

## ASIAN TAPAS

## 菜單

### Fish & Seafood

	Price
<b>11. JIN SI XIA</b> Gambas prawns with wasabi cream, baked into fried sweet potatoes	130
<b>12. SU ZHA SAN WEN YU</b> Deep fried salmon, topped with shiso cress and shichimi pepper with wasabi mayonnaise	130
<b>13. JIN QIANG YU</b> Lightly seared tuna on a bed of mango and tomato salsa, red onion and sesame	140
<b>14. HEI XUE YU</b> Sake and Miso marinated Black Cod	175

### Meat

<b>21. NIU ROU TA TA</b> Asian beef tartare garnish with a egg and cracker	140
<b>22. SONG LU FEI NIU</b> Rib Eye with truffle cream, together with pickled vegetables, topped with fresh truffles	165
<b>23. BAO CHAO WU HUA ROU</b> (🔪) Classic fried pork flank with garlic roasted pak choi and sugarsnaps	135
<b>24. HEI HU JIAO NIU ROU</b> (🔪) Black pepper beef with scallion and water cress	135

### Poultry

<b>31. PIAO XIANG YA</b> (🔪) Crispy duck breast with fried peanuts and chili sauce	135
<b>32. XIAN SU JI</b> (🔪) Crispy chicken fillet, topped with deep-fried basil, served with sour chili mayonnaise	135
<b>33. XIANGGANG KAO YA</b> Cantonese grilled duck, served with two sauces	165
<b>34. YA GAN SHA LA</b> Plated foie gras with tamarind and soy jelly, soured onion, pomegranate and crispy sweet potatoes	145

### Vegan

<b>41. CHAO PAK CHOI</b> Stir-fried Pak Choi with garlic and crispy vego bites	135
<b>42. CHAO ZHONG HE MOGU</b> (🔪) Stir-fried mixed mushroom with garlic and soft tone of sweet Sichuan pepper	145
<b>43. GAN BIAN DOU JIAO</b> Stir-fried haricots verts with soy and garlic	105
<b>44. MA PO DOU FU</b> (🔪) Hot pot with tofu and vegan protein in Sichuan sauce	105
<b>45. ZHA SU CAI</b> Tempura-fried vegetables with sweet and spicy sauce	125
<b>46. BINGHUA YUMI BING</b> Corn tempura with sweet and spicy dipping sauce, served with a crispy flake	125
<b>47. SU SAN XIAN</b> (🔪) Padron chili, sugarsnaps, eggplant, topped with beetroot and cashew	125

## DIM SUM

## 菜單

We have put together a selection of several flavors and varieties, all handmade in our own kitchen!

Dim Sum is a traditional Chinese dish, which is served in small pieces, and resembles the Spanish dinner style called "tapas".

The concept Dimsum is a Cantonese phrase, meaning "touches your heart." The small pieces have many different flavors and content, and served with a sauce / soy.

### Dumplings

	Price
<b>D1. XIA JIAO</b> Classic shrimp dumplings	4ST / 95
<b>D2. Ji ROU JIAO Zi</b> (🔪) Chicken with chili oil and scallion	4ST / 85
<b>D3. ZHU ROU JIAO Zi</b> Pork with scallion and ginger	4ST / 85
<b>D4. SEN LIN MO GU JIAO Zi</b> Mushrooms with truffle oil (vegan)	4ST / 95
<b>D5. BO CAI JIAO Zi</b> Spinach and vegan protein (vegan)	4ST / 85
<b>D6. SU ROU PAO CAI JIAO Zi</b> (🔪) Kimchi and vegan protein (vegan)	4ST / 95

## DINNER

## 菜單

### Noodles

	Price
<b>61. WAIPO Ji CHAO MIAN</b> Stir-fried Korean noodles with chicken, sugarsnaps, shimeji mushrooms, carrots, pak choi, bean sprouts and egg, topped with watercress	175
<b>62. WAIPO SU CHAO MIAN</b> Stir-fried Korean noodles with soy protein, sugarsnaps, shimeji mushrooms, carrots, pak choi and bean sprouts, topped with watercress (vegan)	175
<b>63. ICHI RAMEN</b> Noodle soup with ramen, long-baked pork loin, egg, green onions, bamboo shoots, nori leaves and bean sprouts, served with chili oil	195
<b>64. SICHUAN MIAN</b> (🔪) Noodle soup with Sichuan pepper, pak choi, chili, egg, coriander, bean sprouts	195
<b>65. Ji ROU MIAN</b> (🔪) Noodle soup with roasted chicken, coconut milk, pickled cabbage, lime, eggs, coriander, soybeans	195

### Main Course \* Served with rice

<b>71. BAO CHAO WU HUA ROU</b> (🔪) *Classic fried pork flank with garlic roasted pak choi and sugarsnaps	265
<b>72. HEI HU JIAO NIU ROU</b> (🔪) *Black pepper beef with scallion and water cress	265
<b>73. PIAO XIANG YA</b> (🔪) *Crispy duck breast with fried peanuts and chili sauce	265
<b>74. XIAN SU JI</b> *Crispy chicken fillet, topped with deep-fried basil, served with sour chili mayonnaise	245
<b>75. MA PO DOU FU</b> (🔪) *Hot pot with tofu and vegan protein in Sichuan sauce (vegan)	245
<b>76. Ri BAN SAN WEN YU</b> *Grilled salmon with cauliflower, chickpeas and Yakitori sauce	265
<b>77. DIMSUM BASKET</b> (🔪) 12 pieces of handmade dumplings	245



### CHOPSTICK MENU

DIMSUM - SELECT 3 DUMPLINGS OF THE SAME KIND  
CHOOSE ONE MAIN COURSE  
DESSERT INCL. COFFEE OR TEA

345

## TASTING MENU 8 COURSES

8 course dinner & dessert *Min 2 pers  
Price / per person*

- 1. WAIPO DIMSUM** € **648**  
A mixed selection of our home-made dumplings
- 2. NIU ROU TA TA**  
Asian beef tartare garnish with a egg and cracker
- 3. YA GAN SHA LA**  
Plated foie gras with tamarind and soy jelly, soured onion, pomegranate and crispy sweet potatoes
- 4. HEI XUE YU**  
Sake- och Misomarinerad Black Cod
- 5. JIN SI XIA**  
Gambas prawns with wasabi cream, baked into fried sweet potatoes
- 6. HEI HU JIAO NIU ROU** €  
Black pepper beef with scallion and water cress
- 7. XIAN SU JI** €  
Crispy chicken fillet, topped with deep-fried basil, served with sour chili mayonnaise
- 8. CHAO PAK CHOI**  
Stir-fried Pak Choi with garlic and crispy vego bites

**INCLUSIVE DESSERT OF CHOICE**

Big drink menu Package *Price / per person*

- LARGE BEVERAGE PACKAGES TO THE TASTING MENU** **398**
- Beer - Waipo Lager, Sweden - 16cl  
Red Wine - Révélation Pinot Noir, France - 10cl  
White Wine - Moselland Riesling Kabinett, Germany - 10cl  
Red Wine - Zonin Valpolicella Ripasso Italy - 10cl  
Sweet Wine - Moscato D'Asti Castello del Poggio Italy - 10cl

Non alc. menu Package *Price / per person*

- LARGE BEVERAGE PACKAGES NON ALCOHOLIC, TO THE TASTING MENU** **298**
- Beer - Carlsberg 0,0% - 15cl  
Ginger Beer - Bundaberg, Australia - 15cl  
White Wine - Jacobs Creek Unvined, Australia - 10cl  
Red Wine - Jacobs Creek Unvined, Australia - 10cl  
Dessert Drink - Waipo's homemade alcoholic free cocktail

## TASTING MENU 5 COURSES

菜單

5 course dinner & dessert *Min 2 pers  
Price / per person*

- 1. WAIPO DIMSUM** € **518**  
A mixed selection of our home-made dumplings
- 2. JIN SI XIA**  
Gambas prawns with wasabi cream, baked into fried sweet potatoes
- 3. YA GAN SHA LA**  
Plated foie gras with tamarind and soy jelly, soured onion, pomegranate and crispy sweet potatoes
- 4. BAO CHAO WU HUA ROU** €  
Classic fried pork flank with garlic roasted pak choi and sugarsnaps
- 5. HEI HU JIAO NIU ROU** €  
Black pepper beef with scallion and water cress

**INCLUSIVE DESSERT OF CHOICE**

Small drink menu Package *Price / per person*

- SMALL BEVERAGE PACKAGES TO THE TASTING MENU** **238**
- White Wine - Moselland Riesling Kabinett, Germany - 10cl  
Red Wine - Révélation Pinot Noir, France - 10cl  
Dessert Wine - Moscato d'Asti Castello del Poggio, Italy - 6cl

## SOMETHING AFTER

菜單

Dessert *Pris*

- 81. XIANG JIAO BING** **95**  
Deep fried banana with almonds, homemade vanilla ice cream, fruit and syrup (vegan served with mango sorbet)
- 82. FENG LI BIN** **95**  
Pineapple sorbet on a fruit bed, topped with spun sugar (vegan)
- 83. JIAO TANG BU TING** **95**  
Creme Brulee with mango & lemon compote, flavored with ginger and mango sorbet
- 84. NAI YOU QIAO KE LI** **45**  
Chocolate Praline - ask the staff about today's flavors
- 85. SAN SE BING** **85**  
Three varieties of sorbet - ask the staff about today's flavors (vegan)

## TASTING MENU 8 COURSES VEGAN

8 veg. course dinner & dessert *Min 2 pers  
Price / per person*

- 1. WAIPO DIMSUM** € **598**  
A mixed selection of our home-made dumplings
- 2. GAN BIAN DOU JIAO**  
Stir-fried haricots verts with soy and garlic
- 3. SU SAN XIAN** €  
Padron chili, sugarsnaps, eggplant, topped with beetroot and cashew
- 4. ZHA SU CAI**  
Tempura-fried vegetables with sweet and spicy sauce
- 5. BINGHUA YUMI BING**  
Corn tempura with sweet and spicy dipping sauce, served with a crispy flake
- 6. MA PO DOU FU** €€  
Hot pot with tofu and vegan protein in Sichuan sauce
- 7. CHAO PAK CHOI**  
Stir-fried Pak Choi with garlic and crispy vego bites
- 8. CHAO ZHONG HE MOGU** €  
Stir-fried mixed mushroom with garlic and soft tone of sweet Sichuan pepper

**INCLUSIVE DESSERT OF CHOICE**

Big drink menu Package *Price / per person*

- LARGE BEVERAGE PACKAGES TO THE TASTING MENU** **398**
- Beer - Waipo Lager, Sweden - 16cl  
Red Wine - Révélation Pinot Noir, France - 10cl  
White Wine - Moselland Riesling Kabinett, Germany - 10cl  
Red Wine - Zonin Valpolicella Ripasso Italy - 10cl  
Sweet Wine - Moscato D'Asti Castello del Poggio Italy - 10cl

Non alc. menu Package *Price / per person*

- LARGE BEVERAGE PACKAGES NON ALCOHOLIC, TO THE TASTING MENU** **298**
- Beer - Carlsberg 0,0% - 15cl  
Ginger Beer - Bundaberg, Australia - 15cl  
White Wine - Jacobs Creek Unvined, Australia - 10cl  
Red Wine - Jacobs Creek Unvined, Australia - 10cl  
Dessert Drink - Waipo's homemade alcoholic free cocktail

Do you have any questions or allergies, please contact our staff.