



VEGETARIAN & GLUTEN FREE

GLUTEN FREE

VEGAN (CONTAINS GLUTEN)

VEGETARIAN & GLUTEN FREE MENU

Soups

SWEETCORN	5.30
CHILLI HOT AND SOUR	5.80
MIXED VEGETABLES	5.80

Appetisers

VEG SEAWEED	6.00
VEGETARIAN TOASTS	6.90
SALT & PEPPER AUBERGINE, BEANCURD OR MUSHROOMS	8.40
DICED VEGETABLES LETTUCE WRAP (N) (without hoi sin sauce)	10.40

Stir Fry Dishes

Step 1

Choose your main ingredient:

BEANCURD	12.20
MIXED VEGETABLES	12.20
AUBERGINE	12.20

Step 2

Choose your stir fry option:

CHINESE VEGETABLES	SATAY SAUCE (N)
GINGER & SPRING ONIONS	SZECHUAN SAUCE
GREEN PEPPERS & BLACK BEAN SAUCE	OK SAUCE
MIXED MUSHROOMS	SWEET & SOUR SAUCE
PINEAPPLE	CASHEW NUTS (N) +2.00
with or without preserved ginger	

Curry (Red or Green)

MIXED VEGETABLES	13.20
MUSHROOMS	13.20
BEANCURD	13.20

Noodles

VERMICELLI (Thin, Rice Noodles) With Mixed Vegetables, Mushrooms or Beancurd	13.60
VERMICELLI (Thin, Rice Noodles) Cooked Singapore or Ha Moon style	13.60
HO FUN (Flat, Rice Noodles) With Mixed Vegetables, Mushrooms or Beancurd	14.80

Fried Rice

G-WOO SPECIAL VEGETARIAN FRIED RICE Diced medley of vegetables cooked in a sauce served on a bed of fried rice	10.90
MIXED VEGETABLES OR MUSHROOM FRIED RICE	10.30

GLUTEN FREE SOUPS & STARTERS

Soups

CHICKEN AND SWEETCORN	6.50
CHICKEN WITH SHIITAKE MUSHROOMS	6.50
WESTLAKE BEEF SOUP WITH FRESH CORIANDER	7.10
CHILLI HOT AND SOUR	7.10
SHREDDED DUCK WITH VEGETABLES	7.10
CRAB MEAT AND SWEETCORN	7.10
SEAFOOD WITH BEANCURD AND VEGETABLES	8.30

Salad

FRESH MANGO SALAD (Subject to availability)	10.20
FRESH PAPAYA SALAD (Subject to availability)	12.00

Lettuce Wraps

DUCK AND VEGETABLES (N)	12.40
MIXED SEAFOOD AND VEGETABLES (N)	12.40
CHICKEN AND VEGETABLES (N)	11.70

Starters

G-WOO MIXED PLATTER (N) (MINIMUM FOR TWO) Prawn Toasts, Seaweed, BBQ Ribs, Salt & Pepper Squid and Chicken Skewers	11.00PP
PRAWN TOASTS	9.50
RIBS IN OK SAUCE	11.20
RIBS IN SWEET AND SOUR SAUCE	11.20
BBQ RIBS BRUSHED WITH HONEY	11.20
SALT AND PEPPER RIBS	11.20
CHICKEN SKEWERS WITH SATAY SAUCE (N)	11.20
SALT AND PEPPER CHICKEN WINGS	9.30
SALT AND PEPPER SHREDDED CHICKEN	11.40
SALT AND PEPPER CHICKEN NUGGETS	12.60
SALT AND PEPPER SQUID	9.90
SALT AND PEPPER COD	14.90
SALT AND PEPPER KING PRAWNS	10.50
SALT AND PEPPER SOFT SHELL CRAB	9.00
SALT AND PEPPER LAMB	13.60
STIR-FRIED MUSSELS IN BLACK BEAN SAUCE	11.50
STEAMED KING PRAWNS IN SHELL AND BLACK BEAN SAUCE	11.50
CRISPY SEAWEED	6.00
PRAWN CRACKERS	4.80

GLUTEN FREE MAIN DISHES

Stir Fry Dishes

Step 1

Choose your main ingredient:

CHICKEN OR PORK	13.60
BEEF OR CHAR SUI	14.60
LAMB	16.00
ROAST DUCK	16.00
SQUID	16.00
KING PRAWNS	16.00
SCALLOPS	18.10
SEAFOOD TRIO (Squid, King Prawns and Scallops)	18.10
LIGHTLY BATTERED COD OR SALMON	18.90
G-WOO MIX (King Prawns, Duck, Squid, Chicken And Char Sui)	16.60

Step 2

Choose your stir fry option:

GOLDEN GARLIC & CELERY	GREEN PEPPERS & BLACK BEAN SAUCE
CHINESE VEGETABLES	PINEAPPLE with or without preserved ginger
MUSHROOMS	SATAY SAUCE (N)
MIXED MUSHROOMS	SZECHUAN SAUCE
MIXED VEGETABLES	FRESH CORIANDER, CHILLI & CUMIN
CASHEW NUTS (N) +2.00	
GINGER & SPRING ONIONS	

Chicken or Pork

CHICKEN WITH FRESH CORIANDER, CHILLI & CUMIN	13.60
CHICKEN OR PORK IN SWEET & SOUR SAUCE	13.60
CHICKEN OR PORK IN OK SAUCE	13.60
CRISPY SHREDDED CHICKEN IN GARLIC & CHILLI SAUCE	13.60
LIGHTLY BATTERED CHICKEN in Plum, Lemon or Orange Sauce	13.60

Beef or Char Sui

CRISPY BEEF IN OK SAUCE	14.60
CRISPY SHREDDED BEEF IN GARLIC & CHILLI SAUCE	14.60

Fillet Steak

FILLET STEAK with Ginger and Spring Onions with Green Peppers and Black Bean Sauce with OK Sauce with Szechuan Sauce with Satay Sauce (N)	20.20
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Curry (Red or Green)

CHICKEN OR PORK	14.60
BEEF OR CHAR SUI	15.60
LAMB OR ROAST DUCK	17.00
KING PRAWNS	17.00
SEAFOOD TRIO	19.10
G-WOO MIX	17.60

Alternative Dishes

CHICKEN OMELETTE	13.60
SPANISH OMELETTE	13.60
MUSHROOM OMELETTE	12.30

Prawn Meat Stuffing

Prawn Meat Stuffing with:

ROAST DUCK IN CHINESE MUSHROOM SAUCE	19.60
CHICKEN IN CHINESE MUSHROOM SAUCE	18.90
GREEN PEPPERS IN BLACK BEAN SAUCE	18.10
BEANCURD AND AUBERGINE IN BLACK BEAN SAUCE	18.10

Seafood

LIGHTLY BATTERED COD OR SALMON in OK Sauce in Sweet & Sour Sauce	18.90
LIGHTLY BATTERED KING PRAWNS in Lemon Sauce with Sesame Seeds in Mayonnaise Dressing (N) in Sweet & Sour Sauce in OK Sauce	16.00

Roast Duck

ROAST DUCK in Soy, Plum, Lemon or Orange Sauce	19.30
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GLUTEN FREE NOODLES & FRIED RICE

Ho Fun

Flat rice noodles with:

CHICKEN OR PORK	16.70
BEEF OR CHAR SUI	17.70
KING PRAWNS	19.10
LAMB	19.10
ROAST DUCK	19.10
SEAFOOD TRIO	19.70
G-WOO MIX	19.70

Fried Rice

CHICKEN OR PORK	13.60
YEUNG CHOW, BEEF OR CHAR SUI	14.60
KING PRAWNS	16.00
LAMB	16.00
ROAST DUCK	16.00
G-WOO SPECIAL	16.60

Diced medley of seafood, meat and vegetables cooked **in a sauce** served on a bed of fried rice

Vermicelli

Thin rice noodles with:

CHICKEN OR PORK	15.50
BEEF OR CHAR SUI	16.50
KING PRAWNS	17.90
LAMB	17.90
ROAST DUCK	17.90
SEAFOOD TRIO	18.50
G-WOO MIX	18.50
SPICY SINGAPORE STYLE	15.50
HA MOON STYLE	15.50

GLUTEN FREE SIDES

Sides

CHIPS	4.70	BROCCOLI WITH GARLIC	7.70
SALT & PEPPER CHIPS	5.90	PAK CHOI	10.00
BOILED RICE	4.10	STRAW MUSHROOMS	8.30
FRIED RICE	5.10	MIXED MUSHROOMS	7.70
VERMICELLI WITH ONIONS AND BEANSPROUTS	8.20	GRAVY	3.90
HO FUN WITH ONIONS AND BEANSPROUTS	9.80	SWEET AND SOUR SAUCE	4.70
BEANSPROUTS	7.10	OK SAUCE	4.70
MIXED VEGETABLES	7.70	SATAY SAUCE (N)	4.70
CHINESE VEGETABLES	7.70	CURRY SAUCE (Red or Green)	5.20

VEGAN MENU (CONTAINS GLUTEN)

Soups

SWEETCORN	5.30
CHILLI HOT AND SOUR	5.80
MIXED VEGETABLES	5.80
SHIITAKE MUSHROOMS AND NOODLES	5.90

Appetisers

VEGAN SEAWEED	6.00
VEGAN SPRING ROLLS	6.90
VEGAN WONTONS	6.90
VEGAN TOASTS	6.90
SALT AND PEPPER AUBERGINE	8.40
SALT AND PEPPER BEANCURD	8.40
SALT AND PEPPER MUSHROOMS	8.40
DICED VEGETABLES LETTUCE WRAP	10.40
VEGAN CHICKEN SKEWERS WITH SATAY SAUCE (N)	12.50
SALT & PEPPER VEGAN CHICKEN	12.50
SALT & PEPPER VEGAN FISH	13.00
VEGETARIAN CRISPY AROMATIC DUCK Served with pancakes, hoi sin sauce and salad	13.60

Stir Fry Dishes

Step 1

Choose your main ingredient:

VEGAN CHICKEN	15.40
VEGAN PRAWNS	15.40
VEGAN FISH	15.40
BEANCURD, AUBERGINES, MIXED VEGETABLES	12.20

Step 2

Choose your stir fry option:

CHINESE VEGETABLES	SWEET & SOUR SAUCE
MIXED MUSHROOMS	OK SAUCE
CASHEW NUTS (N) +2.00	SATAY SAUCE (N)
GINGER & SPRING ONIONS	SZECHUAN SAUCE
GREEN PEPPERS & BLACK BEAN SAUCE	KUNG PO SAUCE (N) +2.00
PINEAPPLE	HOT & SPICY SAUCE
with or without preserved ginger	ONIONS & BLACK PEPPER

Curry

	Traditional	Red or Green
VEGAN CHICKEN	15.40	16.40
VEGAN PRAWNS	15.40	16.40
VEGAN FISH	15.40	16.40
BEANCURD, AUBERGINE, MIXED VEGETABLES OR MUSHROOMS	12.20	13.20

Noodles

CHOW MEIN Crispy or Soft Noodles	
UDON Thick, White Noodles	
HO FUN Flat, Rice Noodles (+1.20)	
VEGAN PRAWNS	16.60
VEGAN FISH	16.60
VEGAN CHICKEN	16.60
BEANCURD	13.60
MIXED VEGETABLES	13.60
MUSHROOMS	13.60
VERMICELLI Thin, Rice Noodle	
VEGAN HA MOON STYLE	13.60
VEGAN SPICY SINGAPORE STYLE	13.60

Fried Rice

VEGAN CHICKEN FRIED RICE	14.20
VEGAN PRAWNS FRIED RICE	14.20
VEGAN FISH FRIED RICE	14.20
MUSHROOM FRIED RICE	10.30
MIXED VEGETABLES FRIED RICE	10.30
G-WOO SPECIAL VEGAN FRIED RICE Diced medley of vegetables cooked in a sauce served on a bed of rice	10.90

VEGAN MENU (CONTAINS GLUTEN)

Sides

CHIPS	4.70	CHINESE VEGETABLES	7.70
SALT & PEPPER CHIPS	5.90	BROCCOLI WITH GARLIC	7.70
BOILED RICE	4.10	PAK CHOI	10.00
VEGAN FRIED RICE	5.10	STRAW MUSHROOMS	8.30
CRISPY NOODLES	6.00	MIXED MUSHROOMS	7.70
SOFT NOODLES WITH ONIONS & BEANSPROUTS	8.20	SWEET AND SOUR SAUCE	4.70
VERMICELLI WITH ONIONS AND BEANSPROUTS	8.20	OK SAUCE	4.70
HO FUN WITH ONIONS AND BEANSPROUTS	9.80	PEKING SAUCE	4.70
UDON WITH ONIONS AND BEANSPROUTS	8.20	SATAY SAUCE (N)	4.70
BEANSPROUTS	7.10	CURRY SAUCE (Traditional)	4.70
MIXED VEGETABLES	7.70	CURRY SAUCE (Red or Green)	5.20



FOOD ALLERGIES & INTOLERANCES

Our kitchen handles food that contains common food allergens, including gluten, soybeans, milk, and their products. Fish and meat dishes may contain bones. If you have any allergies or intolerances, please kindly advise our servers when ordering. We have a separate Vegan & Gluten-Free Menu. Guests with severe allergies or intolerances, should be aware that although all due care is taken, we cannot guarantee orders will be entirely allergen free and will be consumed at the guest's own risk. (N) Contains Nuts. Please note that some of our vegetarian dishes contain eggs.

GLUTEN FREE DESSERTS

Luxury Ice Cream

2.20 PER SCOOP

Choose a flavour:

- VANILLA
- STRAWBERRY
- CHOCOLATE

Mochi (3pcs)

ALPHONSO MANGO MOCHI (V) (GF) 5.00

PASSIONFRUIT & MANGO MOCHI (VE) (GF) 5.00

Puddings

BANANA FRITTERS

Served with a scoop of vanilla ice cream

5.50

PINEAPPLE FRITTERS

Served with a scoop of vanilla ice cream

5.50

BOWL OF LYCHEES

3.50

VEGAN DESSERTS

VEGAN ICE CREAM

2.20 PER SCOOP

(GLUTEN FREE & NUT FREE)

VANILLA BEAN ICE CREAM (VE) (GF)



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