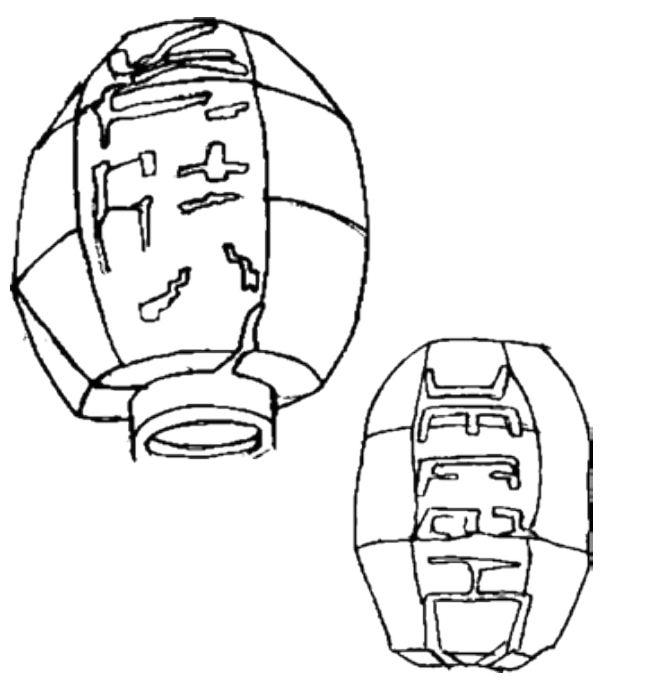


## ORDER & PICK-UP

\* 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.

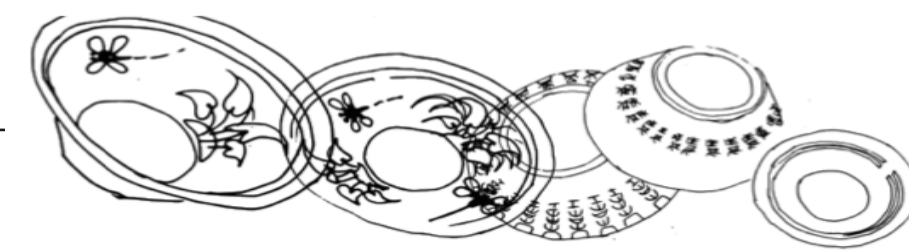


旨味

## OUR MENU

### PRE-DISHES

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



### MAIN DISHES

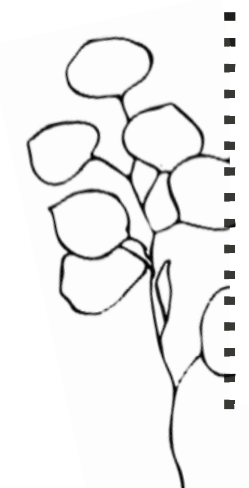
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| <b>7. PHO LOVE 7,8€</b><br>traditional 5-herbs-bouillon served with medium sautéed beef slices or chicken strips & rice-noodles. Fresh coriander, spring onions & sprouts.                            | <b>12. GOLDEN POULARDE 8,9€</b><br>crispy duck filet or chicken filet in golden coconut-curry crème, sweet potatoes, hokkaido pumpkin, ginger & lemongrass. Served with jasmine rice.                        | <b>17. FISH POT 8,4€</b><br>marinated & grilled salmon filet with snow peas, carrots, ginger & garlic. Refined with caramelized soy-sauce. Served with jasmine rice.  |
| <b>8. PAKSE PAN 7,8€</b><br>medium wok-tossed beef strips with szechuan pepper, baby corn, sweet peppers, garlic & shiitake. Rice noodles doused with oyster sauce, sesame oil & roasted peanuts.     | <b>13. NOBLE HARMONY (VEG.) 8,9€</b><br>seitan or tofu stripes in golden coconut-curry-cream, sweet potatoes, hokkaido pumpkin, potatoes, ginger & lemongrass. Served with jasmine rice.                     | <b>18. MONKS LUNCH 7,8€</b><br>vegetarian fish-dish made from marinated soy-seitan slices, wrapped with seaweed in caramellized soy sauce & garlic. Served in a rice clay pot with brokkoli & zucchini.       |
| <b>9. ANKOR WATS PAN (VEG.) 7,8€</b><br>wok-tossed seitan- & tofu-strips with baby corn, paprika, shiitake served on steamed rice noodles. Doused with sweet soy sauce, sesame oil & roasted peanuts. | <b>14. MEKONG OASIS 8,9€</b><br>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.         | <b>19. DRAGONS BBQ 12,9€</b><br>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. |
| <b>10. DEEP GOLD BEEF 7,8€</b><br>medium wok-tossed beef strips with fresh mango julienne, peanuts, roasted onions & fish-mango-dressing. Bedded on jasmine rice. (lukewarm dish)                     | <b>15. SUPER SEA BOWL 9,4€</b><br>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. | <b>20. SHAOLIN BOWL 7,8€</b><br>wok-tossed seitan & tofu, marinated with pepper-coriander, broccoli, pepper & zucchini. Refined with piquant saté sauce. Served with jasmine rice                             |
| <b>11. GOLDEN TEMPLE (VEG.) 7,8€</b><br>medium wok-tossed seitan strips with fresh mango julienne, peanuts, roasted onions & soy-mango-dressing. Bedded on jasmine rice (lukewarm dish)               | <b>16. ANGRY CALAMARI 7,8€</b><br>wok-tossed calamari with kimchi, zucchini & paprika. Doused with piquant saté sauce. Served in a clay pot with rice.   | <b>21. VEGGIE POT 7,8€</b><br>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

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

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



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