

BRUNCH

- 1.0** Sesame-, soy- and mirin marinated fresh salmon from the Atlantic Sea served on a bed of salad mixed with black rice filled with antioxidants and minerals. Gama Wakame: green seaweed with sesame seeds and chili, Ginger Wakame: red seaweed with ginger. Pickled yellow beet, red cabbage, radish and our luxurious wasabi mayonnaise. 210
- 1.1** Crispy duck with Szechuan pepper sauce, plum sauce, warm black cabbage and rice. 210
- 2.0** Magnolian panang curry with pieces of succulent chicken thigh cutlet served with steamed vegetables and jasmine rice. 159
- 3.0** Grilled portabello mushroom served with steamed vegetables and rice noodles in a medium spicy Sichuan sauce. Yes, it's vegan. 155
- 4.0** A hearty piece of oven baked salmon from the Atlantic Sea, served with vegetables and Chinese rice noodles with teriyaki sauce. 179

BAO PACKS!

Steamed buns with fillings that will make your mouth pop! Served with pickled carrot and radish and sesame chili. 2 Bao + Edamame Beans. 165

5.1

DuckBAO

Duck leg, Sichuan sauce, garlic mayonnaise and radish.

+

SalmonBAO

Baked salmon, sweet/spicy sauce, spring onion, crushed peanuts, coriander.

5.2

SalmonBAO

Baked salmon, sweet/spicy sauce, spring onion, crushed peanuts, coriander.

+

TofuBAO

Fried tofu, coconut sauce, pickled cucumber, spring onion, coriander.

5.3

VEGAN

PortabelloBAO

Stir fried portabello, sriracha, soy, sugar peas, spring onion, coriander.

+

TofuBAO

Fried tofu, coconut sauce, pickled cucumber, spring onion, coriander.

Please let us know if you have any allergies!