

餐前小食 Cold Dish & Snack



西藏小云耳拍青瓜
Cold "Tibet "Black Fungus with
Japanese Cucumber



椒盐白饭鱼
Deep-fried White Bait with
Chili, Pepper and Salt



蜜汁脆皮叉烧 BBQ Crispy "Char Siew"
with Honey



生捞海蜇
Cold Jelly Fish with Spicy Sauce



上汤炸鱼皮
Crispy Fish Skin Served with Superior Stock



脆皮烧腩仔
BBQ Roasted Pork

每日一汤 喝出健康 A Daily Soup , A Healthy Choice

厨师特别介绍

Chef's Special Recommendation

玛卡(秘鲁人参)

玛卡，一种生长在南美洲秘鲁安地斯山区海拔四千米以上的高原上的植物。

数千年来玛卡一直被印加人看做是安地斯山神赐的礼物，当时印加人除了把玛卡当成果腹的食物外，还意外发现玛卡可以增加体力、增强耐力以及抵抗疲劳的力量，同时又可以增强人类的性能力及生育力，也就是因为玛卡的神奇效用，印加人就靠着玛卡补充能量，军队个个体格强壮，并建立了空前绝后的印加大帝国。

MACA(Peru Ginseng)

MACA, a growth of plants in the Peruvian Andes in South America more than four thousand meters altitude plateau. MACA for thousands of years has been seen as the Andean Incas gift of God, in addition, Incas treat MACA as food to feed their families, surprisingly discover that MACA can increase strength, enhance endurance and strength to resist fatigue,

in the same time can enhance sexual performance and fertility in humans , but also because the magical effect of MACA, Incas rely on MACA to add energy on military individuals physically strong and established unprecedented increase Indian empire.



马卡蜜桃胶炖鸡汤

Double-boiled Superior Chicken Soup with MACA(Peru Ginseng) and Peach Resin

滋补养颜

MUST TRY



花胶炖鲨鱼骨汤

Double-boiled Shark's Cartilage Soup with Fish Maw

招牌龙虾焖伊面

Signature Lobster Noodle in Superior Stock

where the *heart* is



Neighbourhood Chinese restaurants offer excellent food at value-for-money prices – perfect for a family gathering.
By WONG KEE SOON

WO PENG EATERY
476 MACPHERSON ROAD, TEL: 6747-8882.
OPEN DAILY 11.30AM-2.30PM, 6.30-10.30PM

WHAT This gem of a Cantonese restaurant is small in size but big on reputation. The shophouse eatery opened in February 2008 and is run by award-winning chef Julian Tam, the former master chef at Furama Palace Restaurant.

THE FOOD Regulars come here for the seafood, braised dishes and herbal soups. Chef Tam is well known among foodies for his Abalone Poon Choy, a dish of traditional steamed vegetables that's popular at Chinese New Year reunion dinners but which is available year-round here. Another speciality: Baked Lobster with Fe Fu Noodles in Superior Stock (\$10 per 100g) – the noodles are soaked in stock before they're drained and topped with freshly-cooked lobster meat. Another special is the sweet and tangy Stewed Vermicelli with Pig Trotters (\$26). Chef Tam can also whip up dishes that are not on the menu, from the simple Hong Kong style Claypot Rice (\$24) to Braised Giant Grouper/Green Whasses in Superior Soup. Ask the manager for recommendations.

MUST TRY The range of healthy double-boiled soups, in particular the Double-boiled Cordyceps Soup (\$12 a bowl). Brewed for 10 hours, it's a flavourful chicken broth with ginseng and cordyceps mushrooms, commonly used to energise and boost the immune system.

Baked Lobster with Fe Fu Noodles



港式腊味砂煲饭

Clay Pot Rice with
Chinese Sausage in HK Style

(烹煮须时三十分钟,请尽早预订)

Requires Preparation Time 30 minutes,
Please Order in Advanced

南非刺参

"South Africa " SeaCucumber



海参因补益作用类似人参而得名,肉质软嫩,营养丰富,是典型的高蛋白、低脂肪食物,滋味腴美,风味高雅,是久负盛名的名馐佳肴,是海味“八珍”之一,与燕窝、鲍鱼、鱼翅齐名。

海参主要是补元气,滋益五脏六腑,除三焦火热。可以治愈劳怯虚损等疾,

Sea Cucumber; famous at its tonic effects almost similar to Ginseng, texture succulent and tender. It's a typical nutritious seafood contained high protein, low-fats, tasty, delicious with full of flavors that fascinated an elegance and prestigious seafood in Chinese cuisine or even put a match with recognized Eight Delicacies such as Bird's Nest, Abalone or Shark's Fin.

It improves human strength (Qi) and internal organs, reduces heartiness diseases and eliminates toxins or cured wasting overview diseases. And improves the immune system, reduces lung deficiency cough, strengthens functional of kidney, vitality or function of the loin for men. Experimentally believed can be anti radiation effects, anti aging by improving immunity through human blood circulations.

新加坡首创传统盆菜
Founder of Singapore Traditional
"Poon Choy"



每日供应, 欢迎外卖

served daily, dine-in and take-away

和平首创鲍鱼盆菜

WO PENG Poon Choy Braised with Australian Abalone and Assorted Dried Seafood in Casserole

PROMOTION PRICE FOR DINE-IN

每位 \$38.00 (Per-person-Min 2 Persons)

~~原价\$56.00~~ -Usual Price

PROMOTION PRICE FOR TAKE AWAY

每盆(供五位用) \$228 NETT (Per-Pot for 5 Persons)

~~原价\$298 NETT~~ -Usual Price

金瓜东坡肉
Braised Pork Belly in Pumpkin



港式传统焖牛腩牛筋煲
Braised Beef Brisket with Beef Tendon
In Traditional HK Style

鸿运乳猪全体
BBQ Whole Suckling Pig





传统樟茶薰鸭

Traditional Smoked and
Roasted Duck with
Camphor and Tea Leaf



京式烤片皮鸭

BBQ Peking Duck Served with Egg Crepes



东江盐焗鸡

Traditional Baked Chicken with
Rock Salt in "Dong Jiang" Style



南乳吊烧鸡

Roasted Chicken with Fermented Soya Bean Paste
and Red Rice Sauce