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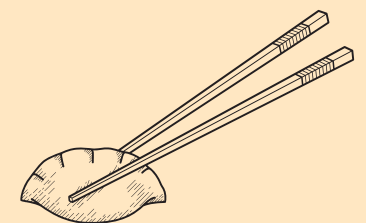
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M E N U

SOUPS

MISO SOUP (6;11)	 	8,5
HOT SOUR SOUP (3;6;11)		8,5
WANTAN SOUP (1A;6;11)		10

SMALL PLATES



CHILI PRAWN DUMPLINGS (1A;2C;6;11)		13,8
MAMA LILI'S DUMPLINGS (1A;3;6;11) <i>(HOMEMADE FRIED PORK DUMPLINGS WITH WILD GARLIC)</i>		11,8
TRUFFLE VEAL DUMPLINGS (1A;6;11)		13,8
PORK DUMPLINGS (1A;6;11)		11,8
VEGGIE DUMPLINGS (1A;6;11)		11,8
RAINBOW DUMPLINGS (1A;6;11) <i>(MIX OF DUMPLINGS)</i>		13
CHICKEN NEMS (3;6;7;11)		10,5
PRAWN NEMS (1A;2C;6;11)		13,5
CHINESE MUSHROOMS (6;11) <i>(MARINATED WOOD EAR MUSHROOM)</i>	 	11,5
CRUSHED CUCUMBER (6;11)	 	9,5
DIM SUM (1A;2C;3;6;11) <i>(MIX OF PORK & SHRIMP DUMPLINGS)</i>		12,8

* ALL HOMEMADE DISHES ARE LIMITED IN STOCK.

SHRIMP DIM SUM (1;2C;11)	14
XIAO LONG BAO (1A;6;11) (HOMEMADE STEAMED PORC DUMPLINGS)	12
TRUFFLE XIAO LONG BAO (1A;6;11) (HOMEMADE STEAMED PORC DUMPLINGS WITH TRUFFLE)	13,5
HANGSHAO PORK BAO BUN (1A;6;11) (SLOW COOKED PORK BELLY IN A STEAMED FLUFFY BREAD WITH CORIANDER, CUCUMBER & CARROT, TRADITIONEL CHINESE STYLE)	14
CRISPY CHICKEN BAO BUN (1A;6;11) (TOPPED WITH CORIANDER, CUCUMBER, CARROT & RED CABBAGE)	15
PRAWN TEMPURA SICHUAN BAO BUN (1;2C;6;11) (TOPPED WITH SPRING ONION, CUCUMBER, CARROT, RED CABBAGE & SICHUAN PEPPER)	16
BRAISED TOFU BAO BUN (1A;6) (TOPPED WITH CORIANDER, CUCUMBER, CARROT, RED CABBAGE & CRISPY RED ONION)	15
GARLIC XOU CAI (6) (STIR FRIED PAK CHOI & MUSHROOM WITH GARLIC)	13
EDAMAME STIR FRIED WITH VEGETABLE	13
EDAMAME	7
WAKAME (1A;6;11)	7
MARINATED SQUID (1A,6;11,14) (WITH CELERY)	14
WANTAN SICHUAN (1A;6;11) (HOMEMADE PORC WANTAN IN A SPICY SAUCE TOPPED WITH SICHUAN PEPPER)	12

PRAWN TEMPURA (1A;2C)

13

SEAWEED (11)   

11,5

SAUTEED BEANS  

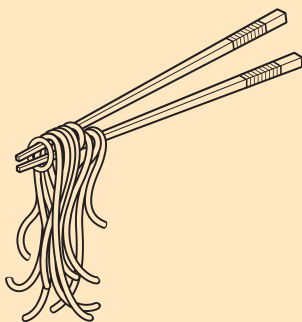
11,5



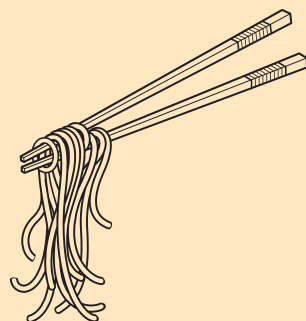
MAIN COURSES

ALL NON-NOODLE DISHES ARE SERVED WITH RICE.

UDON NOODLES WITH TOFU (1A;6;11)	 	23
UDON NOODLES WITH CHICKEN (1A;6;11)		23
UDON NOODLES WITH PRAWN (1A;2C;6;11)		25
MAMA MIÀN WITH MARINATED PORK (1A;6;11) <i>(HANDMADE NOODLES WITH SLOWLY COOKED PORK BELLY & PAK CHOI)</i>		24
PAPA MIÀN WITH MARINATED BEEF (1A;6;11) <i>(HANDMADE NOODLES WITH SLOWLY COOKED BEEF & PAK CHOI)</i>		26
BEEF NOODLE SOUP (1,3,4,6,11) <i>(MARINATED BEEF SLICES, SOY SPROUT, PAK CHOI, ONION, NARUTOMAKI, EGG IN A SAVORY SOY BROTH)</i>		23
WANTAN NOODLE SOUP (1,3,4,6,11) <i>(HOMEMADE WANTAN, SOY SPROUT, PAK CHOI, NARUTOMAKI, ONION, EGG IN A SAVORY SOY BROTH)</i>		22,5
TOFU NOODLE SOUP (1,6,11)	 	21,5
CHAR SIU NOODLE SOUP (1,3,4,6,11) <i>(MARINATED TENDER PORK SLICES, SOY SPROUT, PAK CHOI, NARUTOMAKI, EGG IN A SAVORY SOY BROTH)</i>		23



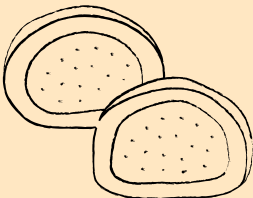
CHICKEN KUNG PAO (1A;3;6;8;11) <i>(STIR FRIED CHICKEN CUBES IN A SPICY SOY SAUCE, TOPPED WITH CASHEW NUTS)</i>	 	28
CHICKEN CARAMELIZED (1A;3;6;11)		29
CHICKEN BASIL (1A;3;6;11)		28
CHICKEN SICHUANSTYLE (1A;3;6;9;11) <i>(CHICKEN CUBES WITH SICHUAN SPICES)</i>	 	28
FILET DE BOEUF GARLIC STALKS (1A;3;6;9;11)		35
FILET DE BOEUF SICHUANSTYLE (1A;3;6;9;11) <i>(BEEF FILLET CUBES WITH SICHUAN SPICES)</i>	 	35
SPARERIBS “TANG CU” (1A;3;6;11) <i>(SPARERIBS IN A SWEET SOUR SAUCE)</i>		29
PRAWN HOT SOUR (1A,2C) <i>(STIR FRIED PRAWN IN A SPICY SOUR SAUCE)</i>		35
PRAWN TEMPURA BOWL (1A,2C,6,11) <i>(PRAWN TEMPURA, CRISPY ONION, WAKAME, MARINATED CUCUMBER & AVOCADO)</i>		21
PRAWN KUNG PAO (1A;2C;3;6;8;11) <i>(STIR FRIED PRAWN IN A SPICY SOY SAUCE, TOPPED WITH CASHEW NUTS)</i>	 	33
PRAWN WITH GARLIC STALKS (1A,2C;6;11)		32
SOY HALIBUT STEAMED WITH GINGER (1A;4;6;11)		32
SOY HALIBUT SHANGHAISTYLE (1A;3;4;6;11) <i>(STIR FRIED BREADED HALIBUT WITH GINGER)</i>		32
STIR FRIED CALAMARI (3;11,14)		32



MAPO TOFU WITH GROUND MEAT (1A;6;11)	 	25
MAPO TOFU (1A;6;11)	   	23,5
BRAISED TOFU WITH GARLIC STALKS (1A;6;11)	 	23
BRAISED AUBERGINE (1A;6;11)	  	23,5



DESSERTS



SORBET (3;7)	3,5
DUO DE MOCHI (1A;3;7)	8
CREME BRULEE BLACK SESAME (1A;3;7;11)	11
TIRAMISU MATCHA BALL (3;7)	10
BROWNIE WITH MATCHA ICE-CREAM (3,7)	12,5

ALLERGENS

1: CEREALS CONTAINING GLUTEN

1A: WHEAT (E.G. SPELT, KHORASAN, WHEAT)

2: CRUSTACEANS

2C: PRAWN/SHRIMP

3: EGGS

4: FISH

5: PEANUTS

6: SOYA

7: MILK AND MILK-BASED PRODUCTS

8: NUTS

9: CELERY

10: MUSTARD

11: SESAME

12: ANHYDRIDE AND SULPHITES

13: LUPIN

14: MOLLUSCS