 Full Portion

E07

Sliced Pork Jowl

猪 颈 肉

半份 \$8.00 Half Portion

全份

\$16.00 Full Portion





Luncheon Meat

肉

半份 \$4.00 Half Portion

\$8.00 Full Portion



E09

Pig's Brain

猪 脑

半份 \$6.00 Half Portion

全份

Full Portion

\$12.00

Pig's Kidney

猪 腰

半份 \$6.00 Half Portion

全份

Full Portion

\$12.00





Pig's Intestine

猪粉肠

半份 Half Portion

\$5.00

全份

Full Portion

\$10.00

Pig's Liver

猪 肝

半份 Half Portion \$3.50

全份

\$7.00 Full Portion



# Seafood



虾

Australian Lobster

\$30.00/100g

Live Crab

活 螃

Per Crab 500g-600g

\$30.00

10 Head Abalone

头 鲍 鱼

井份 Half Portion \$15.00

Full Portion

\$30.00







# Sake Drunken Prawn

清酒醉活老虎虾

半份 150g Half Portion 150g **\$14.00** 

全份 300g Full Portion 300g \$28.00





F08

# Red Leg Sea Prawn

红脚虾

半份 150g Half Portion 150g \$13.00

全份 300g Full Portion 300g \$26.00

FO9

# White Sea Prawn



半份 150g Half Portion 150g \$11.00

全份 300g Full Portion 300g \$22.00



F10

# Squid Ring

苏东圈

半份 Half Portion \$12.50

全份 Full Portion \$25.00





F11

# **Baby Octopus**

小八爪鱼

半份 Half Portion \$7.00

全份 Full Portion

\$14.00

F12

# Fresh Octopus Tentacle

鲜鱿须

半份 Half Portion \$7.50

全份 Full Portion \$15.00





F18

# Fresh Cuttlefish

鲜鱿鱼

半份 Half Portion

\$7.00

全份 Full Portion

\$14.00

# 



Japan Hokkaido Scallop

日 本 带 子

Half Portion

\$11.90

全份 Full Portion

\$23.80



Fresh Scallops

扇 贝

半份

\$11.00 Half Portion

全份

Full Portion

\$22.00



Green Mussel

青 口

贝

半份 Half Portion

\$7.50

全份

Full Portion

\$15.00



Red Clam

北 极 贝

半份 Half Portion

Full Portion

\$22.00

\$11.00



F18

Lala Clams

啦 啦

\$22.00

Premium Fish Maw

花 胶 半份 Half Portion

\$14.00

全份

\$28.00 Full Portion



Sea Cucumber

海

半份 Half Portion

\$12.00

全份

Full Portion

\$24.00

Dried Fish Maw

鱼

筒

半份 Half Portion

\$9.00

全份 Full Portion

\$18.00





日 本 蟹

Japanese Crab Stick

半份 Half Portion

\$5.80

全份

Full Portion

\$10.40

# Specialty Homemade Paste



# Handmade Ball

# Ebiko Prawnball

籽虾 丸

Half Portion \$6.90

全份 Full Portion

\$13.80



## Pork Meatball

肉 丸 Half Portion \$4.50

全份

\$9.00



# Scallop Prawn Ball

贝 虾

丸

半份 Half Portion \$6.90

全份

\$13.80 Full Portion

# Cheesy Chicken Ball

半份 Half Portion \$5.50

鸡 肉丸

全份 \$11.00



# Fishball with Roe

包

Half Portion

蛋

\$4.40

全份 Full Portion

\$8.80



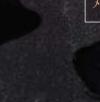
# Coriander Beefball

香菜牛肉丸

Half Portion \$5.20

全份 Full Portion

\$10.40





# Fishball



半份 \$5.00 Half Portion

Full Portion

\$10.00



# Foo Chew Fish Ball



半份 Half Portion \$6.00

全份

Full Portion

\$12.00





# Dumpling

# Shrimp Dumpling

鲜 虾 水

\$7.40 Half Portion

全份 Full Portion

\$14.80



# Pork & Chive Dumpling

韭 菜

半份

\$5.00 Half Portion

猪 肉

全份 Full Portion

\$10.00







# **Smoked Duck Dumpling**

熏鸭水

半份 Half Portion

\$4.20

饺

全份 \$8.40 Full Portion



# Chicken & Cabbage Dumpling

半份 \$3.90 Half Portion

全份 \$7.80 Full Portion



# Xiao Long Bao

灌 汤 小

笼

半份 Half Portion

全份 Full Portion

\$8.80

\$4.40



# Vegetable Dumpling

半份 Half Portion

全份

\$3.00







# Orginal Beancurd Skin

黄金

\$5.00

全份 Full Portion

Half Portion

\$10.00



响

# Seaweed Beancurd Skin

半份 紫菜

Half Portion

\$5.80

全份

Full Portion

\$11.60



J04

# Tofu Puff

豆

半份 \$2.20 Half Portion

全份

Full Portion

\$4.40



Crab Tofu

蟹肉

Per Piece

\$2.50





Iced Tofu

冻豆

半份 \$3.00 Half Portion

腐 全份 Full Portion

\$6.00

Silken Tofu

豆

半份 Half Portion \$2.20

腐

全份 \$4.40 Full Portion



Firm Tofu

老豆腐

半份 \$2.00 Half Portion

全份 Full Portion

\$4.00

Beancurd Skin Tripe

豆 百

页

中的 \$3.50

全份

\$7.00 Full Portion



Kyoto Yuba

腐竹条

半份 \$2.20 Half Portion

全份 Full Portion

\$4.40



Cheese Tofu

芝士

半份 Half Portion

\$3.30

豆 腐





K01 菌 **Assorted Mushrooms** 

菌类拼盘

\$16.00



K02

**Abalone Mushrooms** 

鲍鱼菇

\$6.00



K03

Fresh Mushrooms

鲜冬菇

\$6.00



K04

Drumstick Mushrooms

鸡腿

\$6.00



KOS

Enoki Mushrooms

金针菇

\$4.00



KOE

Black Fungus

云耳

\$5.00









蔬菜拼

Assorted Vegetables

\$12.00

# Japan Huai Shan

日 本淮

山

Half Portion

\$4.00

全份

Full Portion

\$8.00



# Australian Pumpkin

澳 洲

金

瓜

半份 Half Portion

\$4.00

全份

Full Portion

\$8.00

L04

# Tang O

茼 蒿 Half Portion

\$4.50

Full Portion

\$9.00



L05

# Lettuce

生菜

半份 Half Portion

\$4.00

全份

Full Portion

\$8.00



小 油 麦 菜

# Romaine Lettuce

半份 Half Portion

\$4.00

全份 Full Portion

\$8.00

菠

菜

# Spinach

半份 \$3.00 Half Portion

全份 Full Portion

\$6.00

苋

# Chinese Spinach

半份 Half Portion \$3.50

菜 苗

\$7.00 Full Portion







# Chinese Cabbage

津 大白

半份 \$3.50 Half Portion

全份 Full Portion

\$7.00

# Baby Lady's Finger

\$3.00 Half Portion

全份

\$6.00 Full Portion









# Small Bamboo Shoot

小 竹笋

平份 Half Portion \$4.00

全份 Full Portion

半份

\$8.00

# Fresh Bamboo Shoot

笋

半份 \$3.00 Half Portion

全份

\$6.00 Full Portion





# Pearl Sweet Corn

珍 珠 玉 米

半份 Half Portion \$3.00

全份 Full Portion

\$6.00

# Baby Corn

芯

半份 \$2.00 Half Portion

全份 Full Portion

\$4.00





莲 藕

# Lotus Root

Half Portion

\$3.00

全份

\$6.00







# 白 萝

# White Radish

Half Portion

\$2.00

全份

Full Portion

\$4.00



# Potato

半份 \$2.00 Half Portion

全份

\$4.00 Full Portion







# Sliced Wintermelon

冬瓜

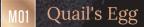
半份 \$2.00 Half Portion

全份

Full Portion

\$4.00





鹌 鹑 蛋 半份 Half Portion \$4.00

全份 \$8.00 Full Portion



## Konnyaku M02

半份

Half Portion

芋条

\$3.00

全份

\$6.00 Full Portion



# Crystal Vermicelli



半份 <sup>半份</sup> Half Portion \$3.00

全份 \$6.00



# Fried Pig's Skin

半份 Half Portion

\$3.00

炸 猪

皮

全份 \$6.00 Full Portion



## Kelp M05

海 带

半份 \$3.00 Half Portion

全份 \$6.00 Full Portion



# M06

Egg

鸡 蛋

\$1.00/per piece



# 风味小姐

# Snacks

NO1

Crispy Fish Skin

炸鱼皮

半份 Half\_Po<u>rtion</u>

\$4.00

全份 Full Portion

\$8.00

NO2

Crispy Luncheon Meat

炸牛

半份 Half Portion

\$4.00

餐肉

全份 Full Portion

\$8.00



NO3

Fried Taro

乍

半份 Half Portion \$3.50

全份

Full Portion

\$7.00



Vietnam Spring Roll

炸越南春卷

\$7.00



NOE

Seafood Beancurd Roll

炸海鲜卷

\$5.00



NOE

Fried Mini Bun

炸馒头

\$5.50



# 来放标 面 常 Rice & Noodles













Glass Noodles





White Rice



# 特色旗料 WWG Specialty Sauce

勿忘锅芝麻味碟

WWG Sesame Sauce



Crispy Garlic Spicy Dip



Oyster Sauce Dip





P04

香辣脆油酥豆味碟

Spicy Chilli Crispy Soy Bean Dip

炸蒜辣

味

碟



Garlic Vinegar Dip





P06

蒜油味碟

Garlic Dip



Refreshing Sesame Oil Dip



Signature Thai Sauce



酱料需以每位\$4.00另加收费(无限量供应)。 Free-flow condiments charge of \$4.00 / person applies.

新式酸辣酱

碟





Signature Hot Flower Tea

招牌热花茶

\$2.50 每人 Per Person

亚 洲翡翠

Cucumber Sparkling







Coconut Flower Sparkling

夏日火花

\$3.80



Sour Plum

酸梅汤

\$3.80



Wintermelon

冬瓜 茶

\$3.80



鲜果汁 Fresh Juice	Per Glass	红酒, 白酒, 香槟 (Bottle) Red Wine, White Wine & Champagne			
鲜橙汁 Fresh Orange Juice	\$5.00	Tempus Two-Copper CS Merlot	\$68.00		
鲜苹果汁 Fresh Apple Juice	\$5.00	Tempus Two-Silver Merlot	\$48.00		
鲜西瓜汁 Fresh Watermelon Juice	\$5.00	Tempus Two-Copper Chardonnay  Tempus Two-Silver Pinot Gris	\$68.00 \$48.00		
鲜哈密瓜汁 Fresh Honeydew Juice	\$5.00	Lanson Black Brut Champagne	\$128.00		
罐装饮料 Canned Drinks		白兰地,威士忌,烧酒 Brandy, Whisky & Soju ————————————————————————————————————			
苏打水 Soda	\$3.00	蓝带马爹利 Martell Cordon Bleu (700ml)	\$418.00		
可 口 可 乐 Coke	\$3.00	马爹利 白兰地 Martell V.S.O.P (700ml)	\$238.00		
无糖可口可乐 Coke Zero	\$3.00	轩尼诗干邑 Hennessy Cognac (700ml)	\$238.00		
雪碧 Sprite			\$328.00		
天地绿茶 Heaven & Earth	\$3.00	Macallan 12 Double Cask (700ml) 皇家芝华士 18	\$258.00		
日本绿茶 Ayataka Green Tea	\$3.00	Chivas Regal 18 (750ml)			
啤酒		Yuinoka (1.8litres)	\$238.00		
Beer		Daijingo Jun Mai (1.8litres)	\$188.00		
圣米格尔啤酒(原味) San Miguel Draft Beer (Original)	\$9.90 Per Mug	烧酒 One Shot Original Soju (360ml)	\$16.00		
圣米格尔啤酒 (荔枝/百香果) San Miguel Draft Beer (Lychee/Passionfruit)	\$7.50 Per Mug	其它			
海尼根啤酒 Heineken	\$10.50 Per Can	Others			
虎牌啤酒 Tiger Beer	\$9.00 Per Can	罐装矿泉水 Dasani Bottled Water	\$1.80		
黑啤酒 Guiness	\$11.00 Per Can				
青岛啤酒 Tsingtao Premium Lager (330ml)	\$9.00 Per Bottle				
青岛啤酒 Tsingtao Premium Lager (330ml)	\$14.00 Per Bottle				

