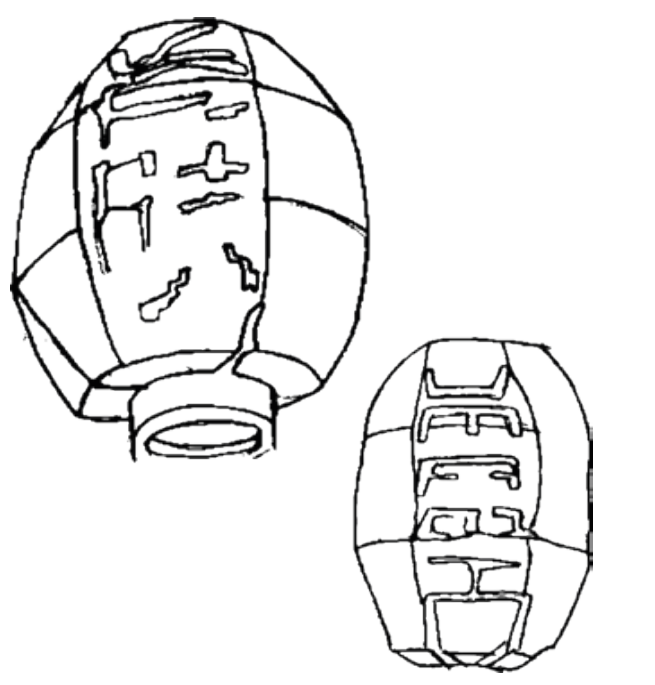


ORDER & PICK-UP

* EVERY DAY FROM 12 PM TO 10 PM (LAST ORDER). WE ACCEPT ORDERS BY TELEPHONE.
PLEASE NOTE WHICH LOCATION IS NEAR YOU.

FOR A PICK-UP, THE STATUTORY DISTANCE REGULATIONS OF 1.50M APPLY.
WE ACCEPT EC-CARD / CREDIT CARD & CASH PAYMENT ON PICK-UP.

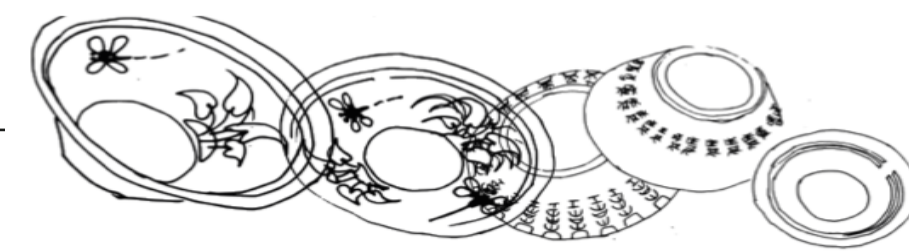


旨味

OUR MENU

PRE-DISHES

- 1. SPRING IN ROLLS 3,9€**
2 golden baked rolls filled with minced beef, morels, glass noodles, carrot & cabbage. Served with fish-ginger-vinaigrette & peanuts.
- 2. BUDDHA ROLLS (VEG.) 3,9€**
2 gold-baked rolls filled with minced seitan, morels, peanuts, mungo beans, glass noodles & carrots. Served with sweet soy-dip.
- 3. LUCKY POCKETS 5,4€**
4 crispy dumplings with shrimp & chicken filling. Served with chili-kumquat-dip.
- 4. BUDDHA POCKETS (VEG.) 5,4€**
4 crispy dumplings with vegetable filling. Served with chili-kumquat-dip.
- 5. BOUILLON IN BOWL 3,9€**
dumpling soup filled with prawns & chicken. Served in savoury bouillon, refined with enoki mushrooms, sesame oil, pak choi & coriander.
- 6. HERBSTGARTEN SALAT (VEG.) 5,4€**
juicy mango julienne with carrots, golden seitan, fresh lime juice, roasted peanuts & herbs. Perfectly seasoned with soy-mango-vinaigrette.



MAIN DISHES

- 7. PHO LOVE 7,8€**
traditional 5-herbs-bouillon served with medium sautéed beef slices or chicken strips & rice-noodles. Fresh coriander, spring onions & sprouts.
- 8. PAKSE PAN 7,8€**
medium wok-tossed beef strips with szechuan pepper, baby corn, sweet peppers, garlic & shiitake. Rice noodles doused with oyster sauce, sesame oil & roasted peanuts.
- 9. ANKOR WATS PAN (VEG.) 7,8€**
wok-tossed seitan- & tofu-strips with baby corn, paprika, shiitake served on steamed rice noodles. Doused with sweet soy sauce, sesame oil & roasted peanuts.
- 10. DEEP GOLD BEEF 7,8€**
medium wok-tossed beef strips with fresh mango julienne, peanuts, roasted onions & fish-mango-dressing. Bedded on jasmine rice. (lukewarm dish)
- 11. GOLDEN TEMPLE (VEG.) 7,8€**
medium wok-tossed seitan strips with fresh mango julienne, peanuts, roasted onions & soy-mango-dressing. Bedded on jasmine rice (lukewarm dish)
- 12. GOLDEN POULARDE 8,9€**
crispy duck filet or chicken filet in golden coconut-curry crème, sweet potatoes, hokkaido pumpkin, ginger & lemongrass. Served with jasmine rice.
- 13. NOBLE HARMONY (VEG.) 8,9€**
seitan or tofu stripes in golden coconut-curry-cream, sweet potatoes, hokkaido pumpkin, potatoes, ginger & lemongrass. Served with jasmine rice.
- 14. MEKONG OASIS 8,9€**
udon noodle soup with prawns, calamari & salmon filet. Added with pak choi, shiitake, tofu cubes & boiled egg. Served with savoury soy-herb broth & fresh coriander.
- 15. SUPER SEA BOWL 9,4€**
wok-tossed udon noodles with marinated salmon fillet, prawns & calamari in an aromatic BBQ sauce. With pak choi, snow peas, celery & carrots. Served with fresh coriander.
- 16. ANGRY CALAMARI 7,8€**
wok-tossed calamari with kimchi, zucchini & paprika. Doused with piquant saté sauce. Served in a clay pot with rice.
- 17. FISH POT 8,4€**
marinated & grilled salmon filet with snow peas, carrots, ginger & garlic. Refined with caramelized soy-sauce. Served with jasmine rice.
- 18. MONKS LUNCH 7,8€**
vegetarian fish-dish made from marinated soy-seitan slices, wrapped with seaweed in caramelized soy sauce & garlic. Served in a rice clay pot with brokkoli & zucchini.
- 19. DRAGONS BBQ 12,9€**
grilled king prawn with honey-marinade, wok-tossed asparagus, baby carrots, edamame, sugar peas, cherry tomatoes, baby pak choi in BBQ sauce. Served with sweet potato fries.
- 20. SHAOLIN BOWL 7,8€**
wok-tossed seitan & tofu, marinated with pepper-coriander, broccoli, pepper & zucchini. Refined with piquant saté sauce. Served with jasmine rice
- 21. VEGGIE POT 7,8€**
mixed vegetable pot with pak choi, silken tofu, shiitake, carrots, snow peas & garlic. Seasoned with pure sesame oil & lovely soy sauce. Served in a clay pot with rice.

DESSERTS

- 17. CHIA MAMA 3,9€**
chia-seed pudding with coconut crème and exotic seasonal fruits.
- 18. NOIR PLAISIR 3,9€**
black sticky rice with mango coconut crème & roasted peanuts.
- 19. COCO BANANA LOAF 4,4€**
fresh baked banana cakes with caramelized topping.

DRINKS

- 20. MUI NE SHAKES 3,9€**
smoothie with honey mango, coconut milk, young coconut strips & chia seeds.
- 21. AVO LOVE 3,9€**
homemade banana and avocado shake with pure coconut milk, young coconut strips & chia seeds.
- 22. MORGENROT 3,9€**
homemade puree of strawberries, lime juice, basil, chia seeds, lychee & soda.
- 23. HERBSTLAUB 3,4€**
healthy autumn tea with fresh ginger & orange slices, mint, honey kumquat & lime juice.
- 24. ZEN GARTEN 3,4€**
tea made of asian medical herbs, goji berries, Ume-plum, licorice, chrysanthemum, Asteraceae-roots. (Refreshing & vitalising)

