

CHRISTMAS MENU
(MINIMUM OF 2 PERSONS)
€57.50 PER PERSON

STARTERS

ASSORTIMENT OF 4 DIFFERENT DIM SUM

MAIN DISHES

BEEF WITH ASPARAGUS IN XO SAUCE
ROASTED DUCK / CHA SIU / FOR NAM
PRAWNS IN SPICY SICHUAN SAUCE
YEUNG CHOW FRIED RICE WITH PRAWNS, CHA SIU &
GREEN PEAS

DESSERT

CHEF'S DESSERT



DIM SUM STEAMED	
SIU MAI (PRAWNS, PORK & SHIITAKE)	9.50
HA KAU (PRAWNS)	9.50
KONG TSING NGAU YUK (BEEF)	9.-
SIU LONG PAW (PORK & SEAFOOD)	9.50
SUI TSING PAO (DUCK & PRAWN)	9.50
CHICKEN SIU LONG BAO	9.50
KAI SIU MAI (CHICKEN & SHIITAKE)	9.-
TAAI CHI KAU (SCALLOPS & PRAWN)	9,50
SOO KAU TZI (VEGETARIAN)	8,50
TAI CHI YAUW (MINI SQUIDS)	8,50

BAO'S & BUNS

CHOI YUK BAO (PAN FRIED BUN WITH PORK)	9.-
SAN CHIEN CHAI BAO (PAN FRIED WITH VEGETABLES)	9,50
PEKING DUCK BUN	9.-
NGAU YUK BAO (BEEF)	9.-

FRIED/PAN FRIED DIM SUM

NGAU YUK KAU (BEEF)	8,50
TSA SUI KAU (PRAWNS)	9.-
WO TIEP (PORK & PRAWNS)	8,50
KAU CHOI KAU (PRAWNS, PORK & LEEK)	8,50
KAI YUK KAU (CHICKEN)	8.-
MAT YU PENG (SQUID COOKIES)	8.-
KA LEE KAI LAP KOK (CHICKEN CURRY)	7.50
CHA SIU SOO (CHA SIU PORK)	7.50
SEA PALACE FAN KUO (PRAWN & PORK)	8.50
NGAU YUK KUUN (BEEF & BLACK PEPPER)	7.50
SAAM SIE KUUN (PORK & SHIITAKE)	7.75
CHAI CHUN KUUN (VEGETARIAN)	7.75
FOE PEE KUUN (PRAWN IN SOJASKIN)	8,50
SIN TJOK KUUN (PORK IN SOJASKIN)	8.-
KAI CHUN KUUN (CHICKEN)	8.-

CHEUNG FAN / RICE PANCAKES

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



ROAST SPECIALS

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

€82.50

HALF €41.50

ROASTED DUCK WITH SOY- & PLUM SAUCE
PER HALF

€29,50

ROASTED PORKBELLY
SERVED WITH HOMEMADE KIMCHI & HOI SIN SAUCE
€ 23

CHA SIU PORK WITH SOY SAUCE
ROASTED WITH HONEY
€23

SPARERIBS WITH SOY SAUCE
ROASTED WITH HONEY
€24



COLD DISHES

HAU SUI KAI (SPICY SICHUAN CHICKEN)	13,50
FU CAI FAI PIN (SPICY SICHUAN BEEF)	12,50
HAK MOK JI (BLACK MUSHROOMS)	9,50

SMALL WARM DISHES

STEAMED OYSTER WITH BLACKBEANS	5,70
SCALLOP WITH GARLIC AND RICENOODLES	8,75
SALT AND PEPPER SQUID	15,-
YAKITORI CHICKEN	9,50

SOUPS

WAN TAN SOUP (PORK & PRAWN DUMPLING)	8,25
SUI KAU SOEP (PRAWN DUMPLING)	9,25
VEGETABLE BROTH WITH VEGETABLES	6,25



BEEF & CHICKEN DISHES

KUBES OF CHICKEN THIGH IN KUNG PO SAUCE	28
DEEPPRIED CHICKEN IN SWEET & SOUR	28
LEMON CHICKEN	28
EGGPLANT WITH CHICKEN, SALTY FISH YU HEUNG	28
BEEF WITH MACADAMIA NUTS IN SESAME SAUCE	31
BEEF IN SPICY SICHUAN OIL	31
BEEF WITH MIXED MUSHROOMS	31

SEAFOOD & FISH

PRAWNS IN SPICY SESAME SAUCE	36.-
PRAWNS & SCALOPS IN X.O. SAUCE	39.-
LOBSTER WITH GINGER & SPRING ONION(800-1000G)	79,-
LOBSTER STEAMED WITH GARLIC(800-1000G)	79,-
SEABASS WITH GINGER & SPRING ONION (800-1000G)	55.-
TURBOT WITH GINGER & SPRING ONION (800-1000G)	70.-
MONK FISH FILET IN SWEET & SOUR SAUCE	32.-
MIXED SEAFOOD WITH TOFU	29,50

VEGETABLES & VEGAN

EGGPLANT WITH GARLIC YU HUENG	20
CHINESE SEASONAL VEGETABLES	20
MA PO TOFU WITH SPICY PEPPERS	22
DRIED BEANCURD WITH GREEN BEANS	22
HEUNG LAK MIX VEGETABLES WITH CASHEW NUTS	21
MIXED MUSHROOMS WITH GREEN BEANS	21

FRIED NOODLES & RICE

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

