

LUNCH

- 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. 175
- 2.0** Magnolian panang curry with pieces of succulent **Chicken Thigh Cutlet** served with steamed vegetables and jasmine rice. 135
- NEW! 2.1** Vegan panang curry with **Deep Fried Tofu** served with steamed vegetables and jasmine rice. 135
- 3.0** Grilled portabello mushroom served with steamed vegetables and rice noodles in a medium spicy Sichuan sauce. Yes, it's vegan. 135
- 4.0** A hearty piece of oven baked salmon from the Atlantic Sea, served with vegetables and Chinese rice noodles with teriyaki sauce. 169
- NEW! 5.0** Vegan rice noodle soup with green cabbage, Chinese cabbage, pak choi and **Mushrooms**. 135
- NEW! 5.1** Rice noodle soup with green cabbage, Chinese cabbage, pak choi and **Salmon**. 149

BAO PACKS

Steamed buns with fillings that will make your mouth pop! Served with pickled carrot and radish and sesame chili. **2 Baos/Pack** (A, B, C). 159

A

DuckBAO

Duck leg, Sichuan sauce, garlic mayonnaise and radish.

+

SalmonBAO

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

B

SalmonBAO

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

+

TofuBAO

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

C
VEGAN

PortabelloBAO

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

+

TofuBAO

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