



## RICE, NOODLES & SIDES

The perfect accompaniment to your main

- 101

**Steamed Jasmine White Rice** 4,35
- 102

**Egg Fried Rice** 5,40
- 103

**Egg Fried Rice with Ginger & Spring Onion** 5,50
- 104

**Young Chow Fried Rice** 8,70  
*Char Siu, peas, small shrimp*
- 106

**Plain Egg Noodles with Egg & Sesame Oil** 6,90
- 107

**Egg Noodles with Mixed Oriental Greens** 11,50  
*Julienne vegetables and bean sprouts.*
- 108

**Classic Chicken Chow Mein Noodles** 13,70  
*Diced chicken breast, julienne vegetables and bean sprouts.*
- 109

**Classic Singapore Vermicelli** 14,20 🍲  
*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** 18,95  
*Chicken, sirloin steak cubes, diced king prawns, julienne vegetables and bean sprouts.*
- 111

**Mixed Vegetable White Wine Chop Suey** 11,50  
*A light white wine and garlic chop suey dish, finished with oriental greens, bean sprouts, crunchy bamboo and water chestnuts.*
- 112

**Spicy Szechuan Mixed Greens & Tofu** 13,40 🍲  
*Pak choi, gai lan, asparagus and green beans, stir fried in a spicy Szechuan sauce and topped with white sesame seeds.*
- 113

**Chips** 4,20

## ORIENTAL GREENS

Choice of seasoned crunchy oriental mixed greens

- 115

**Pak Choi** 8,90  
*(Chinese cabbage)*
- 116

**Mixed Broccoli** 10,90  
*Gai Lan (Chinese broccoli) and field broccoli  
Served with a choice of sauce:  
a) Garlic and Ginger · b) Oyster Sauce*

## IMPERIAL BANQUETS

All banquets include a choice of boiled or egg fried rice.

### FOR 2 PEOPLE · per person · 35€

- Hot and sour soup **or** chicken and sweet corn soup
- Spare ribs in capital sauce and Spring rolls **or** Crispy duck with pancakes

#### Please select:

- 1 classic stir fry and 1 Chef Imperial dish from our menu

### FOR 3 PEOPLE · per person · 36€

- Hot and sour soup **or** chicken and sweet corn soup
- Spare ribs in capital sauce and spring rolls
- Crispy duck with pancakes

#### Please select:

- 2 classic stir fry and 1 Chef Imperial dish from our menu

### FOR 4 PEOPLE OR MORE · per person · 38€

- Hot and sour soup **or** chicken and sweet corn soup
- Spare ribs in capital sauce and spring rolls
- Crispy duck with pancakes

#### Please select:

- 2 classic stir fry and 2 Chef Imperial dishes from our menu

## SUSHI SET MORIAWASE MENU

- 201

**Nigiri Sushi Moriawase** 20,90 *(10 pieces for 1 person)*  
A selection of our finest sashimi on bed of rice.
- 202

**Sashimi Moriawase** 23,95 *(4 variations for 1 person)*  
selection of our finest sashimi cuts
- 203

**Sushi & Sashimi Moriawase** 27,70 *(22 pieces for 1 person)*  
Our finest sushi, sashimi and kappa maki.
- 204

**Shogun Moriawase** 52 *(32 pieces perfect for sharing)*  
Our finest sushi, sashimi and fruto maki.
- 205

**Imperial Tai Pan Moriawase** 64,50 *(40 pieces perfect for sharing)*  
Our finest chef signature sushi, sashimi and maki rolls.

## NIGUIRI & SASHIMI

|                            | (2) Nigiri  | Sashimi     |
|----------------------------|-------------|-------------|
| <b>Maguro</b> · Tuna       | 210 · 6,70  | 215 · 14,30 |
| <b>Sake</b> · Salmon       | 211 · 6,70  | 216 · 10,50 |
| <b>Unabi</b> · Smoked eel  | 212 · 10,40 | 217 · 19,70 |
| <b>Suzuki</b> · Sea bass   | 213 · 6,40  | 218 · 13,20 |
| <b>Kurodai</b> · Sea bream | 214 · 6,40  | 219 · 13,10 |
| <b>Tomago</b> · Omelette   | 220 · 5,95  |             |
| <b>Ebi</b> · Boiled prawns | 221 · 5,50  |             |

## CHEFS SIGNATURE SUSHI

|  | Large (2) Nigiri | Sashimi carpaccio |
|--|------------------|-------------------|
| · Sea bream with truffle oil and tobiko        | 240 · 10         | 245 · 16,20       |
| · Seared tuna with sesame oil and spring onion | 241 · 10         | 246 · 15,15       |
| · Seared salmon with truffle oil and tobiko    | 242 · 10         | 247 · 15,90       |
| · Eel with avocado and sesame seeds            | 243 · 11,20      | 248 · 16,45       |

## TARTARE

- 260

**Spicy salmon with salmon eggs, avocado and soy** 13,50
- 261

**Tuna, sesame seed oil, lime, spring onion and soy** 13,50
- 262

**Sea bass, spring onion, lime and soy** 13,70

## NORIMAKI

(Sliced rice seaweed rolls with seafood and vegetables)

|  |     |         |
|--|-----|---------|
| <b>Kappa Maki</b><br>Cucumber and sesame seeds             | 230 | · 7,40  |
| <b>Tekka Maki</b> · Tuna                                   | 231 | · 8,90  |
| <b>Sake Maki</b> · Salmon                                  | 232 | · 8,70  |
| <b>California Maki</b><br>Crab surimi, avocado and prawns  | 233 | · 13,70 |
| <b>Futo Maki</b><br>Avocado, cucumber, egg and crab surimi | 234 | · 13,70 |

## SASHIMI WRAPPED PARCELS

(3 units.)

- 264

**Sea Bass wrapped around king prawn crunchy tempura flakes mayo and tobiko** 12,25
- 265

**Sea Bream wrapped around crunchy asparagus tempura flakes, sesame seed and sour cream** 9,95
- 266

**Salmon wrapped around avocado with sour cream and salmon eggs** 9,90
- 267

**Tuna wrapped around cucumber and spicy omelette** 11,45

## IMPERIAL CHEFS SIGNATURE MAKI

(These are generous sized rolls)

- 270

**Crunchy Roll** 21,55  
Crispy tempura coated king prawn, cucumber and avocado topped with wasabi mayo.
- 271

**Torched Maki** 21,55  
King prawn and crunchy asparagus roll topped with seared sashimi tuna, wasabi mayo, and crunchy spring onion.
- 272


**88 Dragon Salmon Roll** 22,65  
Light omelette and salmon sashimi roll covered with a seared crust.



ALLERGENS

SOUPS

3 **Slowboat Chicken & Sweet Corn Soup** 7,80  
With diced chicken and sweet corn.

4 **Hot & Sour Soup** 8,20   
Classic spicy sour soup with char siu pork and diced king prawns.

5 **Chicken Birdnest Soup** 8,20  
Sliced chicken breast on a bed of thin egg noodles, poached egg and shiitake mushrooms.

7 **Chinese Mushroom & Vegetable Broth** 7,60  
A thick deep broth with diced vegetables and shiitake mushrooms.

9 **Prawn Crackers** 4,20

TRADITIONAL STARTERS


20 **Chinese Salad** 8,60  
Seasonal salad leaves and pineapple in light soy and sour vinaigrette.


21 **Duck Salad** 11,95  
Aromatic duck on a bed of Chinese mixed greens, pak choi and water chestnuts with hoisin, rice wine vinegar and sesame seeds.

22 **Crispy Aromatic Duck** (for 2 people) 24,20  
Half a shredded duck served with traditional julienne vegetables, pancakes and hoisin sauce.

23 **Crispy Spring Rolls** 8,95  
Diced pork with seasoned shredded vegetables wrapped in a crispy pastry.

24 **Crispy Vegetable Spring Roll** 8,90  
Seasoned shredded vegetables wrapped in a crispy pastry.

25 **Jasmine Infused 5 Spice Salt & Peppercorn Chicken Wings** 12,95   
Tender chicken wings infused with jasmine and 5 spice, stir fried with chillies, peppers, onion and spring onion.

27 **5 Spice Salt & Peppercorn Ribs** 12,95   
Pork ribs seasoned with 5 spice, stir fried with diced chillies, peppers, onion and spring onions.

28 **Spare Ribs in Capital Sauce** 12,95  
Tender pork ribs in a fruity BBQ style sauce. *(Contains traces of nuts)*

29 **5 Spice Salt & Peppercorn King Prawns Tempura** 18,75   
King prawn tempura seasoned in 5 spice, stir fried with diced chillies, peppers, onion, spring onion and black pepper.

33 **Sesame King Prawn Toast** 12,95  
Finely minced king prawns lightly fried and seasoned with garlic, ginger and herbs layered on toast topped with sesame seeds.

34 **Teppanyaki Imperial Hors D'oeuvres**  
*Price per person 16,40 · (for 2 people or more)*  
Spare ribs in capital sauce, spring rolls, sesame king prawn toast, duck salad and crispy muo gu ji chicken.

DIM SUM STARTERS

43 **Har Kao** 8,70  
Steamed dumplings of prawn with finely diced onion and sesame oil.

44 **Siu Mai** 8,90  
Steamed pork and prawn dumplings seasoned with ginger, spring onion and finely chopped Chinese black mushroom.

45 **War Tip** 8,70  
Traditional dumplings from the north of China, filled with sweet cabbage and seasoned pork.

46 **Muo Gu Ji Chicken** 8,90  
Steamed then fried dumplings with diced chicken, shiitake mushrooms and herbs.


47 **8 Piece Mixed Dim Sum sharing basket** 19,10  
*(for 2 people)* Har kao, siu mai, war tip and muo gu ji chicken.

48 **Beef Gyoza** 8,70  
Steamed dumpling of beef and vegetable.

49 **Vegetable Gyoza** 8,70  
Steamed dumpling with vegetables.

CHEFS IMPERIAL DISHES

*The ultimate Chinese culinary experience*

77 **Shredded Crispy Chilli Chicken** 15,40   
Stir fried in a classic spicy sauce, served with peppers and onions.

78 **Shredded Crispy Chilli Beef** 18,70   
Thinly sliced sirloin steak, stir fried in our classic spicy sauce, served with peppers and onions.

79 **Crispy Seafood Treasure Chow Mein** 23,95  
Made with a seafood stock, king prawns, fillet of hake, scallops, mussels, gai lan, shiitake mushrooms, vegetables and bean sprouts.

80 **Steamed Sea Bass with Ginger & Spring Onion** 24,50  
Whole sea bass topped with fresh ginger and spring onion, finished with a light soy dressing

81 **Tempura Coated Sea Bass in a Rich Spicy Black Bean Sauce** 24,50   
Crispy coated sea bass on a bed of white rice topped with our spicy black bean sauce.

83 **Fillet Steak with Red Wine & Black Pepper Reduction** 26,70  
A decadent rich red wine and black pepper reduction with tender fillet steak, green beans, cauliflower and spring onion.

84 **Fillet Steak with Mixed Oriental Greens** 26,70  
Tender cubes of fillet steak sautéed with asparagus, gai lan, pak choi and ginger in a light oyster sauce.

88 **Scallops & Mussels in Black Bean Sauce with Asparagus** 23   
Seared scallops, stir fried with mussels in a rich black bean sauce accompanied with crispy asparagus.

90 **Crispy Fragrant Duck in Spicy Hoisin Ginger Sauce** 24,60   
A rich hoisin sauce with a hint of ginger and spicy after bite, stir fried with pak choi, water chestnuts and Chinese mushrooms generously layered over half a crispy duck.

91 **Crispy Fragrant Duck with Red Wine & Black Pepper Reduction** 24,60  
A rich red wine and black pepper reduction layered over half crispy duck, green beans and crunchy cauliflower topped with fresh spring onion.

92 **Crispy fragrant Duck in Orange Sauce** 24,60  
A Chinese twist on duck a l'orange, a velvety rich orange sauce perfectly complimenting the crispy aromatic duck.

CLASSICS

*For recommendations please do not hesitate to ask our helpful and knowledgeable staff*

**SIMPLY SELECT YOUR CHOSEN PROTEIN THEN ADD IT TO YOUR PREFERRED CHOICE OF SAUCE**

POULTRY & MEATS

60 **Chicken Breast Sliced** 13,10

61 **Top grade Skirt Steak** 17,90

63 **Char Siu Roast Pork Loin** 13,20

64 **Aromatic Duck Breast** 18,90

65 **Chicken** *(crispy coated)* 13,40

SEAFOOD

67 **King Prawns** 18,95

68 **Tempura King Prawns** 19,25

69 **Scallops** 22,50


VEGETARIAN

70 **Crispy Fried Tofu** 14,25

71 **Blanched Tofu** 14,25

SAUCES


A **Sweet & Sour Sauce with Pineapple**  
Served with diced tomato, onion, green peppers and pineapple.

B **Curry Sauce**   
Spicy and fragrant, a family recipe from Slowboat master chef Tiak Boh Ng. We serve with diced cabbage, onions, peas and mushrooms.

C **Black Bean Sauce with Green Pepper**  
A thick and deeply flavoursome sauce, served with crunchy green peppers, carrots, onion and a hint of spice.

D **Cantonese Sauce**  
An oriental twist on western barbecue sauce. Served with onions, peas and pak choi.

E **Black Pepper Sauce** *(served on a sizzling hot plate)*  
Served on a sizzling hot plate with onion, green peppers and broccoli.

F **Szechuan Pepper Sauce with Cashew Nuts**   
A warm and exciting sauce, with a mixture of peppers and chillies for the famous distinctive after bite. Topped with cashew nuts and ground Szechuan pepper.

G **Satay Peanut Sauce**  
Ground coriander, tamarind, paprika and crunchy peanuts are the basis of this lightly spiced sweet fragrant sauce. Served with green peppers, onions, carrots and water chestnuts.

H **Kung Po Chilli Sauce**   
A classic spicy sauce from Northern China. Served with crunchy celery, diced green peppers, carrots and onions.

I **Ginger with Spring Onions**  
Freshly sliced ginger gives this sauce a warm, peppery flavour. Served with sliced leeks and spring onion.

J **Oyster Sauce with Chinese Mushrooms & Bamboo**  
Rich, aromatic oyster sauce is perfectly complimented by the deep flavour of Chinese mushrooms and crunchy bamboo. Accompanied with diced carrots, onions, mushrooms and water chestnuts.

K **Tomato, Chilli & Garlic Sauce**   
This spicy, zesty, sauce contains red and green chillies, garlic and tomatoes. Served with onions, peppers and water chestnuts.

L **White Wine (Chop Suey) with Blanched Oriental Greens**  
A light, delicate, sauce made from Chinese dry white wine, garlic and ginger. Served with crunchy gai lan, pak choi, green peppers, onions, carrots and water chestnuts.

*Our dishes may contain some ingredients or traces of allergens. If you have a food allergy or intolerance, please consult our staff. Thank you*