

**SIGNATURE MENU**  
**(MINIMUM OF 2 PERSONS)**  
**€43,50 PER PERSON**

**STARTERS**

ASSORTIMENT OF 4 DIFFERENT DIM SUM  
(2 STEAMED & 2 FRIED)

**MAIN DISHES**

CHICKEN IN SPICY KUNG PO SAUSCE WITH PEANUTS  
ROASTED DUCK WITH SOJA SAUCE  
PRAWNS IN A MILD SPICY SESAME SAUCE  
YEUNG CHOW FRIED RICE WITH PRAWNS, CHA SIU &  
GREEN PEAS

**DESSERT**

CHEF'S DESSERT



## DIM SUM STEAMED

SIU MAI (PRAWNS, PORK & SHIITAKE)	8,50
HA KAU (PRAWNS)	8,75
KONG TSING NGAU YUK (BEEF)	8,50
SIU LONG PAW (PORK & SEAFOOD)	8,50
SUI TSING PAO (DUCK & PRAWN)	8,50
KAI SIU MAI (CHICKEN & SHIITAKE)	8,-
TAAI CHI KAU (SCALLOPS & PRAWN)	9,50
SOO KAU TZI (VEGETARIAN)	7,50
TAI CHI YAUW (MINI SQUIDS)	7,50

## BAO'S & BUNS

CHOI YUK BAO (PAN FRIED BUN WITH PORK)	7,-
SAN CHIEN CHAI BAO (PAN FRIED WITH VEGETABLES)	7,-
PEKING DUCK BUN	11,-
NGAU YUK BAO (BEEF)	7,-

## FRIED/PAN FRIED DIM SUM

NGAU YUK KAU (BEEF)	8,-
TSA SUI KAU (PRAWNS)	8,50
WO TIEP (PORK & PRAWNS)	8,-
KAU CHOI KAU (PRAWNS, PORK & LEEK)	8,-
KAI YUK KAU (CHICKEN)	7,50
MAT YU PENG (SQUID COOKIES)	7,50
KA LEE KAI LAP KOK (CHICKEN CURRY)	7,-
CHA SIU SOO (CHA SIU PORK)	7,-
SEA PALACE FAN KUO (PRAWN & PORK)	8,-
NGAU YUK KUUN (BEEF & BLACK PEPPER)	7,-
SAAM SIE KUUN (PORK & SHIITAKE)	7,50
CHAI CHUN KUUN (VEGETARIAN)	7,50
FOE PEE KUUN (PRAWN IN SOJASKIN)	8,-
SIN TJOK KUUN (PORK IN SOJASKIN)	7,50
KAI CHUN KUUN (CHICKEN)	7,50

## CHEUNG FAN / RICE PANCAKES

HA CHEUNG FAN (PRAWN)	9,-
NGAU CHEUNG FAN (BEEF)	8,-
CHA SIU CHEUNG FAN (PORK)	8,-
EBI TEMPURA CHEUNG FAN (EBI PRAWN)	9,-
TJAP GU CHEUNG FAN (MUSHROOM)	7,50



## ROAST SPECIALS

WHOLE BEIJING DUCK SERVED WITH SMALL PANCAKES,  
HOI SIN SAUCE, SPRING ONION & CUCUMBER  
SLICED AT TABLE

€79,-

HALF €39,50

ROASTED DUCK WITH SOY- & PLUM SAUCE  
PER HALF

€26,50

ROASTED PORKBELLY  
SERVED WITH HOMEMADE KIMCHI & HOI SIN SAUCE

€ 22,50

CHA SIU PORK WITH SOY SAUCE  
ROASTED WITH HONEY

€22,50

SPARERIBS WITH SOY SAUCE  
ROASTED WITH HONEY

€23,50



### **COLD DISHES**

HAU SUI KAI (SPICY SICHUAN CHICKEN)	12,-
FU CAI FAI PIN (SPICY SICHUAN BEEF)	12,-
HAK MOK JI (BLACK MUSHROOMS)	9,-

### **SMALL WARM DISHES**

STEAMED OYSTER WITH BLACKBEANS	5,50
SCALLOP WITH GARLIC AND RICENOODLES	8,50
SALT AND PEPPER SQUID	14,50
YAKITORI CHICKEN	9,-

### **SOUPS**

WAN TAN SOUP (PORK & PRAWN DUMPLING)	8,-
SUI KAU SOEP (PRAWN DUMPLING)	9,-
VEGETABLE BROTH WITH VEGETABLES	6,-



## BEEF & CHICKEN DISHES

KUBES OF CHICKEN THIGH IN KUNG PO SAUCE	25,50
DEEPFRIED CHICKEN IN SWEET & SOUR	25,-
EGGPLANT WITH CHICKEN, SALTY FISH YU HEUNG	26,-
BEEF WITH MACADAMIA NUTS IN SESAME SAUCE	28,50
BEEF IN SPICY SICHUAN OIL	28,50
BEEF WITH MIXED MUSHROOMS	27,50

## SEAFOOD & FISH

PRAWNS IN SPICY SESAME SAUCE	33,-
PRAWNS & SCALOPS IN X.O. SAUCE	36,-
LOBSTER WITH GINGER & SPRING ONION(800-1000G)	78,-
LOBSTER STEAMED WITH GARLIC(800-1000G)	78,-
SEABASS WITH GINGER & SPRING ONION (800-1000G)	47,50
TURBOT WITH GINGER & SPRING ONION (800-1000G)	65,-
MONK FISH FILET IN SWEET & SOUR SAUCE	29,50
MIXED SEAFOOD WITH TOFU	29,50

## VEGETABLES & VEGAN

EGGPLANT WITH GARLIC YU HUENG	19,50
CHINESE SEASONAL VEGETABLES	18,50
MA PO TOFU WITH SPICY PEPPERS	19,50
DRIED BEANCURD WITH GREEN BEANS	19,50
HEUNG LAK MIX VEGETABLES WITH CASHEW NUTS	19,50
MIXED MUSHROOMS WITH GREEN BEANS	19,50

## FRIED NOODLES & RICE

KIMCHI FRIED RICE WITH SHRIMP & SWEET CORN	20,-
SINGAPORE STYLE NOODLES (PORK & SHRIMP)	19,50
YEUNG CHOW FRIED RICE (PORK & SHRIMP)	19,50
FRIED NOODLES WITH CHICKEN, BEEF OR PRAWNS	
FRIED RICE WITH CHICKEN, BEEF OR PRAWNS	



## DESSERTS

MATCHA TIRAMISU	9,50
CHOCOLATE LOVER	9,50
PINK LADY	8,-
DIFFERENT FLAVOURS OF ICE CREAM	
TARO BAO	6,50
LAI WONG BAO CUSTARD BUN	6,50
LAU SA BAO LAVA CUSTARD BUN	6,50
CHIEN TOI CHAI SESAM BALL WITH LOTUS	6,-
LO MAI CHI MOCHI WITH COCONUT EN LOTUS	6,-
MA LAI KOO SWEET SPONGE CAKE	6,-
MA TAAI KO WATER CHESTNUT CAKE	6,-

