

from 20/03  
to 08/04  
2026

# OUR MENUS

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**ALLERGENS:** PLEASE TELL A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES.

Gluten	G	Fish	P	Milk	L	Mustard	M	Lupin	Al
Crustaceans	C	Peanuts	Ca	Nuts	F	Sesame seeds	Se	Molluscs	Mo
Eggs	H	Soybeans	S	Celery	A	Sulphites	Su		

\* Our marinated fish is previously frozen at -20°C for five days.

\*\* All dishes that include fried ingredients may contain traces of: **G, C, H, P, Ca, S, L, F, A, M, Se, Su, Mo**

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# LUNCH TIME MENU

WHOLE TABLE

## STARTERS TO SHARE:

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CHINESE EGGPLANT SALAD WITH BLACK VINEGAR (SU-S-SE)

ZHONG VEGETABLE DUMPLINGS WITH CHILE OIL AND SOY (G-S-SU)

KUNG PAO MUSHROOMS WITH TOASTED PEANUTS. (S-CA)

>> Why not add some optional starters from our a la carte menu?

THAI SPRING ROLLS WITH CHOPPED PORK AND PRAWNS (S-G-C-L) +4€

VALENCIAN OYSTER WITH KIMCHI (MO-P-G-S-SU) +5€

## MAINS COURSES TO CHOOSE BETWEEN:

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MAPO TOFU WITH PORK AND SPICY SAUCE. (S-G)

STEAMED FISH WITH GINGER AND SOY (SE-S-P)

>> For a supplement of 6€ you can try these a la carte:

DUCK VINDALOO WITH STIR FRIED RICE AND MIXED SEEDS (M-SU)

VIETNAMESE CHA CA: SEA BREAM MARINATED WITH GALANGAL, TURMERIC, YOGURT AND DILL (G-L-S-P-SE-SU)

## DESSERT:

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COCONUT FLAN WITH LYCHEE AND CASHEWS (L-F-H)

>> Why not treat yourself to our award-winning dessert (+4€)

MA KHIN CHEESECAKE WITH MACADAMIA NUTS AND TOFFEE (L-H-F-G)

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29€

# EVENING MENU

WHOLE TABLE

## STARTERS TO SHARE:

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CHINESE EGGPLANT SALAD WITH BLACK VINEGAR (SU-S-SE)

ZHONG VEGETABLE DUMPLINGS WITH CHILE OIL AND SOY (G-S-SU)

FRIED SQUID GLAZED WITH SWEET SOY SAUCE (MO-S-G-SE)

PORK BELLY BAO WITH HOUSE PICKLES (G-MO-S-SE-SU)

>> Why not add some optional starters from our a la carte menu?

THAI SPRING ROLLS WITH CHOPPED PORK AND PRAWNS (S-G-C-L) +4€

VALENCIAN OYSTER WITH KIMCHI (MO-P-G-S-SU) +5€

## MAINS COURSES TO CHOOSE BETWEEN:

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CANTONESE STEAMED FISH WITH SEASONAL VEGETABLES (S-P-SE)

PEKING PORK WITH STEAMED PANCAKES AND HOISIN SAUCE (S-G)

NOODLES WITH ASPARAGUS, MUSHROOMS AND TOFU (G-H-S)

## DESSERT:

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COCONUT FLAN WITH LYCHEE AND CASHEWS (L-F-H)

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39€