

# MENU 菜

## **Buisness Lunch**

Monday - Friday: 12:00 – 16:00

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

|     |      |   |       |
|-----|------|---|-------|
| M1  | 家常豆腐 | <b>Chinese Family Style Tofu</b> )<br>stir fried with garlic and fresh vegetables   | 11,00 |
| M2  | 素宫鸡  | <b>Kung Pao Tofu</b> ))<br>Tofu stir fried in a slightly sour, hot & spicy sauce with vegetables, cashews, red chili sauce and garlic.        | 12,00 |
| M3  | 炒时蔬  | <b>Fresh, assorted vegetables</b><br>stir fried in the traditional Chinese style  | 11,00 |
| M4  | 酱爆鸡丁 | <b>Boneless chicken breast</b><br>stir fried with assorted vegetables in Hoi Sin sauce  | 12,00 |
| M5  | 咖喱鸡  | <b>Curry Chicken</b><br>Boneless chicken breast stir fried with assorted vegetables in a delicate curry sauce                                 | 12,00 |
| M6  | 宫保鸡丁 | <b>Kung Pao Chicken</b> ))<br>Chicken stir fried in a slightly sour, hot & spicy sauce, with vegetables, cashews, red chili sauce and garlic. | 12,00 |
| M7  | 蒜辣牛肉 | <b>Shuan-La Beef</b> )))<br>stir fried beef with assorted vegetables and garlic in a hot and spicy sauce                                      | 12,00 |
| M8  | 笋片牛肉 | <b>Beef</b><br>Beef strips with bamboo shoots, Chinese cabbage and morel mushrooms  | 12,00 |
| M9  | 鱼香肉丝 | <b>Yu-Xiang Pork</b> ))<br>Sliced pork, stir fried Szechwan-Style with bean sprouts and Ocean Breeze sauce                                    | 12,00 |
| M10 | 辣味肉片 | <b>La-Wei Pork</b> ))<br>Stir fried pork with bamboo, morels, mushrooms and bell peppers  | 12,00 |
| M11 | 香酥鸭  | <b>Xiang-Su Ya</b><br>crispy boneless Duck, breaded and fried with assorted vegetables  | 13,00 |
| M12 | 鸡肉炒饭 | <b>Fried Rice</b> with chicken, egg and vegetables  | 11,00 |
| M13 | 猪肉炒面 | <b>Fried Noodles</b> with pork and vegetables   | 11,00 |

## *Soups*

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

## **Appitizers**

|    |       |   |       |
|----|-------|---|-------|
| 11 | 小春卷   | <b>Mini Spring Rolls</b> vegetarian, warm   | 6,50  |
| 12 | 炸馄饨   | <b>Fried Won-tons</b><br>filled with ground meat and seasoning, warm  | 7,50  |
| 13 | 红油抄手  | <b>Hongyou Chaoshou</b> )))<br>Won-tons in a hot and spicy sauce made from red chili oil, warm  | 8,50  |
| 14 | 辣白菜   | <b>Marinated Chinese Cabbage</b> ))<br>served chilled   | 5,90  |
| 15 | 酸辣黄瓜  | <b>Marinated Cucumber Slices</b> ))<br>hot and sour, served chilled   | 5,90  |
| 17 | 苏式豆腐干 | <b>Shuzhou-Style Tofu</b> ,<br>fried then braised in a savory sauce,<br>served chilled  | 5,90  |
| 18 | 双菇会   | <b>Shuang-Gu-Hui</b><br>chinese Tungku mushrooms and cultivated mushrooms stewed in a savory sauce and served chilled                                       | 5,90  |
| 19 | 卤牛肉   | <b>Lu-Niu-Rou</b><br>Beef boiled in a spiced broth, cooled and thinly sliced, this dish is a favorite cold appetizer in China                               | 8,50  |
| 20 | 熏鱼    | <b>Xun-Yu</b><br>Fish filet, fried then stewed in a spiced broth, served sliced and chilled   | 7,50  |
| 21 | 夫妻肺片  | <b>Fu-Qi Fei-Pian</b> )))<br>Beef (meat, tongue and stomach) stewed in a spiced broth, chopped and served chilled with peanuts and cilantro, Hot and Spicy! | 9,50  |
| 22 | 棒棒鸡   | <b>Bang-Bang Ji</b> ))<br>Thinly sliced, boneless Chicken served in a sauce of red chili oil, served chilled  | 8,50  |
| 24 | 聚友阁拼盘 | <b>Mixed Cold Appetizer Platter (for 2-4 persons)</b><br>With Nr. 14, 15, 17, 18, 19, 20, 22  | 35,00 |
| 25 | 素拼盘   | <b>Vegetarian Mixed Cold Appetizer Platter (for 2-4 persons)</b><br>With Nr. 14, 15, 17, 18   | 23,00 |

# *Main Courses*

## *Pork Dishes*

- |    |      |  |       |
|----|------|--|-------|
| 31 | 鱼香肉丝 | <b>Yu-Xiang Pork</b> )),<br>Sliced Pork, stir fried with bean sprouts and garlic in a hot & spicy Ocean Breeze sauce   | 17,50 |
| 32 | 鱼香茄子 | <b>Yu-Xiang Qiezhi (Pork with Eggplant)</b> ))),<br>Eggplant cooked in Szechwan-style hot & spicy with ground meat and garlic in Ocean Breeze sauce  | 17,50 |
| 33 | 京酱肉丝 | <b>Peking Pork</b> , thinly sliced pork stir fried with cucumber in Hoi Sin sauce.<br>This is a traditional Peking favorite!   | 17,50 |
| 34 | 糖醋排骨 | <b>Shanghai Pork Ribs</b><br>This Shanghai specialty features a savory sweet & sour sauce  | 18,50 |
| 35 | 红烧肉  | <b>Hong-Shao-Rou</b><br>Red-Braised Pork Belly with Shanghai cabbage<br>A down-home, hearty Chinese favorite   | 18,50 |
| 37 | 盐煎肉  | <b>Yan-Jian-Rou</b> ))),<br>Thinly sliced pork belly stir fried with coarse salt, garlic, Chinese cabbage, bell pepper and carrots.<br>This dish is one of the most famous examples of Szechwan cooking. | 19,50 |
| 38 | 麻婆豆腐 | <b>Mapo Tofu</b> ))),<br>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!               | 16,50 |
| 40 | 辣味肉片 | <b>La-Wei Pork</b> ))),<br>Stir fried pork served with bamboo shoots, morels, mushrooms and bell pepper.   | 17,50 |

## **Beef Dishes**

|     |      |   |       |
|-----|------|---|-------|
| 42  | 水煮牛肉 | <b>Shui-Zhu Niu-Rou</b> 🌶️🌶️🌶️<br>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.<br>This dish is very Hot! | 21,00 |
| 44  | 干炒牛肉 | <b>Stir Fried Beef</b> 🌶️<br>Sliced beef stir fried with bamboo, carrots, onions and garlic. Hot & spicy!   | 18,50 |
| 45  | 沙茶牛肉 | <b>Sha-Cha Beef</b><br>Sliced beef stir fried with broccoli and in a special Sha-Cha sauce.   | 18,50 |
| 46  | 洋葱牛肉 | <b>Stir Fried Beef with Onions</b>  | 18,50 |
| 47  | 蒜辣牛肉 | <b>Shuan-La Beef</b> 🌶️🌶️<br>stir fried beef with assorted vegetables and garlic in a hot and spicy sauce   | 18,50 |
| 48  | 辣味牛肉 | <b>La-Wei Beef</b> 🌶️<br>Stir fried beef served with morels, bamboo, mushrooms and bell peppers.  | 18,50 |
| 50  | 牛肉锅巴 | <b>Niu-Rou Guo-Ba</b><br>Crispy Fried Rice, a hearty dish with beef, vegetables and a zesty sauce   | 21,00 |
| 50a | 葱爆羊肉 | <b>Lamb</b> 🌶️<br>Stir fried with onions and green coriander  | 23,00 |

## ***Duck & Chicken Dishes***

|    |       |   |       |
|----|-------|---|-------|
| 51 | 樟茶鸭   | <b>Duck Smoked with Tee Leaves</b><br>A Szechwan specialty, this dish is made from crispy fried duck still on the bone  | 23,00 |
| 52 | 香酥鸭   | <b>Xiang-Shu-Ya</b><br>Crispy fried duck with your choice of sauce (see list of sauces on page 11)  | 21,00 |
| 53 | 回锅鸭   | <b>Double Fried Duck</b> 🌶️🌶️<br>Boneless duck with Do-Ban-sauce, black bean sauce, Hoi Sin sauce, garlic, onions, carrots, bell peppers and Chinese cabbage. | 19,50 |
| 54 | 辣味鸭片  | <b>Stir Fried Duck</b> 🌶️🌶️<br>Boneless duck with bamboo, morels, mushrooms and bell peppers.   | 19,50 |
| 55 | 咖喱鸡片  | <b>Curry Chicken</b><br>Tender, boneless chicken breast filet, sliced and stir fried with assorted vegetables in a delicate curry sauce                       | 18,50 |
| 56 | 酱爆鸡丁  | <b>Jiang-Bao Ji-Ding</b><br>Boneless chicken breast filet, diced and stir fried with assorted vegetables in Hoi Sin sauce                                     | 18,50 |
| 57 | 辣子鸡丁  | <b>La-Zhi Ji-Ding</b> 🌶️🌶️🌶️<br>Stir fried boneless chicken breast in red chili sauce with garlic, Hot & Spicy!   | 19,50 |
| 58 | 宫保鸡丁  | <b>Kung Pao Chicken</b> 🌶️🌶️<br>Chicken stir fried in a slightly sour, hot & spicy sauce with vegetables, cashews, red chili sauce and garlic.                | 18,50 |
| 59 | 笋片木耳鸡 | <b>Chicken</b><br>Strips of boneless chicken breast with bamboo, morels and glass noodles   | 18,50 |
| 60 | 双冬鸡片  | <b>Shuang-Dong Chicken</b><br>Stir fried strips of tender chicken breast with bamboo and Tungku mushrooms   | 18,50 |
| 61 | 麻辣鸡片  | <b>Mala Chicken</b> 🌶️🌶️🌶️<br>Chicken breast filet strips with marinated Tofu, carrots, celery, chili sauce and Szechwan pepper – Hot & Spicy!                | 18,50 |

## ***Fish & Shrimp Dishes***

|     |      |   |       |
|-----|------|---|-------|
| 64  | 干烧鱼脯 | <b>Poached Ocean Perch (Redfish) Filet</b> )))<br>Ocean Perch filet slowly poached a hot, savory chili sauce containing bean paste, garlic, ginger, ground meat, onions, carrots and leeks. Very Hot!   | 21,00 |
| 65  | 水煮鱼片 | <b>Shui-Zhu-Yu</b> ))))<br>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.<br>This dish is Extremely Hot! | 21,00 |
| 66  | 浇汁鱼  | <b>Jiao-Zhi-Yu</b> ))<br>Crispy fried filet of Ocean Perch with Ocean Breeze sauce  | 22,00 |
| 66a | 浇汁鱼  | <b>Jiao-Zhi-Yu</b><br>Crispy fried filet of Ocean Perch with Sweet & Sour sauce   | 22,00 |
| 67  | 宫保鱼  | <b>Kung Pao Fish</b> ))<br>Ocean Perch stir fried in a slightly sour, hot & spicy sauce with vegetables, cashews, red chili sauce and garlic.   | 19,50 |
| 69  | 蒜蓉煎虾 | <b>Shuan-Rong Jian-Xia</b> )<br>Jumbo Prawns stir fried in the shell with a savory garlic sauce   | 28,50 |
| 70  | 椒盐大虾 | <b>Jiao-Yan Da-Xia</b> ))<br>Jumbo prawns are first fried in the shell then quickly stir fried in the wok with tangy Szechwan pepper and red chilies  | 28,50 |
| 71  | 麻辣大虾 | <b>Mala Da-Xia</b> ))))<br>Shrimp stir fried with carrots, celery, chili sauce and Szechwan pepper. Hot & Spicy!  | 25,50 |
| 72  | 炸大虾  | <b>Crispy Fried Shrimp</b><br>With the sauce of your choice (on page 10)  | 27,00 |
| 73  | 豆豉鱿鱼 | <b>Squid in Black Bean Sauce</b> )<br>Squid stir fried with assorted vegetables and garlic in a tangy black bean sauce  | 19,00 |
| 74  | 麻辣鱿鱼 | <b>Mala You-Yu</b> ))))<br>Stir fried squid with carrots, celery, chili sauce and Szechwan pepper. Hot & Spicy  | 19,00 |



## **Vegetarian Dishes**

|    |       |  |              |
|----|-------|--|--------------|
| 81 | 炒时蔬   | Stir fried mixed <b>fresh vegetables</b>   | <b>13,50</b> |
| 82 | 麻辣炒素  | <b>Mala Tofu</b> 🌶️🌶️🌶️<br>Stir fried pickled Tofu with carrots, celery, ginger, chili sauce and Szechwan pepper, very hot!  | <b>17,50</b> |
| 83 | 炆炒西兰花 | <b>Szechwan Broccoli</b> 🌶️<br>Fresh broccoli lightly stir fried with dry chili and Szechwan pepper  | <b>15,00</b> |
| 84 | 干煸豆角  | Stir fried <b>fresh green beans</b> with garlic  | <b>15,00</b> |
| 85 | 炒三丝   | <b>Chao-San-Shi</b> 🌶️<br>pickled Tofu stir fried with celery and carrot   | <b>16,50</b> |
| 86 | 鲜蘑青菜  | <b>Shanghai Vegetables</b><br>Fresh, green Shanghai cabbage stir fried with fresh mushrooms  | <b>15,00</b> |
| 88 | 家常豆腐  | <b>Chinese Family Style Tofu</b> 🌶️<br>stir fried with garlic and fresh vegetables   | <b>16,50</b> |
| 90 | 素麻婆豆腐 | <b>Mapo Tofu</b> 🌶️🌶️🌶️<br>Tofu in a savory, garlic sauce containing Szechwan pepper, chili sauce, red chilie, Do-Ban-sauce and black bean sauce<br>This dish is VERY hot! | <b>16,50</b> |
| 91 | 炸豆腐丸子 | <b>Fried Tofu Ball</b> 🌶️<br>with Ocean Breeze sauce   | <b>21,00</b> |
| 93 | 素宫保鸡丁 | <b>Kung Pao Tofu</b> 🌶️🌶️<br>Tofu stir fried in a slightly sour, hot & spicy sauce with cashews, bell pepper, selery, broccoli, red chili sauce and garlic.                | <b>17,50</b> |
| 94 | 素鱼香茄子 | <b>Yu-Xiang Qie-Zhi</b> 🌶️🌶️<br>Eggplant cooked in a classic Szechwan-style with Ocean Breeze sauce  | <b>17,50</b> |
| 95 | 素锅巴   | <b>Shu-Guo-Ba</b><br>Crunchy fried rice served with a savory vegetable sauce   | <b>18,50</b> |

## **Fried Rice & Noodle Dishes**

|     |       |   |       |
|-----|-------|---|-------|
| 101 | 蔬菜炒饭  | <b>Classic Fried Rice</b><br>Served with egg and assorted vegetables  | 12,50 |
| 102 | 大虾肉末饭 | <b>Fried Rice</b><br>served with egg, shrimp,<br>ground meat and vegetables   | 17,00 |
| 103 | 鸡肉炒饭  | <b>Fried Rice</b><br>served with chicken, egg and vegetables  | 15,00 |
| 104 | 扬州炒饭  | <b>Fried Rice Yangzhou Style</b><br>served with egg, chopped shrimp and vegetables  | 16,00 |
| 105 | 蔬菜炒面  | <b>Classic Fried Noodles</b><br>with vegetables   | 12,50 |
| 106 | 猪肉炒面  | <b>Fried Noodles</b><br>served with pork and vegetables   | 15,00 |
| 108 | 素汤面   | <b>Chinese Vegetarian Noodle Soup</b><br>With tofu, Tungku mushrooms and fresh<br>champignons in a delicious broth          | 15,00 |
| 112 | 担担面   | <b>Dan-Dan-Mian</b> 🌶️🌶️🌶️<br>Noodle soup in a chili laced broth containing<br>ground meat. A Szechwan specialty! Very Hot! | 13,50 |

## **Sauces**

|     |     |  |      |
|-----|-----|--|------|
| 115 | 麻辣汁 | <b>Mala Sauce</b> )))<br>A Chinese classic, this sauce is made from vegetables, Szechwan pepper and chili paste, very hot & spicy!   | 4,90 |
| 116 | 鱼香汁 | <b>Ocean Breeze Sauce</b> ))<br>A delicate combination of soy sauce, rice vinegar and chili sauce, this traditional mixture conjures up the sea, although it contains no fish. | 4,90 |
| 117 | 菜汁  | <b>Vegetable Sauce</b> )   | 4,90 |
| 118 | 京酱汁 | <b>Hoi-Sin Sauce</b><br>Hoi-Sin – or Chinese barbeque sauce as it is widely known – is made from a paste containing ground, pickled soybeans, wheat and spices.                | 4,90 |
| 119 | 甜酸汁 | <b>Sweet &amp; Sour Sauce</b><br>Our homemade version of another classic   | 4,90 |

## **Side dishes**

|      |    |                            |      |
|------|----|----------------------------|------|
| 120  | 炒饭 | <b>Fried Rice with egg</b> | 6,50 |
| 120a | 炒面 | <b>Fried noodles</b>       | 6,50 |

# **Complete Dinner Combinations**

*Prices shown are per person*

**M21                    Dinner "A" for a Minimum of Two Persons    pp 33,00**

- 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 35,00**

- 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 33,00*

- 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 39,00*

- 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  | <b>Ba-Shi Pin-Guo (For two persons)</b><br>Sliced apple, breaded, fried and drizzled with caramel   | <b>15,00</b> |
| 122 | 炸香蕉   | <b>Fried Banana</b> , sliced banana breaded and fried then honey glazed   | <b>7,50</b>  |
| 123 | 炸苹果   | <b>Fried Apple</b> , sliced apple breaded and fried then honey glazed   | <b>7,50</b>  |
| 124 | 汤圆    | <b>Sticky Rice Balls</b><br>filled with sweet, sesame seeds paste, cooked in water  | <b>7,50</b>  |
| 125 | 麻球冰淇淋 | <b>Chrispy Maqiu</b><br>Crispy fried rice balls rolled in sesame seeds and filled with sweet, red bean paste and accompanied by two scoops of ice cream | <b>11,00</b> |
| 126 | 冰淇淋   | <b>Ice Cream</b><br>Three scoops, your choice from: vanilla, strawberry, chocolate, melon or pina colada  | <b>8,50</b>  |
| 127 | 炸冰淇淋  | <b>Breaded and Fried Ice Cream</b><br>Served with honey and sesame seeds  | <b>9,00</b>  |
| 128 | 时鲜水果  | <b>Seasonal Fruit Plate (For two persons)</b><br>Sliced fresh fruit of the season   | <b>17,00</b> |
| 129 | 香蕉船   | <b>Banana Split</b><br>Sliced banana with ice cream topped off with whipped cream   | <b>9,00</b>  |