



Meny - Avsmakning 菜單

8 rätter & dessert

1. Zheng Long Dian Xin **G**

3 sorters Dim Sum serveras med Waipos Dimsum sås

2. Jin Si Xia **L**

Gambasräkor med wasabikräm inbakad i friterad sötpotatis

3. Youtiao Ya Gan **G** **🌶️**

Friterat kinesiskt bröd (Youtiao) med ankleverterrine, fläsklägg och inkokt päron i Laoganma chilisås

4. Bopian Niurou

Tataki biff i Matsuhisha dressing med nashi päron och vårlök

5. He Ye Bing - Bao Butaniku **G** **🌶️**

Bakat sidfläsk med kinesisk surkål, gurka, koriander och chili inbakad i Bao (kinesiskt bröd)

6. Mian Jin Niang Rou **G**

Friterade bollar med inbakat fläsk i vetedeg, serveras med Shang Hai Pak-Choi, lök och ingefära

7. Zi Ran Yang Pai **N** **🌶️**

Knaperstekt Lammracks med minipotatis, friterade jordnötter och chilisås

8. Xi Zhi Qie Zi **N**

Helgrillad aubergine med rostade cashewnötter, koriander och Waipos söta sojasås

Valfri Dessert

Dryckespaket

Stort dryckpaket till avsmakningsmenyn

Mousserande Vin - Zonin Prosecco, Italien - 8cl

Vitt vin - Neiss Pinot Grigio, Tyskland - 10 cl

Rosé vin - Dreissigacker Pino & Co. (ekologiskt), Tyskland - 10 cl

Rött Vin- Graffigna Centenario Malbec, Argentina - 10 cl

Dessertvin - Moscato d'Asti Castello del Poggio, Italien - 8 cl



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Tasting Set Menu 菜單

8 course dinner & dessert

1. Zheng Long Dian Xin **G**

3 kinds of Dim Sum with Waipos Dimsum sauce

2. Jin Si Xia **L**

Gambas prawns with wasabi cream, baked into fried sweet potatoes

3. Youtiao Ya Gan **G** **🌶️**

Fried Chinese bread (youtiao) with foie gras liver terrine, pork and poached pears in Laoganma chili sauce

4. Bopian Niurou

Tataki beef in Matsuhisha dressing with nashi pear and spring onions

5. He Ye Bing - Bao Butaniku **G**

Baked pork with Chinese sauerkraut, cucumber, coriander and chilli baked into Bao (Chinese bread)

6. Mian Jin Niang Rou **G**

Deep fried balls of baked pork in wheat dough, served with Shanghai Pak Choi, onions and ginger

7. Zi Ran Yang Pai **N** **🌶️**

Crispy lamb racks (New Zealand) with mini potatoes and fried peanut and chilli sauce

8. Xi Zhi Qie Zi **N**

Whole grilled eggplant with roasted cashew nuts, coriander and Waipos sweet soya sauce

Optional dessert

Drink Menu package

Large beverage packages to the tasting menu

Sparkling Wine - Zonin Prosecco - Veneto, Italy - 8cl
 White Wine - Neiss Pinot Grigio, Germany - 10 cl
 Rose Wine - Dreissigacker Pino & Co. (organic), Germany - 10 cl
 Red Wine- Graffigna Centenario Malbec, Argentina - 10 cl
 Dessert Wine - Moscato d'Asti Castello del Poggio, Italy - 8 cl



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