

**BIB GOURMAND MENU
(MINIMUM OF 2 PERSONS)
€51.50 PER PERSON**

STARTERS

ASSORTIMENT OF 4 DIFFERENT DIM SUM

MAIN DISHES

LEMON CHICKEN

ROASTED DUCK

PRAWNS IN XO SAUCE

YEUNG CHOW FRIED RICE WITH PRAWNS, CHA SIU &
GREEN PEAS

DESSERT

CHEF'S DESSERT



DIM SUM STEAMED	
SIU MAI (PRAWNS, PORK & SHIITAKE)	9.25
HA KAU (PRAWNS)	8.75
KONG TSING NGAU YUK (BEEF)	8.75
SIU LONG PAW (PORK & SEAFOOD)	9
SUI TSING PAO (DUCK & PRAWN)	9
CHICKEN SIU LONG BAO	9
KAI SIU MAI (CHICKEN & SHIITAKE)	8.75
TAAI CHI KAU (SCALLOPS & PRAWN)	9,50
SOO KAU TZI (VEGETARIAN)	8,50
TAI CHI YAUW (MINI SQUIDS)	8.-

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

TSA SUI KAU (PRAWNS)	9,25
WO TIEP (PORK & PRAWNS)	8.75
KAU CHOI KAU (PRAWNS, PORK & LEEK)	8.75
KAI YUK KAU (CHICKEN)	8.75
MAT YU PENG (SQUID COOKIES)	8.75
KA LEE KAI LAP KOK (CHICKEN CURRY)	8.-
CHA SIU SOO (CHA SIU PORK)	8.-
SEA PALACE FAN KUO (PRAWN & PORK)	8.50
NGAU YUK KUUN (BEEF & BLACK PEPPER)	7.75
SAAM SIE KUUN (PORK & SHIITAKE)	8.-
CHAI CHUN KUUN (VEGETARIAN)	8.-
FOE PEE KUUN (PRAWN IN SOJASKIN)	8.75
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

€83.50

HALF €42.50

ROASTED DUCK WITH SOY- & PLUM SAUCE
PER HALF

€29,50

ROASTED PORKBELLY
SERVED WITH HOMEMADE KIMCHI & HOI SIN SAUCE
€ 24

CHA SIU PORK WITH SOY SAUCE
ROASTED WITH HONEY
€24

SPARERIBS WITH SOY SAUCE
ROASTED WITH HONEY
€24.50



COLD DISHES

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

SMALL WARM DISHES

STEAMED OYSTER WITH BLACKBEANS	6
SCALLOP WITH GARLIC AND RICENOODLES	9,75
SALT AND PEPPER SQUID	15
YAKITORI CHICKEN	9,75

SOUPS

WAN TAN SOUP (PORK & PRAWN DUMPLING)	8,50
SUI KAU SOEP (PRAWN DUMPLING)	9,50
VEGETABLE BROTH WITH VEGETABLES	6,50



BEEF & CHICKEN DISHES

KUBES OF CHICKEN THIGH IN KUNG PO SAUCE	27.50
DEEPPRIED CHICKEN IN SWEET & SOUR	27
LEMON CHICKEN	27.50
EGGPLANT WITH CHICKEN, SALTY FISH YU HEUNG	27
BEEF WITH MACADAMIA NUTS IN SESAME SAUCE	29.50
BEEF IN SPICY SICHUAN OIL	29.50
BEEF WITH MIXED MUSHROOMS	29.50

SEAFOOD & FISH

PRAWNS IN SPICY SESAME SAUCE	35.-
PRAWNS & SCALOPS IN X.O. SAUCE	37.-
LOBSTER WITH GINGER & SPRING ONION(800-1000G)	79.-
LOBSTER STEAMED WITH GARLIC(800-1000G)	79.-
SEABASS WITH GINGER & SPRING ONION (800-1000G)	52.50
TURBOT WITH GINGER & SPRING ONION (800-1000G)	70.-
MONK FISH FILET IN SWEET & SOUR SAUCE	30.-
MIXED SEAFOOD WITH TOFU	30.-

VEGETABLES & VEGAN

EGGPLANT WITH GARLIC YU HUENG	19.95
CHINESE SEASONAL VEGETABLES	19.95
MA PO TOFU WITH SPICY PEPPERS	19.95
DRIED BEANCURD WITH GREEN BEANS	19.95
HEUNG LAK MIX VEGETABLES WITH CASHEW NUTS	19.95
MIXED MUSHROOMS WITH GREEN BEANS	19.95

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



DESSERTS

CHOCOLATE LOVER	11,-
DIFFERENT FLAVOURS OF ICE CREAM	
TARO BAO	7,50
LAI WONG BAO CUSTARD BUN	7,50
LAU SA BAO LAVA CUSTARD BUN	7,50
CHIENTOI CHAI SESAM BALL WITH LOTUS	7.50
LO MAI CHI MOCHI WITH COCONUT EN LOTUS	7.50
MA LAI KOO SWEET SPONGE CAKE	6,50
MA TAAI KO WATER CHESTNUT CAKE	7

