APERITIFS.

Plum wine  梅酒  10.0 %  0.4 dl  5.5
Schlumberger Rosé sparkling wine  粉紅葡萄氣酒  11 %  1 dl  7.5
Sake / Japanese rice wine  日本米酒  16.5 %  1.5 dl  11
Litchi sparkling wine  荔枝香檳  6.7 %  1 dl  7.5

TEA.

Jasmine Tea  香片茶  7
Green Tea  綠茶  7

BEER.

Tsingtao Beer  青島啤酒  3.3 dl  6
Singha Beer  慶獅啤酒  3.3 dl  6

CONDITIONS ON SALE OF ALCOHOL.
By Swiss law, the sale of alcoholic beverages to people under 16 years of age and spirits as well as liqueurs to persons under 18 years of age is prohibited. The staff may request a valid ID for the proof of age.
STARTERS.

✓ Soybean sprouts salad 豆芽沙拉 9

✓ Vegetarian spring roll 素春卷 10.5

Home-made spring roll 春卷 10.5
with minced pork and vegetables

Baked ravioli Wan-Tun 炸雲吞 10.5
stuffed with chicken

Dim Sum — steamed ravioli 蒸點心 10.5
Ravioli stuffed with shrimps and pork

Shrimps toast 蝦多士 13

Chicken Satay 沙嗲雞串 13
Meat skewer with peanut sauce

Shrimps salad 蝦沙拉 15

From 2 guests

Mixed plate of Hors d'oeuvres
二人起之大拼盆 (內有五款不同小食) per person 22
5 different specialities
selected by our chef including shrimps
SOUPS.

Chicken soup with sweet corn  粟米雞湯  9.5

Chicken soup with glass noodles  粉絲雞湯  10.5

Ravioli soup Wan-Tun with chicken  雲吞湯  10.5

Hot and sour soup  酸辣湯  10.5

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DECLARATION

<table>
<thead>
<tr>
<th>MEAT</th>
<th>FISH</th>
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<tbody>
<tr>
<td>Beef</td>
<td>CH</td>
</tr>
<tr>
<td>Pork</td>
<td>CH, DE</td>
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<tr>
<td>Chicken</td>
<td>BR*</td>
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<tr>
<td>Duck</td>
<td>DE, FR</td>
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<tr>
<td>Halibut</td>
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<td>Shrimps</td>
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<td>NL</td>
<td>VNM/F27</td>
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* may have been raised with hormones as performance enhancer
CHEF'S RECOMMENDATION.

STARTER

Spare-rib 椒鹽排骨  13.5
spiced with chili, garlic and pepper

Pan Fried dumpling (with Pork) 鍋貼  12.5

Chicken salad  雞肉沙律  13

MAIN COURSE

Chicken with lemon sauce 檸檬雞  31

Beef with zucchetti and carrot 節瓜炒牛肉  33

Spicy pork with cashew-nuts 腰果炒香辣豬肉  31

Crispy pieces of spiced chicken 椒鹽雞  31

Poached Sliced beef with chilli oil 水煮牛肉  33

Pork with chilli and pepper 香辣豬  31
MAIN DISHES.

Choose meat or shrimp... 自選口味 可配肉或蝦

Pork 豬肉 31
Chicken 雞肉 31
Beef 牛肉 33
Duck 鴨 38
Shrimp 蝦 40

... and one kind of spice. 或配以下汁醬

Sweet and sour 甜酸

Curry 咖哩
with peas, Chinese mushrooms and onions

Kung Po 宮保
with sweet peppers, bamboo shoots, carrots and spicy sauce

Szechwan 四川
with onions, leek and bamboo shoots
MAIN DISHES.

Choose meat or shrimp...  自選口味 可配肉或蝦

Pork  豬肉  31
Chicken  雞肉  31
Beef  牛肉  33
Duck  鴨  38
Shrimp  蝦  40

... and one kind of vegetables.  或配以下汁醬

Leek and ginger  薑蔥
Bamboo shoots and mushrooms  雙冬
Mixed vegetables  雜菜
Beans & nuts  豆角及腰果
MEAT AND POULTRY DISHES.

Deep-fried shredded Beef  with Chili  33
Beef on a hot plate  铁板牛肉  33
Beef with Chili and Garlic  酱爆牛肉  33
Roasted duck Chinese style  烤鸭  41

SPECIALITY  FOR 2 GUESTS AND MORE.

Peking Duck  北京鸭  per person  78
Only on order the day before.  需预定

TOFU  (Vegetarian).

Baked tofu with Chinese sauce  红烧豆腐  27
MaPo Tofu  麻婆豆腐 (素食)  27
FISH DISHES.

Steamed halibut Chinese style 蒸魚 with soy sauce and leek 31

Deep fried halibut with sweet and sour sauce 甜酸魚 31

Deep fried halibut with leek and ginger 薑蔥魚 31

Giant shrimps with garlic 蒜蓉蝦 41

Fried shrimps with chilli 干燒蝦 41

SIDE DISHES.

Steamed rice 白飯 4.5

Fried rice 炒飯 7.5 with ham, egg and leek

Fried noodles 炒麵 8.5

Fried mushrooms & bamboo shoots 炒雙冬 19

Fried mixed vegetables 炒雜菜 19

Rice noodles with giant shrimps 蝦仁米粉 27
MENU LILIE (for 2 guests and more).

Spring roll 香卷  
Beef with vegetables 雜菜牛肉  
Chicken with sweet and sour sauce 甜酸雞肉  
Fried rice 炒飯  

2 scoops of ice-cream of your choice 自選雪芭或雪糕

MENU JASMIN (for 3 guests and more).

Dim Sum 蒸點心  
Duck with sweet and sour sauce 甜酸鴨  
Deep-fried shredded beef with chili 干燒牛肉  
Chicken with mushrooms and bamboo shoots 雙冬雞  
Fried rice 炒飯  

Banana fritter with mango/passionfruit sorbet 炸香蕉配香芒及百香果雪芭
MENU ROSE (for 4 guests and more).

Hot and sour soup 酸辣湯  per person  65

Mixed salad 豆芽沙拉

Chinese Hors d'oeuvres 小拼盆

Roasted duck Chinese style 燒鴨
Beef Kung Po 宮保牛肉
Giant shrimps with sweet and sour sauce 甜酸蝦
Fried rice 炒飯

Fresh pineapple with coconut ice-cream 鮮菠蘿配椰子雪糕
DESSERTS.

Lychees 荔枝
Chinese fruits

Fresh pineapple with coconut ice-cream 鲜菠萝配椰子雪糕

Banana fritter with mango-passionfruit sorbet 炸香蕉配香芒及百香果雪芭

SORBET- AND ICE CREAM FLAVORS.

Sorbet Flavors:
lemon, mango-passionfruit, raspberry

Ice-Cream Flavors:
chocolate, coconut, vanilla, strawberry, pistachio
CULINARY DELIGHTS

The concept is simple and the atmosphere casual and cozy – similar to our bar. Modern, creative, seasonal, complemented by uncomplicated service.

The comfortable atmosphere invites you in the evening to enjoy cheese specialties such as Fondue and Raclette à discrétion.

Are you up for grill specialties? Watch our chefs prepare selected meat and fish on the charcoal grill in our show kitchen.

Discreet colors, stylish shapes and the finest sushi specialties. The Leonto restaurant in a Asian style and delights with sushi and other Japanese delicacies.

A modern interpretation of authentic chinese cuisine celebrated in an extra ordinary setting. Wood and brick have been combined with leather and fine fabrics to create a mystical atmosphere.

In addition, we welcome you for a fine cigar in the Zino Platinum Cigar Lounge

Or how about taking part in a wine tasting in our spectacular wine cellar?

We look forward to hosting you.