

LUNCH SET

MONDAY TO FRIDAY FROM 11:30 A.M. – 05:00 P.M. (EXCEPT ON HOLIDAYS)

Alternatively:

- or** Hot and sour soup 
- or** Chicken soup with bamboos
- or** Mini spring rolls
- or** Fruit cocktail with ice-cream

201. Fried noodles with chicken and vegetables	6.70
202. Fried rice with eggs, chicken and vegetables	6.70
203. Mixed vegetables with tofu	7.20
204. Deep-fried pork balls with pineapples, vegetables and sweet and sour sauce	7.20
205. Fried pork with Chinese cabbage, onions, sweet peppers and garlic 	7.20
206. Deep-fried red perch fillet with sweet and sour sauce	7.20
207. Red perch fillet with pork, bamboos, morels and garlic 	7.20
208. Chicken curry with onions, mushrooms and peas 	7.20
209. Chicken with bamboos, sweet peppers, onions and cashew nuts 	7.20
210. Beef with mushrooms and asparagus	7.20
211. Double fried beef with vegetables and garlic	7.90
212. Crispy duck with pineapples and vegetables, sweet and sour	8.90
213. Crispy duck with various vegetables	8.90
214. Crispy duck with red Thai coconut curry and vegetables 	8.90
215. Crispy duck with fried noodles and sauce	8.90
216. Crispy chicken with pineapples and vegetables, sweet and sour	8.50
217. Crispy chicken with various vegetables	8.50
218. Crispy chicken with red Thai coconut curry and vegetables 	8.50

SET MEALS

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FOR 1 PERSON

130. **北京盒 PEKING PLATE** 16.00

Various delicacies served in an original Japanese lunch box

- Hot and sour soup or chicken soup with bamboos
- Crispy duck and crispy chicken with various vegetables
- King prawns and deep fried red perch fillet with sweet and sour-dip
- Salad

M1. **金門套餐 "KING-MEN" MEAL**

- Plum wine
- Hot and sour soup or mini spring rolls
- Alternatively crispy duck or crispy chicken:

A. ... with pineapples and vegetables, sweet and sour

B. ... with various vegetables

C. ... with various vegetables, bamboos, morels and garlic 

D. ... with vegetables and three-flavour sauce

E. ... with fried noodles with sauce

- Deep-fried banana with honey or fruit cocktail with ice-cream

Duck Meal 15.80 €

Chicken Meal 14.80 €

FOR 2 PERSONS

140. **全家福 HAPPY FAMILY** 27.00

- Hot and sour soup or chicken soup with bamboos
- Crispy duck with king prawns, pork, chicken, beef, crayfish, fine Chinese noodles and mixed vegetables
- Fruit cocktail with ice-cream

141. **龍鳳奇緣 IMPERIAL ROMANCE**  27.00

- Hot and sour soup or chicken soup with bamboos
- Crispy roasted sesames duck and crispy roasted sesames chicken with kimchi, bean sprouts
- Fruit cocktail with ice-cream

FOR 2 AND MORE

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和菜 **FAMILY MEAL**

per person 15.00

152. for 2 persons

- Hot and sour soup or chicken soup with bamboos
- Crispy balls of king prawn and red perch fillet, sweet and sour
- Crispy duck with various vegetables
- Chicken with sweet peppers, king prawns and cashew nuts 
- Fruit cocktail with ice-cream

153. For 3 persons plus:

- Double fried pork with various vegetables and garlic

154. For 4 persons plus:

- Beef with green beans and garlic "Peking style"

155. For 5 persons plus:

- Crispy chicken with Thai red coconut curry and various vegetables

FOR 3 TO 4 PERSONS

99C.

北京烤鴨 **PEKING-DUCK**

77.00

(Please make a reservation at least 24 hours in advance with deposit)

The famous Peking-Duck, first marinated then roasted crispy

Starter Mixed salad

Soup Duck soup or hot and sour soup

3rd course Crispy duck with deep fried vegetables served with Peking sauce, leek and Mandarin pancakes to wrap it by yourself

4th course Duck with shiitake mushrooms, bamboos and bean sprouts

Dessert Fruit cocktail with ice-cream or deep fried banana with honey

SOUPS

1. 雞絲湯 Ji Si Tang 2.60
Chicken soup with bamboos
2. 疏菜蛋湯 Shu Cai Dan Tang 2.60
Vegetable soup with egg flowers
3. 三鮮湯 San Xian Tang 3.00
Prawns, crayfish and chicken with bamboo and shiitake mushrooms



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| 4. | 肉丸湯 Row Wan Tang | 2.60 |
| | Meatball soup with fine Chinese noodles, bamboos and morels | |
| 5. | 餛飩湯 Hun Dun Tang | 3.00 |
| | Wanton (with pork) soup with mushrooms and fine Chinese noodles | |
| 6. | 鴨肉湯 Ya Rou Tang | 3.20 |
| | Duck soup with shiitake mushrooms, fine Chinese noodles and bamboos | |
| 7. | 酸辣湯 Suan La Tang  | 2.60 |
| | Hot and sour soup | |
| 9. | 冬炎蝦湯 Tom Yam Gung   | 4.00 |
| | King prawn soup with Thai ginger, lemon grass, mushrooms and coriander | |
| 10. | 蕃茄牛肉湯 Fan Qie Niu Rou Tang | 3.20 |
| | Tomato soup with beef, mushrooms and bean sprouts | |

STARTERS

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| 11. | 炸春捲 Chun Juan | 2.60 |
| | Spring rolls filled with beef, bamboos, fine Chinese noodles cabbage and sweet and sour sauce | |
| 12. | 炸餛飩 Zha Hun Dun | 3.60 |
| | Deep-fried Wanton (pork) and sweet and sour sauce | |
| 13. | 炸蝦片 Zha Xia Pian | 2.60 |
| | Krupuk | |
| 14. | 小春捲 Xiao Chun Juan | 4.00 |
| | Vegetable mini spring rolls with sweet and sour sauce | |
| 15. | 炸三樣 Zha San Yang | 4.60 |
| | Mini spring rolls, krupuk and deep-fried Wanton with sweet and sour sauce | |
| 16. | 酥炸雞塊 Su Zha ji Kuai | 6.50 |
| | Crispy chicken nuggets with Thai dip | |
| 17. | 泰式春捲 Popia-Thod | 4.30 |
| | Spring rolls filled with king prawns, Thai herbs and pork with Thai dip | |
| 18. | 沙爹雞串 Sa Tay Gai | 5.00 |
| | Grilled chicken skewer with satay sauce | |
| 19. | 沙爹蝦串 Sa Tay Gung | 6.80 |
| | Grilled king prawn skewer with satay sauce | |

SALADS

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| 20. | 雞片沙拉 Ji Pian Sa La | 5.80 |
| | Chicken salad with tomatoes, cucumber and iceberg lettuce | |
| 21. | 金門沙拉 King-Men Sha La | 8.20 |
| | Large salad platter with various specialities, chicken and king prawns | |



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22. 肉末沙拉 Yam Wun Sen  5.00
Thai fine Chinese noodle salad with minced pork and Thai herbs
23. 什錦沙拉 Shi Jin Sha La 3.50
Mixed salad
- 23A. 芒果沙拉 Mang Guo Sha La  4.80
Mixed salad with mango and a honey lemon dressing
24. 泰式沙拉 Thai Si Sha La 4.60
Mixed Thai salad with minced king prawns
25. 棒棒雞 Bang Bang Ji 6.50
Crispy chicken with salad and satay sauce

PLATE DISHES

- T-1 豬肉餃 Zhu Rou Fan 6.50
Deep-fried pork with bean sprouts, rice, brown sauce and salad
- T-2 雞球餃 Ji Qiu Fan 6.70
Deep-fried balls of chicken with vegetables, rice, sweet and sour sauce and salad
- T-3 牛肉餃 Niu Rou Fan 7.20
Beef with ShaChaBBQ sauce and spring onions with bean sprouts, and rice
- T-4 鴨排餃 Ya Pai Fan 7.50
Crispy duck with bean sprouts, rice and brown sauce and salad
- T-5 香烤雞翅 Xiang Kao Ji Chi 6.90
Chicken wings with "King-Men" sauce, roasted sesames and French-frites
- T-6 炒肉餃 Chao Rou Fan 7.00
Spicy fried pork, beef and chicken with onions, sweet peppers, bean sprouts, garlic and rice
- T-7 炒鴨餃 Chao Ya Fan 7.20
Spicy fried duck with onions, sweet peppers, bean sprouts, garlic and rice

FRIED RICE

26. 印尼炒飯 Yin Ni Chao Fan  8.50
Nasi-Goreng (curry rice with eggs, chicken, king prawns and cashew nuts)
27. 蔬菜炒飯 Su Cai Chao Fan 7.20
Fried rice with eggs and vegetables
28. 雞肉炒飯 Ji Rou Chao Fan 7.80
Fried rice with eggs, chicken and vegetables

29. 大蝦炒飯 Da Xia Chao Fan 10.00
Fried rice with eggs, king prawns and vegetables

FRIED NOODLES

30. 牛肉炒麵 Niu Rou Chao Mian 8.20
Fried noodles with beef and vegetables
31. 雞肉炒麵 Ji Rou Chao Mian 8.00
Fried noodles with chicken and vegetables
32. 蔬菜炒麵 Su Cai Chao Mian 7.50
Fried noodles with vegetables
33. 豬肉炒麵 Ju Rou Chao Mian 8.10
Fried noodles with pork and vegetables
34. 大蝦炒麵 Da Xia Chao Mian 10.60
Fried noodles with king prawns, crayfish and vegetables
35. 炒烏冬 Chao U Dong 9.50
Traditional Japanese udon noodles with king prawns, red perch fillet, chicken, pork and crayfish
36. 炒麵炸鴨 Chao Mian Zha Ya 11.20
Crispy duck with fried noodles with brown or sweet and sour sauce
37. 炒麵雞排 Chao Mian Ji Pai 10.00
Crispy chicken with fried noodles with brown or sweet and sour sauce

PORK DISHES

40. 古老肉 Gu Lao Rou 8.50
Deep-fried balls of pork with pineapples and vegetables with sweet and sour sauce
41. 回鍋肉 Hui Guo Rou  9.20
Pork with Chinese cabbage, sweet peppers, bamboos, morels and garlic
42. 無錫排骨 Wu Xi Pai Gu 10.50
Marinated spareribs with broccolis "Wu Xi style"
43. 甜酸豬肉 Tian Suan Ju Rou 9.50
Double deep fried pork with vegetables, sweet and sour
44. 三味豬肉 San Wei Ju Rou  10.50
Pork with onions, sweet peppers, tomatoes and three flavour sauce served on a hot plate
45. 酥炸豬肉 Su Zha Ju Rou 9.50
Double deep fried pork with vegetables, morels, garlic and "King-Men" sauce



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46. 魚香豬肉 Yu Xiang Ju Rou  9.50
Pork with vegetables, morels and garlic "Sichuan style",
sweet and sour
47. 乾炒豬肉 Gan Chao Ju Rou   9.50
Pork with onions, celeries, sweet peppers, cashew nuts and
garlic "Thai style"
48. 紅咖哩肉 Gaeng-Phet-Muh  11.00
Pork with red Thai coconut curry and vegetables served in a stone pot
49. 八寶辣醬 Ba Bao La Jiang  9.80
Pork with king prawns, vegetables, shiitake mushrooms,
Peking sauce, garlic and cashew nuts

BEEF DISHES

50. 蕃茄牛肉 Fan Qie Niu Rou 9.00
Beef with tomatoes, mushrooms and onions
51. 四季豆牛肉 Si Ji Dou Niu Rou 9.60
Beef with green beans and garlic "Peking style"
52. 沙茶牛肉 Sa Cha Niu Rou  9.60
Beef with China BBQ sauce, broccolis and mushrooms
53. 酥炸辣牛肉 Su Zha La Niu Rou   10.00
Double deep fried beef with sweet chilli sauce, green beans and garlic
54. 三味牛肉 San Wei Niu Rou   11.50
Beef with onions, sweet peppers, tomatoes and
three flavour sauce served on a hot plate
55. 酥炸牛肉 Su Zha Niu Row 10.00
Double deep fried beef with "King-Men" sauce, vegetables
and garlic
56. 魚香牛肉 Yu Xiang Niu Row  10.00
Beef with vegetables, morels and garlic "Sichuan style", sweet and sour
57. 乾炒牛肉 Gan Zhao Niu Row   10.00
Beef with onions, celeries, sweet peppers, bamboos, cashew nuts
and garlic "Thai style"
59. 日本牛肉 Sukiyaki 9.80
Beef with chicken and shiitake mushrooms with bamboos,
fine Chinese noodles and bean sprouts

CHICKEN DISHES

60. 糖醋雞片 Tang Chu Ji Pian 9.50
Chicken with pineapples and vegetables, sweet and sour

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| 61. | 雜菜雞片 Za Cai Ji Pian | 8.80 |
| | Chicken with various vegetables | |
| 62. | 麻菇雞片 Ma Gu Ji Pian | 9.50 |
| | Chicken with mushrooms and asparagus | |
| 63. | 木耳雞片 Mu Er Ji Pian | 9.50 |
| | Chicken with fine Chinese noodles and morels | |
| 64. | 三味雞片 San Wei Ji Pian  | 11.00 |
| | Chicken with onions, sweet peppers, tomatoes and three flavour sauce served on a hot plate | |
| 65. | 酥炸雞丁 Su Zha Ji Ding | 10.00 |
| | Double deep-fried chicken with “King-Men” sauce, vegetables and garlic | |
| 66. | 魚香雞片 Yu Xiang Ji Pian  | 10.00 |
| | Chicken with vegetables, morels and garlic “Sichuan style”, sweet and sour | |
| 67. | 乾炒雞片 Gan Chao Ji Pian  | 9.80 |
| | Chicken with onions, celeries, sweet peppers, bamboos, garlic and cashew nuts “Thai style” | |
| 68. | 炒咖哩雞 Chao Ga Li Ji  | 9.80 |
| | Chicken curry with onions, mushrooms and peas | |
| 69. | 八寶雞片 Ba Bao Ji Pian  | 9.80 |
| | Chicken with various vegetables, shiitake mushrooms, cashew nuts and king prawns | |
| 70. | 糖醋雞球 Tang Chu Ji Qiu | 9.80 |
| | Crispy balls of chicken with sweet and sour sauce | |
| 72. | 四川雞排 Si Chuan Ji Pai | 10.00 |
| | Crispy chicken with bean sprouts and brown or sweet and sour sauce | |
| 73. | 沙爹雞丁 Sa Tay Ji Ding | 10.00 |
| | Crispy chicken nuggets with satay sauce | |
| 74. | 紅咖哩雞排 Ga Li Ji Pai  | 10.00 |
| | Crispy chicken with Thai red coconut curry and various vegetables | |

CHEF'S RECOMMENDATIONS

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| 75. | 炒五絲鍋 Chao Wu Si Guo | 9.50 |
| | Pork and chicken with bamboos, morels and fine Chinese noodles | |
| 76. | 雞肉冬粉鍋 Ji Rou Dong Fen Guo  | 10.00 |
| | Chicken with fine Chinese noodles and Chinese cabbage served in a stone pot | |

77. 海鮮火鍋 Hai Xian Huo Guo  14.00
King prawns, crayfish, red perch fillet with bamboos, shiitake mushrooms and Chinese cabbage
78. 雞肉炒雞肝 Ji Rou Chao Ji Gan  8.80
Chicken liver and chicken, with sweet peppers, onions and garlic "Sichuan style"
79. 全家福火鍋 Quan Jia Fu Huo Guo 14.00
Crispy duck with king prawns, chicken, pork, beef and mushrooms
80. 三味炸鴨 San Wei Zha Ya   14.00
Crispy duck with beef with onions, sweet peppers, tomatoes and three flavour sauce served on a hot plate
81. 鐵板牛肉 Tie Ban Niu Rou  13.50
Beef with green beans, onions and black pepper sauce served in a pan
82. 八寶炸鴨 Ba Bao Zha Ya  14.00
Crispy duck with chicken, sweet peppers, shiitake mushrooms and king prawns served in a pan

VEGETARIAN

83. 乾炒豆腐 Gan Chao Dou Fu   9.20
Spicy fried tofu with onions, celeries, sweet peppers, bamboos and bean sprouts
84. 炸蔬菜 Zha Su Cai 8.20
Deep-fried vegetables with brown or sweet and sour sauce
85. 素什錦 Su Shi Jin 8.20
Various vegetables, morels and tofu
86. 粉絲白菜 Fen Si Bai Cai 8.50
Fine Chinese noodles with Chinese cabbage and morels

DUCK DISHES

87. 乾炒鴨片 Gan Chao Ya Pian   10.50
Duck with onions, celeries, sweet peppers, bamboos, cashew nuts and garlic "Thai style"
88. 腰果鴨片 Yao Guo Ya Pian  10.20
Duck with mushrooms, bamboos and cashew nuts
89. 回鍋鴨片 Hui Guo Ya Pian  9.60
Duck with Chinese cabbage, sweet peppers, bamboos, morels and garlic
90. 糖醋鴨片 Tang Chu Ya Pian 9.60
Duck with pineapples and vegetables, sweet and sour

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| 91. | 雜菜鴨片 Za Cai Ya Pian | 9.60 |
| | Duck with various vegetables | |
| 92. | 乾炒炸鴨 Gan Chao Zha Ya  | 12.00 |
| | Crispy duck with onions, celeries, sweet peppers, bamboos and garlic "Thai style" | |
| 93. | 黑胡椒炸鴨 Hei Hu Jiao Zha Ya  | 11.60 |
| | Crispy duck with green beans and black pepper sauce | |
| 94. | 咖哩炸鴨 Ga Li Zha Ya | 12.00 |
| | Crispy duck with red Thai coconut curry and vegetables | |
| 95. | 大蝦炸鴨 Da Xia Zha Ya | 14.80 |
| | Crispy duck with king prawns and mushrooms | |
| 96. | 糖醋炸鴨 Tang Chu Zha Ya | 11.00 |
| | Crispy duck with pineapples and vegetables, sweet and sour | |
| 97. | 四川炸鴨 Si Chuan Zha Ya | 11.20 |
| | Crispy duck with bean sprouts with brown or sweet and sour sauce | |
| 97A. | 雜菜鴨片 Za Cai Ya Pian | 11.60 |
| | Crispy duck with various vegetables | |
| 98. | 芥蘭炸鴨 Jie Lan Zha Ya  | 11.60 |
| | Crispy duck with broccolis with Chinese BBQ mushroom sauce | |
| 99. | 吉利炸鴨 Ji li Zha Ya | 14.80 |
| | Crispy duck with various vegetables and crispy king prawns with sweet and sour dip | |
| 99A. | 北京炸鴨 Bei Jing Zha Ya | 13.60 |
| | Crispy duck with deep fried vegetables, leek, Peking sauce and Mandarin pancakes to wrap it by yourself | |

KING PRAWN DISHES

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| 100. | 雙味大蝦 Shuang Wei Da Xia | 14.80 |
| | Deep-fried balls of king prawn and crispy king prawns with sweet and sour sauce  | |
| 102. | 辣汁大蝦 La Zhi Da Xia | 16.60 |
| | King prawns onions, garlic and sweet chilli sauce | |
| 104. | 三味大蝦 San Wei Da Xia  | 16.00 |
| | King prawns with onions, sweet peppers, tomatoes and three flavour sauce served on a hot plate | |
| 106. | 魚香大蝦 Yu Xiang Da Xia  | 16.00 |
| | King prawns with vegetables, morels and garlic "Sichuan style", sweet and sour | |
| 107. | 乾炒大蝦 Gan Chao Da Xia  | 16.60 |
| | King prawns with onions, sweet peppers, bamboos, celeries and garlic "Thai style" | |

108. 紅咖哩大蝦 Ga Li Da Xia  16.00
King prawns with red Thai coconut curry and vegetables served in a stone pot

FISH DISHES

110. 糖醋紅魚 Tang Chu Hong Yu 10.00
Deep-fried red perch fillet with sweet and sour sauce
111. 紅燒紅魚 Hong Shao Hong Yu 10.00
Red perch fillet with pork, bamboos, morels and garlic
112. 辣汁紅魚 La Zhi Hong Yu   10.20
Deep-fried red perch fillet with sweet chilli sauce and garlic
113. 紅咖哩紅魚 Ga Li Hong Yu  10.20
Deep-fried red perch fillet with red Thai coconut curry and vegetables
114. 清蒸參達 Qin Zheng Can Da 12.60
Stewed walleye fillet with leek in spicy soy sauce
115. 八寶雪魚 Ba Bao Xue Yu  14.00
Deep-fried halibut fillet with chicken, sweet peppers, shiitake mushrooms and king prawns served in a pan
116. 糖醋參達 Tang Chu Can Da 13.00
Deep-fried walleye fillet with pineapples, vegetables and sweet and sour sauce
117. 辣汁參達 La Zhi Can Da   13.00
Deep fried walleye fillet with sweet chilli sauce and garlic
118. 紅咖哩參達 Ga Li Can Da  13.00
Deep fried walleye fillet with red Thai coconut curry and vegetables

SIDE DISHES

119. Kimchi, pickled white cabbage "Korean style"  4.00
120. Fried noodles instead of rice 1.00
121. Portion French-fries 1.50
122. Portion rice 1.50
123. Portion fried noodles 2.60
124. Portion fried rice with eggs 2.60
125. Portion fine Chinese noodles or morels 4.00
126. Portion fried broccolis or green beans 3.80
127. Portion fried bean sprouts 3.50
128. Portion sauce 2.00
129. Portion roasted cashew nuts 3.00