

Food Selection

The Peking Duck has a long history and a respectable position among Chinese dishes. It is originally from Beijing and has been prepared since the imperial era.

It is a very common dish in the Cantonese region as well, although there are some small differences. The famous Peking Duck, meant to be plain in taste, basically has air pumped between the layers of fat and skin and there is no filling inside the duck. In the Cantonese version, there is no air between the skin and fat layers but it is filled with vegetables and sauces so it has a richer taste. The carving styles are also different.

Our Executive Chef, Demir BABALI, travelled to China to examine the Chinese kitchen as a guest chef at several places working alongside Chinese chefs. After a long trial period, we have modernized this traditional Chinese heritage dish and as a result, we would like to proudly present the Mr WOW Peking Duck with its crispy skin, fragrant & tender meat as well as traditional & WOW style condiments.

STEAMED DIM SUM DISHES

Each Dim Sum is served with black rice vinegar, sweet chili sauce and a homemade dip.

xiajiao prawn	6
jiu cai jiao prawn & ramson	6
siu mai pork & crabmeat	6
jiaozi vegetables	6
POP-UP special dim sum gyoza bun	12

MR WOW'S dim sum plate prawn prawn & ramson pork & crab vegetables	22
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STARTERS

spring rolls duck vegetables homemade plum sauce	9
beef stomach water chestnut szechuan oil black rice vinegar	9
eggplant steamed eggplant coriander soy-saikyo miso dressing	10
octopus carpaccio ginger-lime dressing char caviar yuzu caviar	14
wonton soup duck coriander vegetables chili	7
crispy pig ear pork popcorn sweet and sour sauce	8

DUCK

whole peking duck mandarin pancakes traditional & wow condiments homemade sauces	49
half cantonese style duck dry aged breast confit leg vegetables	29

MAINS

biang biang style noodles stir-fried vegetables chili onion garlic	16
wok fried octopus cucumber sweet potato vermicelli romaine heart char caviar mango	29
steamed sea bass ginger dashi spring onion	29
beef sizzling filet leek vegetables black pepper sauce enoki	26
char siu ribs honey & fermented red tofu curd glaze homemade kimchi salad	25
fried XO prawn noodles XO dried seafood sauce egg noodles dashi yuzu fennel	23
wok vegetables spicy thai peanut sauce stir-fry chef's choice vegetables	18
sweet and sour chicken spring chicken vegetables chili	21

SMALL DISHES

kung pao romanesco garlic ginger chili	7.5
pak choi baby pak choi korean chili soy	6.5
gunpowder tomato butter-milk-tofu cream kalamansi watermelon ginger	8
spicy marinated tofu with burnt avocado ginger-lime dressing	8
homemade kimchi nashi pear sesame	7
kimchi fried rice	7.5
steamed rice	5

PEKING DUCK – MENU

price per person, min. 2 persons	39.9
• dim sum tasting plate	
• spring rolls	
• wonton soup	
• whole peking duck	