

Food Selection

Literally translated Dim Sum means to „touch your heart“. Dim Sum consists of a variety of dumplings and steamed 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.

xiajiao prawn	6
shui jing jiao prawn & celery	6
jiu cai jiao prawn & ramson	6
siu mai pork & crabmeat	6
jiaozi vegetables	6

MR WOW'S dim sum plate 20

STARTERS

beef stomach szechuan pepper sauce	9
spicy squid baby calamari, pine nuts, creamy yuzu kosho	9
pig ear sweet 'n sour	9
noodle soup duck, vegetables, chili, coriander	9

PEKING DUCK

whole peking duck with pancakes & condiments	49
half cantonese peking duck rice vegetables	29
peking duck soup with tea & bread-nori dumpling	9

PEKING DUCK – MENU

per person, min. 2 persons

1st course duck skin, leg & breast, pancakes & condiments	
2nd course duck tea, bread-nori dumpling	
3rd course fried rice, XO sauce, duck giblets	

Pimp your dishes with **FRESH TRUFFLES**

black truffle	2/g
white truffle	9/g

MAINS

spare ribs / honey glazed kimchi salad	25
pork neck / char siu kimchi salad	23
sea bass / steamed ginger, spring onion	29
sizzling beef vegetables, black pepper sauce	25
fried dan dan noodles spicy thai peanut sauce	18
fried rice	9/18
duck leg, vegetables, XO sauce	
wok vegetables	18
edamame, pak choi, romanesco, green beans, thai peanut sauce	

VEGETABLES / SIDES

romanesco garlic, kung pao sauce	9
pak choi chili	9
tomato salad shiso, umeboshi	9
sticky rice duck, umeboshi, 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