



IMPERIAL TAI-PAN RESTAURANT

GOURMET CHINESE · SUSHI & TEPPANYAKI

IMPERIAL BANQUETS

(All emperor banquets include a choice of boiled or egg fried rice)

FOR 2 PEOPLE · per person · 32,00€

- Hot & sour soup or Chicken & sweet corn soup
- Spare ribs in capital sauce & Spring rolls
or Crispy duck with pancakes
- Please select: · 1 classic stir fry &
· 1 Chef Imperial dish from our menu

FOR 3 PEOPLE · per person · 33,00€

- Hot & sour soup or Chicken & sweet corn soup
- Spare ribs in capital sauce & Spring rolls
- Crispy duck with pancakes
- Please select: · 2 classic stir fry &
· 1 Chef Imperial dish from our menu

FOR 4 PEOPLE OR MORE · per person · 34,50€

- Hot & sour soup or chicken & sweet corn soup
- Spare ribs in capital sauce & Spring rolls
- Crispy duck with pancakes
- Please select: · 2 classic stir fry &
· 2 Chef Imperial dishes from our menu

SOUPS

- Slowboat Chicken & Sweet Corn Soup** 6,90
Flavoursome with diced chicken & sweet corn.
- Hot & Sour Soup** 7,15
The classic spicy sour soup with Char Siu pork & diced king prawn.
- Chicken Birdnest Soup** 7,45
Sliced chicken breast layered on a bed of thin egg noodle, poached egg & shitake mushroom.
- Chinese Mushroom & Vegetable Broth** 6,90
A thick deep broth with diced vegetables & shitake mushrooms.
- Basket of Prawn Crackers** 3,90

TRADITIONAL STARTERS

- Chinese Salad** 7,95
Fresh seasonal salad leaves with pineapple in light soy & sour vinaigrette.
- Duck Salad** 10,95
Aromatic duck on a bed of chinese mixed greens, pak choi & water chestnuts drizzled in our hoisin, rice wine vinegar dressing & topped with sesame seeds.
- Crispy Aromatic Duck** (for 2 people) 21,75
Half a shredded fragrant duck served with traditional julienne vegetables, pancakes & hoisin sauce.
- Crispy Spring Rolls** 7,95
Diced pork with seasoned shredded vegetables wrapped in a crispy pastry.
- Crispy Vegetable Spring Roll** 7,95
Seasoned shredded vegetables wrapped in a crispy pastry.
- Jasmine Infused 5 Spice Salt & Peppercorn Chicken Wings** 11,65
Tender chicken wings infused with jasmine, seasoned in our vibrant 5 spice stir fried with diced chillies, peppers, onion & spring onions.
- 5 Spice Salt & Peppercorn Ribs** 11,65
Tender long pork ribs seasoned with our vibrant 5 spice stir fried with diced chillies, peppers, onion & spring onions.
- Spare Ribs in Capital Sauce** 11,65
(Contains traces of nuts)
Tender long pork ribs in a fruity BBQ style sauce.
- 5 Spice Salt & Peppercorn King Prawns Tempura** 17,25
Large king prawn tempura seasoned with vibrant 5 spice & black pepper.
- Sesame King Prawn Toast** 11,50
Finely minced king prawns lightly fried & seasoned with garlic, ginger & herbs layered on toast topped with sesame seeds.
- Teppanyaki Imperial Hors D'oeuvres**
Price per person 14,75 · (for 2 people or more)
Spare ribs in capital sauce, spring rolls, sesame king prawn toast, duck salad & crispy Muo Gu Ji Chicken.

DIM SUM

- Har Kao** 7,75
Translucent steamed dumplings of sweet prawn with finely diced onion & sesame oil.
- Siu Mai** 7,95
Steamed pork & prawn dumplings seasoned with ginger, spring onion & finely chopped chinese black mushroom.
- War Tip** 7,75
Traditional dumplings from the north of china filled with sweet cabbage & seasoned pork steamed then shallow fried.
- Muo Gu Ji Chicken** 7,95
Steamed then fried dumplings with diced chicken, shitake mushrooms & oriental herbs.
- 8 Piece Mixed Dim Sum sharing basket** 18,70
(for 2 people) Har kao, siu mai, war tip & muo gu ji.
- Beef Gyoza** 7,75
Steamed dumpling of beef and vegetable.
- Vegetable Gyoza** 7,75
Steamed dumpling with vegetables

SUSHI

SET MORIAWASE MENU

- Nigiri Sushi Moriawase** 19,20
(10 pieces for 1) A selection of our finest sushi on bed of rice.
- Sashimi Moriawase** 22,00
(4 variations for 1) A selection of our finest sashimi cuts.
- Sushi & Sashimi Moriawase** 25,55
(22 pieces for 1) Our finest sushi, sashimi & kappa maki 1 person) Our finest sushi, sashimi & kappa maki.
- Shogun Moriawase** 47,50
(32 pieces perfect for sharing) Our finest sushi, sashimi & fruto maki.
- Imperial Tai Pan Moriawase** 59,10
(40 pieces perfect for sharing) Our finest chef signature sushi, sashimi & maki rolls.

NIGUIRI (Slices of raw fish on a bed of rice) & SASHIMI (Slices of raw fish)

	(2) Niguri	Sashimi
Maguro · Tuna	210 · 6,00	215 · 13,00
Sake · Salmon	211 · 6,00	216 · 9,50
Unabi · Smoked Eel	212 · 9,50	217 · 17,00
Suzuki · Sea Bass	213 · 5,75	218 · 12,00
Kurodai · Sea Bream	214 · 5,75	219 · 11,90
Tomago · Omelette	220 · 5,25	
Ebi · Boiled Prawns	221 · 4,90	
Amaebi · Sweet Prawns	222 · 6,85	
Ikura · Salmon Roe Eggs	223 · 6,85	

TARTARE

- Spicy salmon with salmon eggs & light soy** 12,50
- Tuna, sesame seed oil, lime & light soy** 12,50
- Sea Bass, spring onion, lime & light soy** 12,70

NORIMAKI

(Sliced rice seaweed rolls with seafood & vegetables)

NoriMaki (Roll)

Kappa Maki Cucumber & sesame seeds	230 · 6,50
Tekka Maki · Tuna	231 · 7,95
Sake Maki · Salmon	232 · 7,50
California Maki Crab surimi, avocado & prawns	233 · 12,50
Futo Maki Avocado, cucumber, egg & crab surimi	234 · 12,50

GUNKAN SUSHI

- Sea Bass wrapped around king prawn crunchy tempura flakes mayo & flyfish roe** 11,25
- Sea Bream wrapped around crunchy asparagus tempura flakes, sesame seed & sourcream** 9,10
- Salmon wrapped around avocado with sour cream & salmon eggs** 9,05
- Tuna wrapped around cucumber & spicy omelette** 10,50

IMPERIAL CHEFS SIGNATURE SUSHI

	Large (2) Niguri	Sashimi Carpaccio
· Sea bream with truffle oil & flyfish roe	240 · 9,00	245 · 14,80
· Seared tuna with sesame oil & spring onion	241 · 9,00	246 · 13,70
· Seared salmon with truffle oil & flyfish roe	242 · 9,00	247 · 14,30
· Eel with avocado & sesame seeds	243 · 10,00	248 · 15,00

IMPERIAL CHEFS SIGNATURE MAKI

(These are generous sized rolls)

- Crunchy Roll** 19,90
Whole crispy tempura coated king prawn, cucumber and avocado topped with wasabi mayo.
- Torched Maki** 19,90
An inside out roll with king prawn & crunchy asparagus topped with sashimi tuna then layered with wasabi mayo, blowtorched & seared topped with crunchy spring onion.
- 88 Dragon Salmon Roll** 21,00
Signature dish taken from our sister Restaurant 88 in La Caleta. Light omelette, layers of salmon sashimi covered with a seared crust & blowtorched to perfection.



CLASSICS

(We prepare these famous traditional dishes with the greatest of care. Simply select your preferred meat or seafood & one of our perfected sauces to accompany it... There are 108 possible combinations between our meats, seafoods & sauces. For our recommendations please do not hesitate to ask our helpful & knowledgeable staff)

...SIMPLY SELECT YOUR CHOSEN INGREDIENT THEN ADD IT TO YOUR PREFERRED CHOICE OF SAUCE

POULTRY & MEATS

- 60 **Chicken Breast Sliced** 11,25
- 61 **Top grade Skirt Steak** 15,95
- 63 **Char Siu Roast Pork Loin** 11,55
- 64 **Aromatic Duck Breast** 16,75
- 65 **Chicken (crispy coated)** 11,75

SEAFOOD

- 67 **King Prawns • Large** 16,95
- 68 **King Prawns • (crispy coated)** 17,10
- 69 **Scallops** 19,25

VEGETARIAN

- 70 **Crispy Fried Tofu** 13,25
- 71 **Blanched Tofu** 13,25

SAUCES

- A **Sweet & Sour Sauce with Pineapple**
Unarguably the two most compatible flavours make this traditional velvety smooth & very popular sauce.
We serve this with diced tomato, onion, green peppers & pineapple.
- B **Curry Sauce**
Spicy and fragrant, a family recipe from slowboat master chef Tiak Boh Ng. Rich, thick & aromatic with a special blend of over 14 ingredients.
We serve this with diced cabbage, onions, peas & mushrooms.
- C **Black Bean Sauce with Green Pepper**
The rich saltiness of the black bean creates this thick, deeply flavoursome & unique sauce.
We serve this with crunchy green peppers, julienne carrots, diced onion & a hint of spice.
- D **Cantonese Sauce**
An oriental twist on western barbecue sauce which is less sweet with a zesty hint to complete this velvety sauce.
We serve this with julienne cut onions, peas & pak choi leaves (Chinese cabbage)
- E **Black Pepper Sauce (served on a sizzling hot plate)**
The combination of the warmth of white pepper and the spicy bite of the black pepper make for this delicately perfumed yet exciting sauce.
We serve this with julienne sliced onion, green peppers and broccoli.

- F **Szechuan Pepper Sauce with Cashew Nuts**
A fragrant blend of tingling spices are the basis to this warm & exciting sauce, with a mixture of peppers and chillies for the famous distinctive after bite.
We serve this with julienne red peppers and onion, crispy cashew nuts, fresh chillies and topped with ground Szechuan peppers.
- G **Satay Peanut Sauce**
Ground coriander, tamarind and paprika crunchy peanuts are the basis of this lightly spiced sweet fragrant sauce.
We serve this with julienne cut green peppers, onions, carrots & water chestnuts.
- H **Kung Po Chilli Sauce**
A classic spicy sauce from Northern China. The deep heat of the smooth velvety sauce is complimented against the sweet undertones.
We serve this with crunchy celery, diced green peppers, julienne cut carrots & onions.
- I **Ginger with Spring Onions**
Healthy amount of freshly sliced ginger gives this sauce warmth & a uniquely fragrant peppery flavour.
We serve this on a bed of sliced leeks and spring onion.

- J **Oyster Sauce with Chinese Mushrooms & Bamboo**
This is the classic definition of oriental cooking, the richly aromatic oyster sauce is perfectly complimented by the deep flavour of chinese mushrooms & crunchy bamboo.
We serve this with diced carrots, onions, field mushrooms and water chestnuts.
- K **Tomato, Chilli & Garlic Sauce**
A spicy sauce has red & green fresh chillies for added warmth, finely sliced garlic for depth & juicy tomatoes for tangy zestiness.
We serve this with diced onions, red & green peppers, water chestnut.
- L **White Wine (Chop Suey) with Blanched Oriental Greens**
Crunchy Gai Lan (*Chinese broccoli*) Pak Choi (*Chinese cabbage*) in a delicate light sauce made with Chinese dry white wine with a hint of garlic and ginger, allowing the flavours & crunchiness of the oriental vegetables through in the dish.
We serve this with julienne cut green peppers, onions, carrots & water chestnuts.

CHEFS IMPERIAL DISHES

(Our chefs have gone to great lengths to create these dishes with the aim to surprise, amaze & delight your taste buds for the ultimate Chinese culinary experience)

- Shredded Crispy Chilli**
78 **Beef Skirt** 16,75 • 77 **Chicken** 13,45
Thinly sliced sirloin steak or chicken in a crispy coating stir fried in a classic spicy sauce with a hint of sweetness with green peppers & onions.
- 79 **Crispy Seafood Treasure Chow Mein** 22,00
Made with a seafood stock, king prawns, fillet of hake, scallops, mussels, Gai Lan, (*Chinese broccoli*) shitake mushrooms, julienne vegetables & bean sprouts.
- 80 **Steamed Sea Bass with Ginger & Spring Onion** 22,50 (*Cantonese style*)
Whole sea bass topped with julienne cut fresh ginger & spring onion finished with a light soy dressing.

- 81 **Tempura Coated Sea Bass in a Rich Spicy Black Bean Sauce Served on a Bed of Rice** 22,50
Crispy coated in tempura batter to perfectly steam the fish within. Placed on a bed of white rice to compliment the thick rich yet slightly spicy sauce.
- 83 **Fillet Steak with Red Wine & Black Pepper Reduction** 24,50
A decadent rich red wine & black pepper reduction with tender fillet steak, green beans and crunchy cauliflower generously topped off with fresh spring onion.
- 84 **Fillet Steak with Mixed Oriental Greens** 24,50
Tender cubes of fillet slowly sautéed with asparagus, Chinese broccoli, Chinese cabbage & ginger in a light oyster sauce-style gravy.

- 88 **Scallops & Mussels in Black Bean Sauce & Asparagus** 20,40
Delicate Scallops first seared then stir fried with mussels in a rich sauce which is complemented by the crispy asparagus.
- 90 **Crispy Fragrant Duck in Spicy Hoisin Ginger Sauce** 22,10
A deep rich hoisin sauce with a hint of ginger & light spicy after bite, stir fried with pak choi, water chestnuts & Chinese mushrooms generously layered over half a crispy duck.
- 91 **Crispy Fragrant Duck with Red Wine & Black Pepper Reduction** 22,10
A decadent rich red wine & black pepper reduction layered over half crispy duck, green beans and crunchy cauliflower generously topped off with fresh spring onion.
- 92 **Crispy fragrant Duck in Orange Sauce** 22,10
A chinese twist on duck a l'orange a velvety rich orange sauce perfectly complimenting the crispy aromatic duck.

RICE, NOODLES & SIDES

*Especially made to be the perfect companion to our main courses.
Made to share using the freshest & most fragrant ingredients to compliment your main course yet not over power them*

- 101 **Steamed Jasmine White Rice** 3,85
- 102 **Egg Fried Rice** 4,75
- 103 **Egg Fried Rice with Ginger & Spring Onion** 4,95
- 104 **Young Chow Fried Rice** 7,70
(Char Siu, peas, small shrimp)
- 106 **Plain Egg Noodles with Egg & Sesame Oil** 6,25
- 107 **Egg Noodles with Mixed Oriental Greens** 10,50
Julienne vegetables & bean sprouts.

- 108 **Classic Chicken Chow Mein Noodles** 12,10
Diced chicken breast, julienne vegetables & bean sprouts.
- 109 **Classic Singapore Vermicelli** 12,50
Fragrant and spicy. Diced king prawns, char siu, bean sprouts, mushrooms and oriental vegetables, tossed with thin vermicelli noodles and topped with curry powder
- 110 **Imperial Chow Mein Noodles** 17,50
Chicken, sirloin steak cubes, diced king prawns, julienne vegetables & bean sprouts.
- 111 **Mixed Vegetable White Wine Chop Suey** 10,50
A light white wine & garlic chop suey dish finished with a touch of oriental greens, bean sprouts, crunchy bamboo & water chestnuts.

- 112 **Spicy Szechuan Mixed Greens & Tofu** 12,10
Pak Choi, Gai Lan, asparagus & runner beans all stir fried in a spicy Szechuan sauce. Sprinkled with white sesame seeds.
- 113 **Bowl of Chips** 3,85

ORIENTAL GREENS

Choice of seasoned crunchy oriental & mixed greens

- 115 **Pak Choi • (Chinese cabbage)** 8,00
- 116 **Mixed Broccoli** 9,90
Gai Lan (*Chinese broccoli*) & field broccoli
*Served with a choice of sauce:
a) Garlic & Ginger • b) Oyster Sauce*