



# LUNCH

11:30AM TO 2:30PM (MON – FRI)

## BOWLS

All bowls are tossed in our signature blend of soy & lard, topped with spring onions & fried shallots.

**Char Siu Noodle** \$7  
WANTON's signature torched Char Siu Marinated Pork Belly with 3 pieces of boiled wontons.

**Braised Shiitake Noodles** \$6  
Braised Shiitake Mushrooms, Egg Noodles with 3 pieces of boiled wontons.

**Crispy Duck Noodle** \$10  
Southeast Asian spiced and marinated crispy duck, egg noodles with 3 pieces of boiled wontons.

## DRINKS

### HOUSEMADE BREWS

Chrysanthemum Jasmine Tea \$5  
Fresh Lemonade \$5  
Sour Plum Calamansi \$5

**ENJOY \$1 OFF FOR  
TAKEAWAY BOWLS!**

## SIDES

**Egg Noodles** \$1  
Plain noodles dressed in a blend of soy & lard oil, topped with spring onions & fried shallots

**Whole Soft Boiled Egg** \$2  
Soy marinated soft boiled egg, topped with pork floss

**Boiled Dumplings (5pcs)** \$6  
Pork and shrimp boiled dumplings

**Fried Wontons (9pcs)** \$5  
Deep fried all-pork wonton dumplings

**Gangster Baby Kailan** \$7  
Braised Mushrooms, Scallop Sauce, Stir Fried Baby Kailan

**Roasted Pork Belly** \$8  
Double roasted pork belly with hoisin sauce.

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**Help yourself to some crispy pork lard & hearty broth!**



### CHEF'S TIP

Try your own mix of sauces available on your table.



wanton.sg

**ONLINE ORDER & DELIVERY**  
visit [www.wantonsg.com](http://www.wantonsg.com)



# DINNER

6PM TO 10PM (MON – THU & SAT), 6PM TO 11PM (FRI)



## NUDLES™ \$1

Signature nude noodles tossed in our signature blend of soy & lard, topped with spring onions & fried shallots

with your choice of

## PREMIUM SIDES

### DAILY

#### Boiled Wontons(9pcs)

Boiled All Pork Wonton Dumplings

\$14

#### Stir Fried Baby Kailan

Braised Mushrooms, Scallop Sauce, Stir Fried Baby Kailan

\$12

#### Seng's Chili Fried Dumplings (5pcs)

Deep Fried Pork and Shrimp Dumplings, SENG's Chili, Dried Shrimp Crumble

\$16

#### Salted Duck Egg Chicken Wings (5pcs)

Salted Duck Egg, Deep Fried Boneless Wing Joints, Chives, Fried Shallots

\$12

#### XO Sauce Fried Dumplings (5pcs)

Deep Fried Pork and Shrimp Dumplings, Housemade XO Sauce, Dried Shrimp Crumble

\$18

#### Deep Fried Soy Marinated Pork Belly

Deep Fried Soy Marinated Pork Belly, Salted Mustard Greens, Braised Bamboo Shoots

\$14

#### Torched Herbal Marinated Pork Belly

Torched Herbal Marinated Pork Belly, Hua Diao Soy Ginger Dip

\$14

#### Char Siu Marinated Torched Pork Belly

Torched Pork Belly Marinated in Char Siu Flavour, Broccolini, Pickled Shallots

\$16

#### Stir Fried Pork Mince Salad

Deep Fried Pork and Shrimp Dumplings, SENG's Chili, Dried Shrimp Crumble

\$10

#### Stir Fried Herbal Marinated Pork Ribs

Oriental Herbal Marinated Pork Ribs, Stir Fried with Baby Leeks, Crispy Cuttlefish, Crispy Tau Pok

\$18

#### Soy Tomato Salad (V)

Chilled Tomatoes. Sesame Compressed Cucumbers, Citrus Soy Dressing

\$10

### SPECIALS

#### Vegetable Specials (V)

Approach our service staff for today's specials

\$18

#### Non Pork Specials

Approach our service staff for today's specials

\$24

## DINNER RESERVATIONS

(65) 6221 1336 or [shiok@wantonsg.com](mailto:shiok@wantonsg.com)

All prices are before GST and service charge.



# DRINKS

## PINT SIZE COCKTAILS

**G&T** \$18

Gin, Tonic, Coriander, Cucumbers

**Japanese Highball** \$18

Kanoka Shochu, Lemon, Salt Foam

**Ju Hua** \$18

Vodka, Lychee, Chrysanthemum

**Oolong High** \$18

Oolong, Shochu, Black Rice

## DRAUGHT

Asahi 1/2 Pint \$8  
Asahi Full Pint \$14

## WINES

Marques De Murrieta Reserva 2012 \$18/82  
Rioja, Spain

François La Pierre Chablis 2014 \$18/74  
Bourgogne, France

## BEER&OTHERS

Asahi Black \$10  
Kronenbourg Blanc \$10  
Somersby Cider \$10  
Kona Big Wave Golden Ale \$10  
Kona Hanalei IPA \$10  
Kona Longboard Lager \$10  
Mixed Bottled Bucket of 5 \$58

## HOUSEMADE BREWS

Chrysanthemum Jasmine Tea \$5  
Fresh Lemonade \$5  
Sour Plum Calamansi \$5

## BEVERAGES

Coke \$3  
Coke Zero \$3  
Ice Lemon Tea \$3  
Sprite \$3  
Evian \$2

## SAKE

**Amabuki Tokutbetsu, Junmai**

mild & dry, pairs well with oily & fatty food



\$16



\$72

**Amabuki Omachi Nama, Junmai Ginjo**

soft & smooth crispness, pairs well with grilled dishes

\$18

\$80

**Amabuki Kimoto, Junmai Daiginjo**

sweet aroma, light & elegant, pairs well with dishes

\$18

\$80

