

When it comes to serving food, East and the West are quite different. In Chinese culture, when several people gather to eat, the structure of the meal is not the same. Everything is served in the center of the table and people usually order a large number of different dishes, which are then shared amongst all.

粵式點心 春捲

Dim sum and fried spring rolls

Handmade by our chefs

- Steamed wheat-flour dumplings filled with shrimp, mushrooms, carrots and spring onions (4 pieces) 9,50
- Steamed wheat-flour triangles filled with king prawns, mushrooms, coriander, mint and ginger (4 pieces) 9,50
- Steamed Jiaozi wheat- flour dumpling filed with tofu and spinaches (4 pieces) 9,50
- Grilled wheat-flour dumplings with beef, bamboo, carrots and green peppers (4 pieces) 9,50
- Grilled Jiaozi wheat-flour dumplings filled with sea food, zucchini, and chinese spring onion (4 pieces) 9,50
- Grilled Jiaozi wheat-flour dumplings filled with eggplant, glass noodles, and mushrooms (4 pieces) 9,50
- King prawns skewer with sesame and spring onion (2 pieces) 12,00
- Crunchy fried vegetable roll: spinach, zucchini, carrot, green and red pepper, asparagus, mint and tamarind juice (2 pieces) 9,50
- Crunchy fried roast duck rolls with chinese cabbage, shitake mushroom, mango and hoisin sauce (4 pieces) 9,50
- Toasted mushroom, sesame and chili fritters (4 pieces) 5,75
- Crunchy king prawns, mint chutney, coriander and garam masala 9,50
- Three Dim Sum sampler
Steamed shrimp, mushroom, carrot and spring onion dumpling
Grilled beef, bamboo, carrot and green pepper dumpling
Grilled Jiaozi wheat-flour dumplings filled with eggplant, glass noodles, and mushrooms
7,25

VAT included

起始者 Starters

- Golden potato strips and green peppers, sautéed in chilies, ginger ans Szechwan peppers 8,75
- Duck confit salad with sakura mix, grapefruit and orange vinaigrette 13,75
- Green beens salad with dry tomato, pinenuts and sesame vinaigrette 9,75
- Sauteéd mushrooms and asparagus with oyster sauce and chilies oil 11,50
- Grilled bok choi and shitake mushrooms with peanuts, soy and sesame oil 8,75
- Stir-fried vegetables, mushrooms, sprouts and ginger 9,50

湯 Soups

- Wonton soup
Chicken and mushroom wonton in a citronella and ginger broth
Wontons are a very popular dish, whose name in catonese means “overflowing clouds”. They are thin stuffed dumplings similar to Italian ravioli. 9,00
- Spicy soup with grouper and noodles 11,75
- Tibetan soup with vegetables 9,75

鐵鍋

Wok-fried dishes

The wok is a deep round frying pan from China. When used for cooking, it reaches very high temperatures, preventing the loss of flavour and aroma in stir-fried foods.

Noodles

- Spicy noodles with shrimps, red pepper and red onion 13,00
- Glass noodles with vegetables, fried onion and Pai Thai sauce 10,75
- Noodles with sweet-and-sour chicken, peppers, carrots and cashews 10,75
- Rice noodles with tofu and vegetables 11,25
- Fried noodles with mushrooms and vegetables 10,25

Rice dishes

- Spicy fried rice with mini shrimp, squid and wakame seaweed 11,75
- Fried rice with chicken, king prawns and chilies 12,00
- Fried rice with seitan and shitake sauce 10,75
- Cantons style rice 8,50

魚 Fish dishes

- Lightly steamed grilled caramelized black cod served over a bed of sweet-and-sour eggplants
The black cod is native to Alaska and lives in deep waters, generally under 200 m. It is known for its smooth texture, flavour and high concentration of oils 22,50
- Steamed wild sea bass marinated in sherry and ginger 21,75
- Monk fish, potato and broccoli with Tom Seb broth and rice powder 20,50

肉 Meat dishes

- Fine slices of roast beef with ginger, coriander, soy and vinegar 14,00
- Beef strips stir-fried with vegetables, shitake mushrooms and basilico sauce 13,75
- Chicken and pork wok rolled in lettuce leaf San Choy Bau 11,75
- Yellow Madras curry chicken 12,75
- Chicken macerated with galangal rolled in pandam 11,75
- Chicken wings lacquered with a sweet Thai chili sauce 9,75
- Pork ribs with sweet-and-sour peppers sauce 10,50
- Shanghai-style roast duck served with cucumber, spring onions and hoisin sauce 18,00
- Beef tenderloin with black soja sauce and ginger marmalade, with sweed potato mashed, quince jelly and figs 22,75