

Watā[®] Wok



A UNIT OF
MERAKI RESTAURANT AND CAFE LLC



PROUDLY PRESENTS

Wat ā[®] Wok

AUTHENTIC
PAN ASIAN HUB
FROM
HOUSE OF KABILA



At Wat ā Wok, we take pride in the rich history and tradition behind the wok. Originating in China over 2,000 years ago, the wok quickly became the cooking vessel of choice due to its unique shape and ability to distribute heat evenly.

The high, sloping sides of the wok allowed food to be cooked quickly and efficiently, retaining its nutrients and flavours.

We use the wok to create dishes that are not only delicious but also healthy and nutritious. The combination of high heat and quick cooking means that ingredients retain their colour, texture, and nutritional value, making wok-cooked food a popular choice for people across cultures.

The wok has been used to cook a wide variety of dishes throughout Asia, from stir-fries and curries to soups and stews. This versatility means that the wok has become an essential tool in pan-Asian cuisine, providing our chefs with endless possibilities to create new and exciting dishes.

At Wat ā Wok, you will discover for yourself why food cooked in a wok is so special.



Soups

Sweet Corn Soup

Sweet corn entwined with vegetables and herbs.

● 20.00 ● 25.00 ● 30.00

Manchow Soup

Dark brown soup with vegetables, thickened with corn flour.

● 20.00 ● 25.00 ● 30.00

Wonton Soup

Chinese classic broth with wontons stuffed with vegetables.

● 20.00 ● 25.00 ● 30.00

Hot and Sour Soup

Perfect combination of spiced vegetables in a savoury seasoned broth with soya and vinegar.

● 20.00 ● 25.00 ● 30.00

Clear Soup (Salt & Pepper)

Consomme made with vegetables, herbs and spices.

● 20.00 ● 25.00 ● 30.00



Soups スープ

Miso Soup

Traditional Japanese soup with tofu, seaweeds and spring onion.

18.00

Seafood Clear Soup

Fish, shrimp, crabsticks and mixed vegetables, enhanced by the bright zesty flavour of yuzu.

22.00



OTSUMAMI. おつまみ

Salted Edamame

Steamed young soybean lightly sprinkled with sea salt.

12.00

Spicy Edamame

Steamed young soybean mixed with home-made spicy sauce.

14.00

Chicken Gyoza

Crispy Japanese dumplings filled with minced chicken and vegetable served with chilli soy dipping sauce.

25.00

Shrimp Wonton (5pcs)

Tasty dumplings filled with shrimp and herbs served with chilli soy dipping sauce.

32.00

Mixed Vegetable Tempura

A variety of seasonal vegetable that are lightly battered and deep-fried to golden crisp served with tempura sauce.

28.00

Shrimp Tempura (5pcs)

Crispy golden-battered shrimp served with a tempura sauce.

38.00



Salad サラダ

Garden Salad

22.00

Mix fresh greens and vegetables topped with home-made ginger dressing and sesame sauce.

Seaweeds Salad

26.00

A Japanese chuwakame with mix green lettuce, dressed in a light ginger soy vinaigrette, garnished with sesame sauce.

Salmon Salad

30.00

Tender torch salmon on bed of mix fresh greens drizzled with a rich sesame dressing sauce.

Crabstick Salad

28.00

A refreshing salad of mixed greens topped with crabstick and drizzled with zesty home-made ponzu mayo sauce.





Uramaki Roll 裏巻き

California Roll

Crabsticks, cucumber, avocado with sesame seeds.

29.00

Crazy Crunch Roll

Crabstick, ebi shrimp, cucumber avocado with spicy tempura bits rolled with tobiko.

32.00

Spicy Salmon Roll

Spicy Salmon with spring onion and sesame seeds topped with chili sauce.

34.00

Aburi Philly Roll

Torch salmon on top, cream cheese and avocado, crabstick and cucumber and spicy mayo topped with lemon sliced.

36.00

Shrimp Tempura Roll

Crispy tempura, with lettuce and mayo rolled with crispy tempura bits topped with teriyaki sauce.

34.00

Stoned Volcano Roll

Crabstick, shrimp, avocado and cucumber served with torch spicy mayo tobiko, tempura bits and spring onion.

32.00

Crispy Fry Paneer Roll

Crispy fried paneer with beetroot, onion and carrots. Its topped with fresh coriander, mint sauce, tangy tamarind and yoghurt for a burst of flavour.

26.00

Biryani Chicken Temaki (Hand Roll)- 1pc

Flavorful rice dish with spiced chicken mixed with spicy mayo, lettuce, cucumber, yoghurt and friend onion served in cone shape.

29.00

Chicken Tikka Roll

Chicken tikka served with cucumber, bell pepper, fresh coriander, mint sauce and tangy tamarind mayo.

28.00

Malai Chicken Roll

Filled with spiced chicken, cream cheese and bell pepper topped with spicy mayo and sweet chilli sauce, all wrapped in seaweed and cucumber (no sushi rice).

28.00

Vegetarian Uramaki Roll 野菜巻き

Shamrock Roll

An exquisite dish, harmonising avocado, asparagus and chuka wakame within a thin cucumber layer.

● 39.00

Veggie Tempura Roll

Crispy tempura-fried vegetables rolled with avocado, cucumber, and sushi rice.

● 38.00

Veggie Crunchy California Roll

Avocado-centric maki roll, enveloped in golden tempura bits for a perfect fusion of textures and flavours.

● 39.00

Vietnamese Roll

Fusion of vermicelli, fresh herbs encased in rice paper offering a crisp and flavourful delight.

● 39.00



Hosu Maki

Kappa Maki 18.00

Avocado Maki 22.00

Crabstick Maki 26.00

Salmon Maki 39.00

Bento お弁当

Shrimp Tempura Bento

Crispy shrimp tempura with home-made tempura sauce, mixed green salad, chicken gyoza, kimchi and miso soup.

Served with your choice of garlic rice or steam rice.

55.00

Chicken Katsu Bento

Breaded crispy chicken with home-made tonkatsu sauce, mixed green salad, chicken gyoza, kimchi and miso soup.

Served with your choice of garlic rice or steam rice.

48.00

Salmon Teriyaki Bento

Grilled salmon glazed with home-made teriyaki sauce, mixed green salad, chicken gyoza, kimchi and miso soup.

Served with your choice of garlic rice or steam rice.

59.00

Maki Bento

4 pcs california roll, 4 pcs spicy salmon roll, served with mixed green salad, kimchi, mixed fruits and miso soup.

35.00

Chicken Teriyaki Bento

Pan grilled chicken thigh glazed with home-made teriyaki sauce, mixed green salad, chicken gyoza and miso soup.

Served with your choice of garlic rice or steam rice.

45.00

Sushi & Maki Bento

4 pcs volcano roll, 4 pcs vegetable roll, 1 pc crab stick nigiri, 1 pc ebi nigiri served with mixed green salad, kimchi and miso soup.

38.00

Vegetarian Bento

Deep fried age dashi tofu with home-made tempura sauce, mixed green salad, avocado maki, kimchi and vegetarian yuzu clear soup.

Served with your choice of garlic rice or steam rice.

39.00

Sushi Bento

2 pcs ebi nigiri, 2 pcs crab stick nigiri, 1 pc avocado nigiri, 1 pc asparagus nigiri served with mixed green salad, kimchi and miso soup.

39.00



Ramen Noodles

ラーメン

Shoyu Ramen

Light soya & fresh veggies broth, noodles.
Served with your choice of vegetables | chicken | prawn.

● 42.00 ● 48.00 ● 55.00

Miso Ramen

Miso broth & fresh veggies with noodles.
Served with your choice of vegetables | chicken | prawn.

● 42.00 ● 48.00 ● 55.00

Manchow Ramen

Authentic manchow soup with burnt garlic and noodles.
Served with your choice of vegetables | chicken | prawn.

● 42.00 ● 48.00 ● 55.00

Tom Yum Ramen

Thai flavoured broth with prawn and noodles.
● 55.00



Katsu Ramen

Shoyu broth with crispy chicken and vegetables.
● 48.00

Sichuan Ramen

East Asian spicy broth with noodles.
Served with your choice of vegetables | chicken.
● 42.00 ● 48.00

Cheese Ramen

Shoyu broth served with boiled chicken, special spices and cheese.
Served with your choice of vegetables | chicken.
● 42.00 ● 48.00

Tempura Ramen

Crunchy tempura in shoyu broth and noodles.
Served with your choice of vegetables | prawn.
● 42.00 ● 55.00

Dessert デザート

Mochi Ice Cream

(Strawberry, Macha and Mango)
12.00





Thai Delights

Tom Yum Soup

Thai spicy soup with iconic flavours of lemongrass, kaffir lime and galangal.

● 20.00 ● 25.00 ☉ 30.00

Tom Kha Kai

Thai coconut soup is a spicy and sour hot soup with coconut milk.

● 20.00 ● 25.00

Pandan Chicken

Marinated fried chicken wrapped in pandan chicken served with sweet chilli sauce.

● 25.00

Red Thai Curry

Spicy coconut curry made with red chilli paste, lemongrass, galangal and kaffir lime.

● 32.00 ● 36.00 ☉ 42.00

Green Thai Curry

Spicy coconut curry made with mustard cress, lemongrass, galangal and kaffir lime.

● 32.00 ● 36.00 ☉ 42.00

(All Thai curries are served with steamed rice.)

Khow Suey

A fragrant coconut noodle soup with a symphony of flavours in a single bowl.

● 32.00 ● 36.00 ☉ 38.00

Pad Thai Noodles

Flat rice noodles, vibrant stir-fried ingredients, and the perfect fusion of sweet, sour, and savoury flavours.

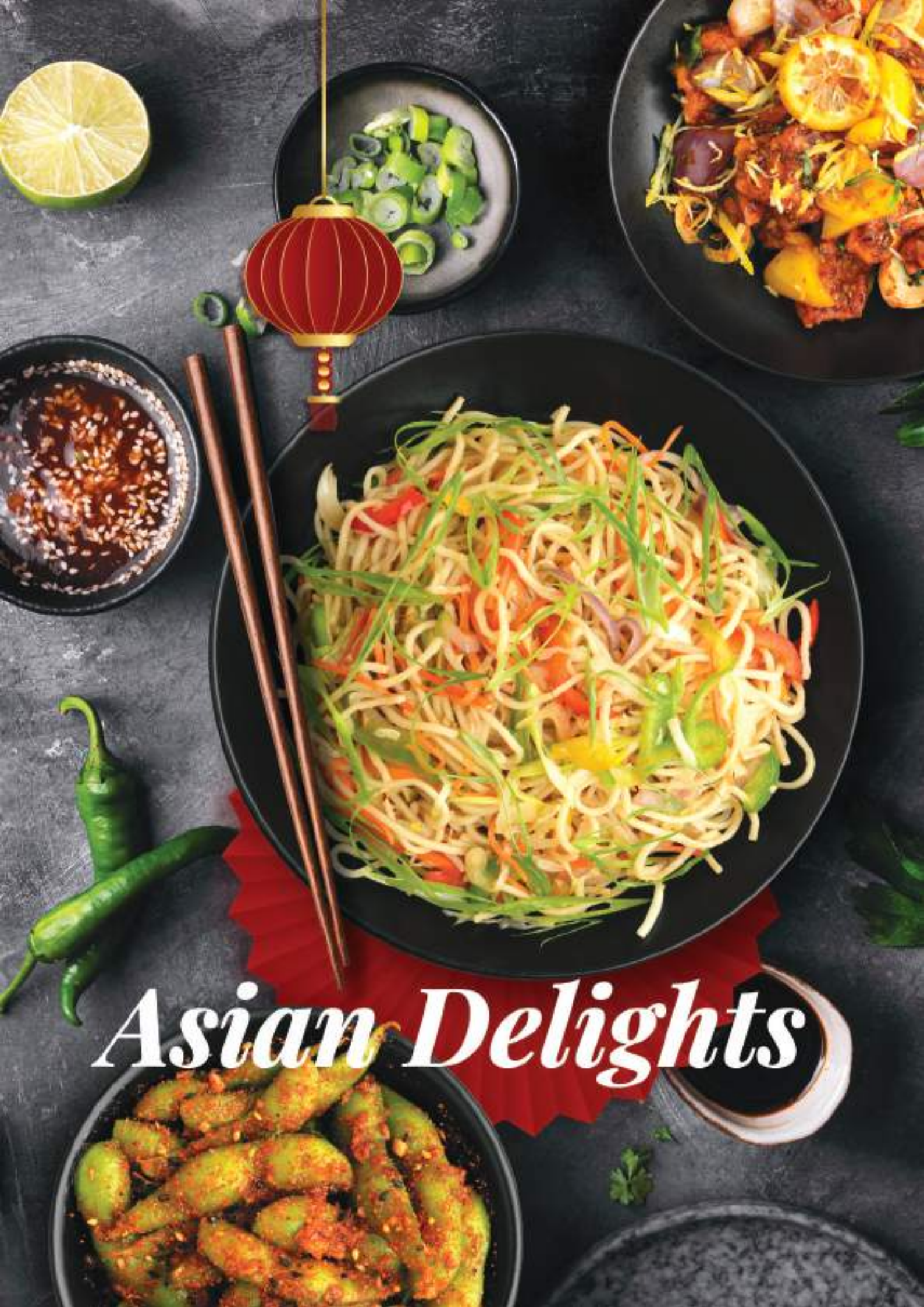
● 32.00 ● 36.00 ☉ 38.00

Thai Steamed Lemon Fish

Tender fish fillets infused with lime and Thai herbs for a refreshing burst of flavours.

☉ 48.00





Asian Delights

Dimsum

Crystal Vegetables Dimsum

A translucent wrapper with a medley of finely chopped vegetables.

● 35.00

Water Chestnut & Asparagus Dimsum

A tantalising blend of crisp water chestnuts & tender asparagus wrapped in a perfect parcel of flavour.

● 35.00

Corn and Spinach Dimsum

Steamed dumplings stuffed with fresh spinach and corn kernel.

● 35.00

Vegetable Sui Mai

Open face Chinese traditional dumplings.

● 35.00

Spicy Mushroom Chilli Basil

Steamed dumplings stuffed with fresh basil and mushrooms.

● 35.00

Chicken Schezwan Dimsum

Mouthwatering dimsum with chicken fillet and spicy schezwan sauce.

● 38.00

Chicken Sui Mai

Open face chicken dumplings.

● 38.00

Chicken Chilli Basil Dimsum

Steamed dumplings stuffed with minced chicken and fresh basil.

● 38.00

Prawn Har Gao

Traditional Cantonese dumplings with a filling of chopped shrimp, bamboo shoot and spring onion.

● 40.00

Steamed Momos

Steamed dumplings with a stuffing of cabbage, carrot and spring onion.

● 25.00 ● 28.00

Fried Momos

Crispy-fried dumplings stuffed with crunchy & mildly spiced vegetables.

● 27.00 ● 30.00



Asian Bites

Crispy Tofu with Golden Fried Garlic

Crispy fried spiced tofu tossed with fried garlic chips.

● 40.00

Honey Lotus Stem

Crispy lotus stem in sweet and spicy dressing.

● 32.00

Crunchy Corn

Wok tossed corn kernels with salt and pepper.

● 28.00

Crispy Vegetable Salt & Pepper

Batter fried assorted vegetables with garlic, pepper, spring onion and fresh chillies.

● 32.00

Chilli Paneer Dry

Our version of traditional Indo-Chinese paneer.

● 28.00

Chilli Potato

French Wedges served with honey chilli sesame dressing.

● 25.00

Chilli Mushroom

Variety of mushrooms tossed in spicy chilli sauce.

● 30.00

Crispy Fried Chicken

Crispy on the outside, tender on the inside.

● 28.00



Cigar Roll

Seasonal vegetables mixed with kaffir lime, lemongrass and galangal.

● 25.00 ● 28.00

Spring Roll

Popular Chinese snack of crispy rolls filled with savoury mixed vegetables stuffing.

● 20.00 ● 25.00

Pak choi with Garlic Soya Dressing

Asian-style bokchoi, fresh garlic, soya sauce, sesame oil, and sriracha.

● 15.00



Asian Bites

Manchurian Dry

Fried vegetable balls in a tangy sweet and spicy manchurian sauce, served dry.

● 27.00 ● 30.00

Dynamite Bowl

Crispy fried mushroom with tangy mayo and sriracha sauce.

● 40.00 (Paneer) ● 35.00 (Mushroom) Ⓢ 48.00 (Prawn)

Golden Garlic Prawns

Crispy fried prawns marinated with home-made garlic paste.

Ⓢ 42.00

Honey Sesame Chicken

Golden fried chicken in home-made chilli and honey sesame dressing.

● 35.00

Crispy Chicken Salt & Pepper

Crispy tender chicken seasoned with salt and pepper fried with delicious aromatics.

● 33.00

Chicken Lollipop

Chicken drumsticks marinated with home-made spices and cooked until crisp.

● 30.00



Sichuan Crispy Fish

Fish tossed in home-made Sichuan peppercorn sauce, garlic, soya, scallion.

Ⓢ 38.00

Chilli Chicken Dry

Sweet and spicy chicken tossed with bell peppers, garlic, chilli and soya sauce.

● 33.00

Smoked Chilli Prawns

Wok fried prawns tossed in home-made chilli-garlic sauce.

Ⓢ 42.00

Lemon Chilli Fish

Deep fried sliced fish served with lemon chilli sauce.

Ⓢ 38.00

Fish Fingers

Deep fried fish finger served with tartar sauce.

Ⓢ 38.00





Asian Delicacies

Stir Fried Asian Vegetables

Stir fried oriental vegetables in light soya sauce flavour.

● 35.00

Stir Fried Beans

Stir fried Yard Long Green beans, in light soya sauce flavour.

● 30.00

Mapo Tofu

Chilli bean, mushroom and silken tofu.

● 32.00 ● 38.00 ☞ 42.00

Chilli Paneer Gravy

Our version of traditional Indo-Chinese paneer.

● 32.00

Chilli Chicken Gravy

Sweet and spicy chicken tossed with bell peppers, garlic, chilli and soya sauce.

● 36.00

Manchurian with Gravy

Indo-Chinese Asian vegetable balls in manchurian gravy.

● 32.00 ● 34.00

Stir Fried Chicken

Stir fried tender chicken, in light soya sauce flavour.

● 38.00

Stir Fried Prawns

Stir fried prawns, in light soya sauce flavour.

☞ 45.00

Hot Garlic Chicken Gravy

Stir fried chicken, garlic, chilli, black vinegar, fried egg.

● 36.00

Prawns Black Pepper

Wok tossed prawns, bell peppers, pakchoi in black pepper sauce.

☞ 38.00

Burnt Garlic Prawns

Stir fried prawns tossed with Chinese greens, pepper and broccoli in homemade burnt garlic sauce.

☞ 38.00

Kungpao Chicken

Spicy stir-fried chicken with peanuts and vegetables in a flavourful sauce.

● 38.00

Chicken Krapow

Thai style minced chicken tossed in holy basil sauce.

● 38.00



Rice & Noodles



Nasi Goreng

Fried pre-cooked rice with eggs in spicy soy sauce served with chicken satay and topped sunny side up egg.

● 30.00

Fried Rice

Wok fried rice infused with soya sauce made with the choice of vegetables | egg | chicken | prawn.

● 26.00 ● 28.00 ● 30.00 ● 40.00

Mie Goreng

Stir fried noodles in spicy shrimp sauce with mixed vegetables and egg with the choice of chicken | prawn.

● 30.00 ● 40.00

Hakka Noodles

Wok fried noodles tossed in spices with the choice of vegetables | egg | chicken | prawn.

● 28.00 ● 30.00 ● 32.00 ● 40.00

Singapore Wok Noodles

Wok fried rice noodles with the choice of vegetables | egg | chicken | prawn.

● 28.00 ● 30.00 ● 32.00 ● 40.00

Pan Fried Noodles

Pan Fried Noodles, cooked in tangy white sauce with the choice of vegetables | egg | chicken | prawn.

● 32.00 ● 34.00 ● 36.00 ● 42.00

American Chopsuey

Crispy fried noodles with exotic vegetables in sweet & sour sauce.

● 35.00 ● 40.00 ● 45.00





Make Your Wok

Select Your Base



Noodle

Instant Noodles	20.00
Egg Noodles	22.00
Udon Noodles	22.00
Soba Noodles	22.00
Rice Noodles	22.00



Rice

Jasmine Rice	22.00
Brown Rice	24.00



Quinoa

25.00



Assorted Vegetables

25.00

+3.00 Add Egg

Select Your Protein



Tofu

12.00



Soya Nuggets

16.00



Chicken

12.00



Pratons

16.00



Cottage Cheese

14.00

+6.00 Extra Protein

Select Your Vegetables



Broccoli



Red Onion



Beans



Pok Choi



Baby Corn



Carrot



Snow Peas



Mixed Peppers



Szechuan Corn



Mushroom



Cabbage

+3.00 Extra Vegetable

Drizzle the Sauce

Soya Sauce

Burnt Garlic Sauce

Black Bean Sauce

Szechuan Sauce

Hot Garlic Sauce

Adobo Sauce

Teriyaki Sauce

Black Pepper Sauce

+6.00 Extra Sauce

Sprinkle Toppings

Crispy Peanut

Sesame Seeds

Spring Onion

Fried Garlic

Coriander

+2.00 Extra Topping



Combo Box Meal

Veg AED 35 | Non-Veg AED 45

Pick one option from each category to create a
WaW Combo Meal!

• Soup

Sweet Corn Soup ●

Hot and Sour Soup ●



Appetiser •

●● *Cigar Roll (2pcs)*

●● *Steamed Momos (2pcs)*

• Base

Jasmine Rice

Fried Rice

Noodles



Main Selection •

●●● *Green Thai Curry*

●●● *Red Thai Curry*

● *Prawns Black Pepper*

● *Chilli Paneer*

●● *Manchurian*

● *Kungpao Chicken*

●●● *Mapo Tofu*



AVAILABLE TO ORDER FROM 12 NOON TO 6 PM

● VEGETABLES ● CHICKEN ●● PRAWNS



Dessert

Coconut Sago

Sago and coconut milk mixed together, served with freshly cut mango.

35.00

Mango Sticky Rice

Seasonal Thai dessert with sliced mango and sweetened rice served with ice-cream.

40.00



*Flavours so magical, you can't
help express your heart out!*



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Food preparation time: 20 minutes. | All food to be consumed within 30 minutes of delivery.

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