

lunch banquet £12.80 per person

(available from noon – 2:00 pm on 9th, 10th, 16th, 17th, 23rd Dec 10)

XMAS 2010

beef spring rolls and
crispy parcels filled with diced chicken in light coconut cream and
chicken satay on skewers (contains nuts)

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sweet & sour chicken
beef with green pepper in black bean sauce
shredded duck preserved ginger & pineapple
lemon chicken
sizzling cantonese beef
chicken with pak choi in oyster sauce
crispy shredded chicken with chilli sauce
sesame beef with chilli
beef with mushrooms
mains above are served with egg fried rice
£3.00 supplement for a portion of chow-mein with beansprout and
onion instead of fried rice

*

filtered coffee / english tea / chinese tea

£10.00 non-refundable deposit per person on confirmation

our a la carte, normal set dinner, set banquet, xmas dinner
and xmas set banquet are available throughout December,
however, for parties of 8 or more, we highly recommend
our customers to choose from one of our set menus for
smooth and efficient service

wok & wine restaurant

57a frederick street
edinburgh eh2 1lh

reservations 0131 225 2382

open daily from 5:30 pm – 11:00 pm,
last order at 10:30 pm, except:

9 th Dec	noon – 11:00 pm (bookings only)
10 th Dec	noon – 11:00 pm (bookings only)
16 th Dec	noon – 11:00 pm (bookings only)
17 th Dec	noon – 11:00 pm (bookings only)
23 rd Dec	noon – 11:00 pm (bookings only)
25 th Dec	closed
26 th Dec	closed
31 st Dec	5:30 pm – 11:00 pm
1 st Jan 11	5:30 pm – 11:00 pm
2 nd Jan 11	5:30 pm – 11:00 pm

deposit £10.00 per person on confirmation

We accept cash, AMEX, VISA, MAESTRO,
MasterCard, debit cards.

Please note that we do not accept company cheques or
personal cheques.

xmas banquet £26.80 per person

Aperitifs / Spirits / Liqueurs

(25 ml, unless otherwise stated)

barcardi rum	£3.20
baileys	£3.20
brandy	£3.20
dark rum	£3.20
gordon's gin	£3.20
bombay sapphire	£3.20
jack daniels	£3.20
morgan spice	£3.20
smirnoff vodka	£3.20
absolut vodka	£3.20
tequila	£3.20
tia maria	£3.20
southern comfort	£3.20
whisky (blended)	£3.20
martini bianco (50 ml)	£3.20
martini dry (50 ml)	£3.20
martini rosso (50 ml)	£3.20
martini citro (50 ml)	£3.20
mixer	£1.20

Soft Drinks

coke cola	£2.30
diet cola	£2.30
sprite	£2.30
irn bru	£2.30
diet irn bru	£2.30
fresh orange juice (tropicana)	£2.70
apletise	£2.70
canada dry ginger ale	£1.60
schweppes tonic water	£1.60
schweppes slimline tonic water	£1.60
schweppes soda water	£1.60
schweppes ginger beer	£2.30
sparkling mineral water (litre bottle)	£3.60
sparkling mineral water (330 ml bottle)	£2.30
still mineral water (litre bottle)	£3.60
still mineral water (330 ml bottle)	£2.30
dash of cordial	£0.80

Beers

becks (275 ml bottle)	£3.50
budweisser (400 ml can)	£3.50
chinese tsingtao (330 ml bottle)	£3.50
deuchars ipa (550 ml bottle)	£4.50
guinness draught (400 ml can)	£4.50
miller (330 ml bottle)	£3.50
singaporean tiger (330 ml bottle)	£3.50

crispy aromatic duck

sizzling cantonese beef

lemon chicken

sweet & sour chicken

shredded bbq pork loin with bean sprout

spicy hot 'sichuan' duck

shredded beef in chilli sauce

chicken with peppers & mushrooms in black bean sauce

sliced bbq pork loin with preserved ginger & pineapple

king prawn with pak-choi in ginger & spring onion sauce

mains above are served with egg fried rice

£3.00 supplement for a portion of chow-mein with beansprout and onion instead of fried rice

xmas pudding in rich creamy brandy sauce

crispy banana fritters in golden maple syrup

crispy pineapple fritters in golden maple syrup

affogato (vanilla ice-cream floats on an espresso)

coconut ice-cream

filtered coffee / english tea / chinese tea

£10.00 non-refundable deposit per person on confirmation

2 persons	:	3 mains
3 persons	:	4 mains
4 persons	:	5 mains
5 persons	:	6 mains
6 persons	:	7 mains
7 persons	:	8 mains
8 persons	:	9 mains
9 persons	:	10 mains
10 persons or more	:	portions increased accordingly

Cider

magnar's irish cider(pint bottle) £4.80
strongbow (440 ml can) £4.00

xmas dinner £23.80 per person

chicken satay on skewers with peppers & pineapple and
crispy chicken 'money bags'

sizzling cantonese beef
lemon chicken
sweet & sour chicken
shredded bbq pork loin with bean sprout
spicy hot 'sichuan' duck
crispy shredded beef in chilli sauce
chicken with peppers & mushrooms in black bean sauce
sliced bbq pork loin with preserved ginger & pineapple
king prawn with pak-choi in ginger & spring onion sauce
mains above are served with egg fried rice

**£3.00 supplement for a portion of chow-mein with beansprout and
onion instead of fried rice**

xmas pudding in rich creamy brandy sauce
crispy banana fritters in golden maple syrup
crispy pineapple fritters in golden maple syrup
affogato (vanilla ice-cream floats on an espresso)
coconut ice-cream

filtered coffee / english tea / chinese tea

£10.00 non-refundable deposit per person on confirmation

2 persons	:	3 mains
3 persons	:	4 mains
4 persons	:	5 mains
5 persons	:	6 mains
6 persons	:	7 mains
7 persons	:	8 mains
8 persons	:	9 mains

white

	750 ml	175 ml
W1 Vistasur, Sauvignon Blanc, Chile	£20.50	£5.00
W2 Alamos Chardonnay, Mendoza, Argentina	£20.50	-
W3 Tin Roof, Chardonnay, Australia	£20.50	£5.00
W4 Piesporter Michelsberg Riesling, Germany	£20.50	£5.00
W5 Chablis, Domaine Servin, France	£24.00	-
W6 Gewurtztraminer, Trimbach, Alsace, France	£28.80	-
W7 Riesling, Trimbach, Alsace, France	£26.80	-
W8 Sancerre, Les Baudrieres, France	£24.00	-
W9 Pinot Grigio, Alfredini Garganega, Italy	£20.50	£5.00
W10 Bantry Bay, Chenin Blanc, South Africa	£19.50	£5.00
W11 Viognier, Bertrand, France	£21.50	-
W12 Cloudy Bay, Sauvignon Blanc, New Zealand	£34.00	-
W13 Fernlands, Sauvignon Blanc, New Zealand	£22.80	-
W14 Albarino, Martin Codax, Rias Baixas, Spain	£23.80	-
W15 Muscadet, Domaine de la Tourmaline, Loire	£20.50	-
W16 Vasse Felix, Chardonnay, Margaret River, Australia	£23.80	-
W17 St Veran, Domaine Thibert Pere et Fils, Burgundy	£28.80	-

rose

	750 ml	175 ml
P1 Ch de Sours, Bordeaux, France	£23.50	-
P2 Bois Des Violettes, France	£20.50	£5.00

red

	750 ml	175 ml
R1 Neblina, Merlot, Chile	£20.50	£5.00
R2 Vistasur, Cabernet Sauvignon, Chile	£20.50	£5.00
R3 Neblina, Carmenere, Chile	£20.50	£5.00
R4 Tin Roof, Shiraz Cabernet, Australia	£21.50	£5.00
R5 Otterbrook Mill, Shiraz, Australia	£21.50	£5.00
R6 Bantry Bay, Pinotage, South Africa	£24.00	-
R7 Pinot Noir, La Grille, Loire, France	£22.00	-
R8 Montepulciano d'Aruzzo, Grifone, Italy	£22.00	-
R9 Castillo Estables Reserva, La Mancha, Spain	£22.00	-
R10 Chateauf-neuf-du-Pape, des Antiques, France	£28.00	-
R11 McHenry Hohen, Cabernet Merlot, Margaret River	£28.00	-
R12 Gestos Malbec, Mendoza, Argentina	£22.00	-

champagne

	750 ml	175 ml
C1 Gobillard Brut Champagne, NV	£36.80	-
C2 Gobillard Brut Rose, NV	£38.80	-

sparkling wine

	750 ml	175 ml
S1 Green Point Brut, NV, Australia	£26.80	-
S2 Pelorus, Cloudy Bay, NV, New Zealand	£28.80	-

house wines

	750 ml	175 ml
H1 Bianco Di Sicilia, Italy	£15.50	£4.20
H2 La Serrana Tempranillo, Spain	£15.50	£4.20

9 persons : 10 mains
10 persons or more : portions increased accordingly

dinner £19.80 per person

chicken & sweet corn soup or
chicken hot & sour soup or
chicken spring rolls

_____ * _____

crispy parcels filled with diced chicken in light coconut cream
and
chicken satay on skewers (contains nuts)

_____ * _____

sweet & sour chicken
beef with green pepper in black bean sauce
shredded duck preserved ginger & pineapple
lemon chicken
spicy hot 'sichuan' black tiger king prawns
sizzling beef in black pepper sauce
chicken with chinese shiitake mushroom in oyster sauce
crispy shredded chicken with chilli sauce
shredded duck with bean sprout
tempura king prawns with vegetables
mains above are served with egg fried rice
£3.00 supplement for a portion of chow-mein with beansprout and
onion instead of fried rice

_____ * _____

filtered coffee / english tea / chinese tea

£10.00 non-refundable deposit per person on confirmation

2 persons : 3 mains
3 persons : 4 mains
4 persons : 5 mains
5 persons : 6 mains
6 persons : 7 mains

banquet £22.80 per person

barbecued spare ribs and
vegetables spring rolls and
crispy chicken wings marinated with lemongrass and chilli

_____ * _____

crispy aromatic duck

_____ * _____

sweet & sour chicken
beef with green pepper in black bean sauce
shredded duck preserved ginger & pineapple
lemon chicken
spicy hot 'sichuan' black tiger king prawns
sizzling beef in black pepper sauce
chicken with chinese shiitake mushroom in oyster sauce
crispy shredded chicken with chilli sauce
shredded duck with bean sprout
tempura king prawns with vegetables
mains above are served with egg fried rice
£3.00 supplement for a portion of chow-mein with beansprout and
onion instead of fried rice

_____ * _____

filtered coffee / english tea / chinese tea

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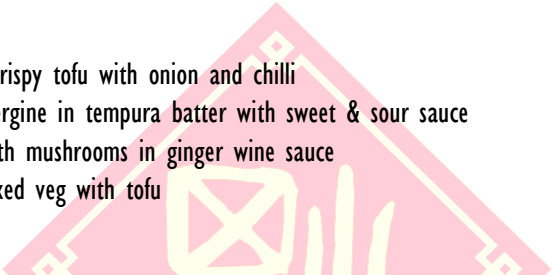
2 persons : 3 mains
3 persons : 4 mains
4 persons : 5 mains
5 persons : 6 mains
6 persons : 7 mains
7 persons : 8 mains
8 persons : 9 mains
9 persons : 10 mains
10 persons or more : portions increased accordingly

7 persons : 8 mains
8 persons : 9 mains
9 persons : 10 mains
10 persons or more : portions increased accordingly

xmas veggie banquet £22.80 per person

veg tempura with teriyaki dip

spicy hot crispy tofu with onion and chilli
crispy aubergine in tempura batter with sweet & sour sauce
broccoli with mushrooms in ginger wine sauce
sizzling mixed veg with tofu



aubergine in ground bean sauce with cashewnuts
pak choi with ginger & spring onion
veg mapo tofu
mixed vegetables chow-mein
vegetarian singaporean rice noodle
japanese udon noodle with mixed veg
(please choose two mains from above per person)

xmas pudding in rich creamy brandy sauce
crispy banana fritters in golden maple syrup
crispy pineapple fritters in golden maple syrup
affogato (vanilla ice-cream floats on an espresso)
coconut ice-cream

filtered coffee / english tea / chinese tea

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