

RICE, NOODLES & SIDES

The perfect accompaniment to your main

- 101 **Steamed Jasmine White Rice** 4,15
- 102 **Egg Fried Rice** 5,20
- 103 **Egg Fried Rice with Ginger & Spring Onion** 5,40
- 104 **Young Chow Fried Rice** 8,50
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** 13,40
Diced chicken breast, julienne vegetables and bean sprouts.
- 109 **Classic Singapore Vermicelli** 13,95
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** (Chinese cabbage) 8,70

116 **Mixed Broccoli** 10,70
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 · 34,50€

· 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 · 35,50€

· 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 · 37,50€

· 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** 20,55 (10 pieces for 1 person)
A selection of our finest sashimi on bed of rice.

202 **Sashimi Moriawase** 23,75 (4 variations for 1 person)
selection of our finest sashimi cuts

203 **Sushi & Sashimi Moriawase** 27,50 (22 pieces for 1 person)
Our finest sushi, sashimi and kappa maki.

204 **Shogun Moriawase** 51 (32 pieces perfect for sharing)
Our finest sushi, sashimi and fruto maki.

205 **Imperial Tai Pan Moriawase** 63,50 (40 pieces perfect for sharing)
Our finest chef signature sushi, sashimi and maki rolls.

NIGUIRI & SASHIMI

(Slices of raw fish on a bed of rice) (Slices of raw fish)

	(2) Niguri	Sashimi
Maguro · Tuna	210 · 6,50	215 · 14,10
Sake · Salmon	211 · 6,50	216 · 10,30
Unabi · Smoked eel	212 · 10,20	217 · 19,50
Suzuki · Sea bass	213 · 6,20	218 · 13,00
Kurodai · Sea bream	214 · 6,20	219 · 12,90
Tomago · Omelette	220 · 5,75	
Ebi · Boiled prawns	221 · 5,30	
Ikura · Salmon roe eggs	223 · 7,50	

CHEFS SIGNATURE SUSHI

	Large (2) Niguri	Sashimi carpaccio
· Sea bream with truffle oil and tobiko	240 · 9,80	245 · 16,00
· Seared tuna with sesame oil and spring onion	241 · 9,80	246 · 14,95
· Seared salmon with truffle oil and tobiko	242 · 9,80	247 · 15,70
· Eel with avocado and sesame seeds	243 · 11,00	248 · 16,25

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)

Kappa Maki 230 · 7,10
Cucumber and sesame seeds

Tekka Maki · Tuna 231 · 8,70

Sake Maki · Salmon 232 · 8,30

California Maki 233 · 13,50
Crab surimi, avocado and prawns

Futo Maki 234 · 13,50
Avocado, cucumber, egg and crab surimi

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.



IMPERIAL 
TAI-PAN
RESTAURANT
GOURMET CHINESE · SUSHI
& TEPPANYAKI

SOUPS

3 **Slowboat Chicken & Sweet Corn Soup** 7,60
With diced chicken and sweet corn.

4 **Hot & Sour Soup** 7,95 🌶️🌶️
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) 23,75
Half a shredded duck served with traditional julienne vegetables, pancakes and hoisin sauce.

23 **Crispy Spring Rolls** 8,75
Diced pork with seasoned shredded vegetables wrapped in a crispy pastry.

24 **Crispy Vegetable Spring Roll** 8,60
Seasoned shredded vegetables wrapped in a crispy pastry.

25 **Jasmine Infused 5 Spice Salt & Peppercorn Chicken Wings** 12,65 🌶️
Tender chicken wings infused with jasmine and 5 spice, stir fried with chillies, peppers, onion and spring onion.

27 **5 Spice Salt & Peppercorn Ribs** 12,65 🌶️
Pork ribs seasoned with 5 spice, stir fried with diced chillies, peppers, onion and spring onions.

28 **Spare Ribs in Capital Sauce** 12,65
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** 12,50
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 15,95 · (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** 8,50
Steamed dumplings of prawn with finely diced onion and sesame oil.

44 **Siu Mai** 8,70
Steamed pork and prawn dumplings seasoned with ginger, spring onion and finely chopped Chinese black mushroom.

45 **War Tip** 8,50
Traditional dumplings from the north of China, filled with sweet cabbage and seasoned pork.

46 **Muo Gu Ji Chicken** 8,70
Steamed then fried dumplings with diced chicken, shiitake mushrooms and herbs.

47 **8 Piece Mixed Dim Sum sharing basket** 18,70
(for 2 people) Har kao, siu mai, war tip and muo gu ji chicken.

48 **Beef Gyoza** 8,50
Steamed dumpling of beef and vegetable.

49 **Vegetable Gyoza** 8,50
Steamed dumpling with vegetables.

CHEFS IMPERIAL DISHES

The ultimate Chinese culinary experience

77 **Shredded Crispy Chilli Chicken** 14,95 🌶️
Stir fried in a classic spicy sauce, served with peppers and onions.

78 **Shredded Crispy Chilli Beef** 18,20 🌶️
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** 26,20
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** 26,20
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** 22 🌶️
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** 24,10 🌶️
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** 24,10
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** 24,10
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** 12,50

61 **Top grade Skirt Steak** 17,50

63 **Char Siu Roast Pork Loin** 12,95

64 **Aromatic Duck Breast** 18,50

65 **Chicken (crispy coated)** 12,95

SEAFOOD

67 **King Prawns** 18,65

68 **Tempura King Prawns** 18,95

69 **Scallops** 21

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