

MENU 菜

Buisness Lunch

Monday - Friday: 12:00 – 17:00

Served with Hot & Sour Soup (with egg and ground meat)

M1	家常豆腐	Chinese Family Style Tofu) stir fried with garlic and fresh vegetables	9,50
M2	素宫鸡	Kung Pao Tofu)) Tofu stir fried in a slightly sour, hot & spicy sauce with vegetables, cashews, red chili sauce and garlic.	9,50
M3	炒时蔬	Fresh, assorted vegetables stir fried in the traditional Chinese style	9,00
M4	酱爆鸡丁	Boneless chicken breast stir fried with assorted vegetables in Hoi Sin sauce	10,50
M5	咖喱鸡	Curry Chicken Boneless chicken breast stir fried with assorted vegetables in a delicate curry sauce	10,50
M6	宫保鸡丁	Kung Pao Chicken)) Chicken stir fried in a slightly sour, hot & spicy sauce, with vegetables, cashews, red chili sauce and garlic.	10,50
M7	蒜辣牛肉	Shuan-La Beef))) stir fried beef with assorted vegetables and garlic in a hot and spicy sauce	10,50
M8	笋片牛肉	Beef Beef strips with bamboo shoots, Chinese cabbage and morel mushrooms	10,50
M9	鱼香肉丝	Yu-Xiang Pork)) Sliced pork, stir fried Szechwan-Style with bean sprouts and Ocean Breeze sauce	10,50
M10	辣味肉片	La-Wei Pork)) Stir fried pork with bamboo, morels, mushrooms and bell peppers	10,50
M11	香酥鸭	Xiang-Su Ya crispy boneless Duck, breaded and fried with assorted vegetables	12,00
M12	鸡肉炒饭	Fried Rice with chicken, egg and vegetables	9,00
M13	猪肉炒面	Fried Noodles with pork and vegetables	9,00

Soups

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|---|-------|--|------|
| 1 | 蔬菜豆腐汤 | Tofu Soup
with vegetables | 4,90 |
| 2 | 蔬菜蛋花汤 | Egg Drop Soup
with vegetables | 4,90 |
| 3 | 馄饨汤 | Won-ton Soup
a traditional Chinese favorite!
Won-tons are small, Chinese dumplings
stuffed with ground meat and spices | 6,00 |
| 4 | 酸辣汤 | Hot & Sour Soup))
with egg and ground meat | 5,50 |
| 5 | 鸡肉玉米羹 | Corn Soup
with chicken and green coriander | 5,50 |
| 6 | 羊肉汤 | Lamb Soup)))
with celery, pak choi, chili and green coriander,
very hot! | 8,50 |
| 7 | 大虾汤 | Prawn Soup))
with fresh mushrooms and cilantro, sour and hot | 6,90 |

Appitizers

11	小春卷	Mini Spring Rolls vegetarian, warm	5,50
12	炸馄饨	Fried Won-tons filled with ground meat and seasoning, warm	6,50
13	红油抄手	Hongyou Chaoshou))) Won-tons in a hot and spicy sauce made from red chili oil, warm	7,50
14	辣白菜	Marinated Chinese Cabbage)) served chilled	5,50
15	酸辣黄瓜	Marinated Cucumber Slices)) hot and sour, served chilled	5,50
17	苏式豆腐干	Shuzhou-Style Tofu , fried then braised in a savory sauce, served chilled	5,50
18	双菇会	Shuang-Gu-Hui chinese Tungku mushrooms and cultivated mushrooms stewed in a savory sauce and served chilled	5,50
19	卤牛肉	Lu-Niu-Rou Beef boiled in a spiced broth, cooled and thinly sliced, this dish is a favorite cold appetizer in China	7,50
20	熏鱼	Xun-Yu Fish filet, fried then stewed in a spiced broth, served sliced and chilled	6,50
21	夫妻肺片	Fu-Qi Fei-Pian))) Beef (meat, tongue and stomach) stewed in a spiced broth, chopped and served chilled with peanuts and cilantro, Hot and Spicy!	8,50
22	棒棒鸡	Bang-Bang Ji)) Thinly sliced, boneless Chicken served in a sauce of red chili oil, served chilled	7,50
24	聚友阁拼盘	Mixed Cold Appetizer Platter (for 2-4 persons) With Nr. 14, 15, 17, 18, 19, 20, 22	31,00
25	素拼盘	Vegetarian Mixed Cold Appetizer Platter (for 2-4 persons) With Nr. 14, 15, 17, 18	19,00

Main Courses

Pork Dishes

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|----|------|--|-------|
| 31 | 鱼香肉丝 | Yu-Xiang Pork))
Sliced Pork, stir fried with bean sprouts and garlic in a hot & spicy Ocean Breeze sauce | 16,50 |
| 32 | 鱼香茄子 | Yu-Xiang Qiezhi (Pork with Eggplant)))
Eggplant cooked in Szechwan-style hot & spicy with ground meat and garlic in Ocean Breeze sauce | 16,50 |
| 33 | 京酱肉丝 | Peking Pork , thinly sliced pork stir fried with cucumber in Hoi Sin sauce.
This is a traditional Peking favorite! | 16,50 |
| 34 | 糖醋排骨 | Shanghai Pork Ribs
This Shanghai specialty features a savory sweet & sour sauce | 17,50 |
| 35 | 红烧肉 | Hong-Shao-Rou
Red-Braised Pork Belly with Shanghai cabbage
A down-home, hearty Chinese favorite | 17,50 |
| 37 | 盐煎肉 | Yan-Jian-Rou))
Thinly sliced pork belly stir fried with coarse salt, garlic, Chinese cabbage, bell pepper and carrots.
This dish is one of the most famous examples of Szechwan cooking. | 18,00 |
| 38 | 麻婆豆腐 | Mapo Tofu)))
Tofu and ground pork in a savory, garlic sauce containing Szechwan pepper, chili sauce, red chilies, Do-Ban-sauce and black bean sauce ... this dish is very hot! | 15,50 |
| 40 | 辣味肉片 | La-Wei Pork))
Stir fried pork served with bamboo shoots, morels, mushrooms and bell pepper. | 16,50 |

Beef Dishes

42	水煮牛肉	Shui-Zhu Niu-Rou 🌶️🌶️🌶️ Sliced beef slowly cooked in a hearty sauce containing chili powder, whole red chilies, Szechwan pepper, garlic, ginger, black bean sauce and Do-Ban-sauce. Served over broccoli, Chinese cabbage and celery. This dish is very Hot!	19,50
44	干炒牛肉	Stir Fried Beef 🌶️ Sliced beef stir fried with bamboo, carrots, onions and garlic. Hot & spicy!	17,50
45	沙茶牛肉	Sha-Cha Beef Sliced beef stir fried with broccoli and in a special Sha-Cha sauce.	17,50
46	洋葱牛肉	Stir Fried Beef with Onions	17,50
47	蒜辣牛肉	Shuan-La Beef 🌶️🌶️ stir fried beef with assorted vegetables and garlic in a hot and spicy sauce	17,50
48	辣味牛肉	La-Wei Beef 🌶️ Stir fried beef served with morels, bamboo, mushrooms and bell peppers.	17,50
50	牛肉锅巴	Niu-Rou Guo-Ba Crispy Fried Rice, a hearty dish with beef, vegetables and a zesty sauce	18,50
50a	葱爆羊肉	Lamb 🌶️ Stir fried with onions and green coriander	21,00

Duck & Chicken Dishes

51	樟茶鸭	Duck Smoked with Tee Leaves A Szechwan specialty, this dish is made from crispy fried duck still on the bone	21,00
52	香酥鸭	Xiang-Shu-Ya Crispy fried duck with your choice of sauce (see list of sauces on page 11)	19,50
53	回锅鸭	Double Fried Duck 🌶️🌶️ Boneless duck with Do-Ban-sauce, black bean sauce, Hoi Sin sauce, garlic, onions, carrots, bell peppers and Chinese cabbage.	18,50
54	辣味鸭片	Stir Fried Duck 🌶️🌶️ Boneless duck with bamboo, morels, mushrooms and bell peppers.	18,50
55	咖喱鸡片	Curry Chicken Tender, boneless chicken breast filet, sliced and stir fried with assorted vegetables in a delicate curry sauce	17,00
56	酱爆鸡丁	Jiang-Bao Ji-Ding Boneless chicken breast filet, diced and stir fried with assorted vegetables in Hoi Sin sauce	17,50
57	辣子鸡丁	La-Zhi Ji-Ding 🌶️🌶️🌶️ Stir fried boneless chicken breast in red chili sauce with garlic, Hot & Spicy!	18,00
58	宫保鸡丁	Kung Pao Chicken 🌶️🌶️ Chicken stir fried in a slightly sour, hot & spicy sauce with vegetables, cashews, red chili sauce and garlic.	17,50
59	笋片木耳鸡	Chicken Strips of boneless chicken breast with bamboo, morels and glass noodles	17,00
60	双冬鸡片	Shuang-Dong Chicken Stir fried strips of tender chicken breast with bamboo and Tungku mushrooms	17,00
61	麻辣鸡片	Mala Chicken 🌶️🌶️🌶️ Chicken breast filet strips with marinated Tofu, carrots, celery, chili sauce and Szechwan pepper – Hot & Spicy!	17,50

Fish & Shrimp Dishes

64	干烧鱼脯	Poached Ocean Perch (Redfish) Filet)))	19,50
		Ocean Perch filet slowly poached a hot, savory chili sauce containing bean paste, garlic, ginger, ground meat, onions, carrots and leeks. Very Hot!	
65	水煮鱼片	Shui-Zhu-Yu))))	19,50
		Ocean Perch filet slowly cooked in a hearty sauce containing chili powder, whole red chilies, Szechwan pepper, garlic, ginger, Do-Ban sauce and black bean sauce. Served over broccoli, Chinese cabbage and celery. This dish is Extremely Hot!	
66	浇汁鱼	Jiao-Zhi-Yu))	19,50
		Crispy fried filet of Ocean Perch with Ocean Breeze sauce	
66a	浇汁鱼	Jiao-Zhi-Yu	19,50
		Crispy fried filet of Ocean Perch with Sweet & Sour sauce	
67	宫保鱼	Kung Pao Fish))	18,00
		Ocean Perch stir fried in a slightly sour, hot & spicy sauce with vegetables, cashews, red chili sauce and garlic.	
69	蒜蓉煎虾	Shuan-Rong Jian-Xia)	26,50
		Jumbo Prawns stir fried in the shell with a savory garlic sauce	
70	椒盐大虾	Jiao-Yan Da-Xia))	26,50
		Jumbo prawns are first fried in the shell then quickly stir fried in the wok with tangy Szechwan pepper and red chilies	
71	麻辣大虾	Mala Da-Xia))))	23,50
		Shrimp stir fried with carrots, celery, chili sauce and Szechwan pepper. Hot & Spicy!	
72	炸大虾	Crispy Fried Shrimp	24,50
		With the sauce of your choice (on page 10)	
73	豆豉鱿鱼	Squid in Black Bean Sauce)	17,50
		Squid stir fried with assorted vegetables and garlic in a tangy black bean sauce	
74	麻辣鱿鱼	Mala You-Yu))))	17,50
		Stir fried squid with carrots, celery, chili sauce and Szechwan pepper. Hot & Spicy	

Vegetarian Dishes

81	炒时蔬	Stir fried mixed fresh vegetables	12,00
82	麻辣炒素	Mala Tofu 🌶️🌶️🌶️ Stir fried pickled Tofu with carrots, celery, ginger, chili sauce and Szechwan pepper, very hot!	15,50
83	炆炒西兰花	Szechwan Broccoli 🌶️ Fresh broccoli lightly stir fried with dry chili and Szechwan pepper	13,90
84	干煸豆角	Stir fried fresh green beans with garlic	13,90
85	炒三丝	Chao-San-Shi 🌶️ pickled Tofu stir fried with celery and carrot	15,50
86	鲜蘑青菜	Shanghai Vegetables Fresh, green Shanghai cabbage stir fried with fresh mushrooms	13,90
88	家常豆腐	Chinese Family Style Tofu 🌶️ stir fried with garlic and fresh vegetables	15,50
90	素麻婆豆腐	Mapo Tofu 🌶️🌶️🌶️ Tofu in a savory, garlic sauce containing Szechwan pepper, chili sauce, red chilie, Do-Ban-sauce and black bean sauce This dish is VERY hot!	15,50
91	炸豆腐丸子	Fried Tofu Ball 🌶️ with Ocean Breeze sauce	18,50
93	素宫保鸡丁	Kung Pao Tofu 🌶️🌶️ Tofu stir fried in a slightly sour, hot & spicy sauce with cashews, bell pepper, selery, broccoli, red chili sauce and garlic.	15,90
94	素鱼香茄子	Yu-Xiang Qie-Zhi 🌶️🌶️ Eggplant cooked in a classic Szechwan-style with Ocean Breeze sauce	15,50
95	素锅巴	Shu-Guo-Ba Crunchy fried rice served with a savory vegetable sauce	16,50

Fried Rice & Noodle Dishes

101	蔬菜炒饭	Classic Fried Rice Served with egg and assorted vegetables	11,50
102	大虾肉末饭	Fried Rice served with egg, shrimp, ground meat and vegetables	15,50
103	鸡肉炒饭	Fried Rice served with chicken, egg and vegetables	13,50
104	扬州炒饭	Fried Rice Yangzhou Style served with egg, chopped shrimp and vegetables	14,50
105	蔬菜炒面	Classic Fried Noodles with vegetables	11,50
106	猪肉炒面	Fried Noodles served with pork and vegetables	13,50
108	素汤面	Chinese Vegetarian Noodle Soup With tofu, Tungku mushrooms and fresh champignons in a delicious broth	13,50
112	担担面	Dan-Dan-Mian 🌶️🌶️🌶️ Noodle soup in a chili laced broth containing ground meat. A Szechwan specialty! Very Hot!	11,50

Sauces

115	麻辣汁	Mala Sauce))) A Chinese classic, this sauce is made from vegetables, Szechwan pepper and chili paste, very hot & spicy!	3,90
116	鱼香汁	Ocean Breeze Sauce)) A delicate combination of soy sauce, rice vinegar and chili sauce, this traditional mixture conjures up the sea, although it contains no fish.	3,90
117	菜汁	Vegetable Sauce)	3,90
118	京酱汁	Hoi-Sin Sauce Hoi-Sin – or Chinese barbeque sauce as it is widely known – is made from a paste containing ground, pickled soybeans, wheat and spices.	3,90
119	甜酸汁	Sweet & Sour Sauce Our homemade version of another classic	3,90

Side dishes

120	炒饭	Fried Rice with egg	5,50
120a	炒面	Fried noodles	5,50

Complete Dinner Combinations

Prices shown are per person

M21 Dinner "A" for a Minimum of Two Persons pp 29,00

- 1. Course:** Hot & Sour Soup
- 2. Course:** Appetizer containing Shuzhou Tofu and cooked boneless chicken in chili-oil sauce
- 3. Course:** Four Entrees
 - 1. Kung Pao Chicken
 - 2. Pork Belly orated in salt, spicy
 - 3. fried Beef with vegetables, hot
 - 4. Tofu Family Style
- 4. Course:** Desert, Fried Banana with Ice-cream

M22 Dinner "B" for a Minimum of Two Persons pp 31,00

- 1. Course:** Won-ton Soup
- 2. Course:** Appetizer containing marinated Cucumber slices and Sliced Boiled Beef
- 3. Course:** Four Entrees
 - 1. Crispy Duck
 - 2. Mala Chicken Filet, Hot & Spicy!
 - 3. Stir Fried Sliced Beef, with garlic, spicy
 - 4. Stir Fried Shanghai Cabbage with fresh Mushrooms
- 4. Course:** Desert, Fresh Seasonal Fruit and Fried Banana

***For more Dinner Combinations
see please the next page***

M23 **Dinner "C" for a Minimum of Four Persons** *pp 29,00*

- 1. Course:** Hot & Sour Soup

- 2. Course:** Appetizer containing Pickled Chinese Cabbage, Shuzhou Tofu, Fried Fish Filet and cooked boneless Chicken in chili-oil sauce

- 3. Course:** Seven Entrees
 - 1. Fresh Broccoli lightly stir fried
 - 2. Mala Chicken Filet, Hot & Spicy!
 - 3. Ocean Perch stir fried, slightly sour & spicy
 - 4. Sliced Pork in a spicy Ocean Breeze sauce
 - 5. Twice Fried Duck
 - 6. Crispy fried Beef with vegetables, spicy

- 4. Course:** Desert, Fresh Seasonal Fruit and Fried Banana

M24 **Dinner "D" for a Minimum of Four Persons** *pp 35,00*

- 1. Course:** Zesty Sour Shrimp Soup

- 2. Course:** Appetizer containing Pickled Chinese Cabbage, Stewed Tungku-Mushrooms and Champagnes, cooked boneless Chicken in chili-oil sauce and Sliced Boiled Beef

- 3. Course:** Six Entrees
 - 1. Tee Leaf Smoked Duck
 - 2. Chicken stir fried in a slightly sour & spicy sauce with vegetables
 - 3. Mala-Prawns, Hot & Spicy
 - 4. Thinly sliced Pork stir fried with cucumber in Hoi Sin sauce
 - 5. Fish Filet with Sweet & Sour sauce
 - 6. Stir Fried Sliced Beef, with garlic, spicy

- 4. Course:** Desert, Fresh Seasonal Fruit and Crispy fried rice balls

Deserts

121	拔丝苹果	Ba-Shi Pin-Guo (For two persons) Sliced apple, breaded, fried and drizzled with caramel	12,90
122	炸香蕉	Fried Banana , sliced banana breaded and fried then honey glazed	6,50
123	炸苹果	Fried Apple , sliced apple breaded and fried then honey glazed	6,50
124	汤圆	Sticky Rice Balls filled with sweet, sesame seeds paste, cooked in water	6,50
125	麻球冰淇淋	Chrispy Maqiu Crispy fried rice balls rolled in sesame seeds and filled with sweet, red bean paste and accompanied by two scoops of ice cream	9,90
126	冰淇淋	Ice Cream Three scoops, your choice from: vanilla, strawberry, chocolate, melon or pina colada	7,50
127	炸冰淇淋	Breaded and Fried Ice Cream Served with honey and sesame seeds	7,90
128	时鲜水果	Seasonal Fruit Plate (For two persons) Sliced fresh fruit of the season	15,00
129	香蕉船	Banana Split Sliced banana with ice cream topped off with whipped cream	7,90