

# LUNCH

## BOWLS

### 1.0 SASHIMI BOWL 179

Sesame, soy, and mirin-marinated fresh Atlantic salmon on a salad with black rice packed with antioxidants. Goma Wakame (seaweed) with sesame seeds and chili, pickled golden beets and ginger, red cabbage, edamame beans, and our luxurious wasabi mayonnaise.

### 2.0 PANENG CHICKEN 149

Panang curry with succulent chicken thigh cutlet served with steamed vegetables and jasmine rice.

### 2.1 PANENG TOFU VEG 149

Vegan panang curry with deep fried tofu served with steamed vegetables and jasmine rice.

### 3.0 PORTABELLO BOWL VEG 139

Grilled portabello mushroom served with steamed vegetables and rice noodles in a medium spicy Sichuan sauce.

### 4.0 BAKED SALMON 179

A hearty piece of baked Atlantic salmon with teriyaki sauce, vegetables and rice noodles.

## NEW! RAMEN

### 5.0 MOO DENG RAMEN 🍢🍢🍢 155

Magnolia-style ramen with »bouncy pork«, soy-marinated egg, noodles, ginger, spring onions, chili oil, enoki mushrooms, pork broth, pak choi, nori and sesame chili.

### 5.1 MAPO RAMEN VEG 🍢🍢🍢 155

Magnolia-style ramen inspired by the Chinese classic Mapo tofu, with silken tofu, mushrooms, spring onions, chili oil, pak choi, noodles, bamboo shoots, nori and sesame chili.

## BAO

Taiwanese steamed buns with fillings  
**2 Baos + Edamame Beans (A, B or C) 165**

**A**

#### DuckBAO

Duck leg, Sichuan sauce, mayonnaise & 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 VEG

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

**C**

#### PortabelloBAO VEG

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

#### TofuBAO VEG

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

**Lunch beverages 30. Lunch Coffee 30.**

Please let us know if you have any allergies!