

Food Selection

Literally translated Dim Sum means to „touch your heart“. Dim Sum consists of a variety of dumplings, steamed dishes and other small dishes. These dishes are meant to delight you. The tradition of dim sum finds its origin along the famous Silk Route in the province of Canton. Travellers needed a place to rest and wanted to have refreshments. As an old Chinese tradition they drank tea to quench their thirst. However customers also demanded a little snack to accompany their tea. The tradition of dim sum was born.

This tradition is also referred to as 'yam cha' (drinking tea).

The traditional Chinese way of eating a meal is to order several dishes per table and share with each other. Dishes are shared and eaten at the moment they are served at the table.

We invite you to discover and enjoy all the delicate flavours of the Dim Sum cuisine.

Please enjoy or as Chinese say 'Man yong'!

An Assortment of Steamed Dim Sum Dishes

Each Dim Sum is served with black rice vinegar, sweet chili sauce, and a homemade dip.

niu jou mai • beef siu mai beef, vegetables - 4 pcs.	7
kai shao mai • chicken siu mai chicken, vegetables - 4 pcs.	7
har kau • crystal dumpling shrimp, pork - 4 pcs.	7
shao mai • hong kong dumpling pork, shrimps & shiitake - 4 pcs.	7
hsiao long pao • shanghai dumpling pork, ginger - 4 pcs.	7
cha shao pao • BBQ pork bun pork, vegetables - 2 pcs.	7

Starters

beef stomach / szechuan pepper sauce	8
spicy squid / baby calamari, pine nuts, creamy yuzu kosho	8
pig ear / sweet n' sour	8
wan tan soup	8

Peking Duck

half peking duck / with small pancakes	29
half peking duck / with green beans & XO Sauce	29
peking duck / with tea	9

Peking Duck – Menu

per person, min. 2 persons

skin & breast pickled ginger, cucumber, daikon, hoisin sauce, pancake	
tea dumpling	
leg & breast fried rice, vegetable, XO sauce	

Mains

spare ribs / honey roasted kimchi salad	23
pork neck / char siu kimchi salad	25
sea bass / steamed ginger, spring onion	29
sizzling beef vegetables, black pepper sauce	25
fried noodles dan dan style	8/18
fried rice duck leg, vegetables, XO sauce	18

Vegetables / Sides

romanesco garlic, kung pao sauce	8
pak choi chilli	8
tomato salad shiso, umeboshi	8
fried rice egg, vegetables	8
sticky rice in bamboo leaf	9

Desserts

chocolate cake fudge pineapple	9
tapioca by the glass mango, coconut	9
sorbet & ice cream selection	9
tutti frutti fresh seasonal fruits	9

MR. WOW