

ASIAN TAPAS

菜單

Fish & Seafood

	Price
11. JIN SI XIA Gambas prawns with wasabi cream, baked into fried sweet potatoes	130
13. JIN QIANG YU Lightly seared tuna on a bed of mango and tomato salsa, red onion and sesame	140
14. HEI XUE YU Sake and Miso marinated Black Cod	175

Meat

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

Poultry

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

Vegan

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

DIM SUM

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We have put together a selection of several flavors and varieties!

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
D1. XIA JIAO Shrimp with bamboo shoots and water chestnut	4PCS / 95
D2. JI ROU SIU MAI Chicken with shitake, celery and water chestnut	4PCS / 85
D3. SIU LOONG BAO Pork with scallion (not in broth)	4PCS / 85
D4. SEN LIN MO GU JIAO ZI Mushrooms with truffle oil (vegan)	4PCS / 95
D5. BO CAI JIAO ZI Spinach and vegan protein (vegan)	4PCS / 85
D6. JIU CAI XIA JIAO ZI Prawn and chive leek	4PCS / 98
D7. ZHU ROU XIA SIU MAI Pork and Shrimps	4PCS / 78

DINNER

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Noodles

	Price
61. WAIPO JI CHAO MIAN Stir-fried Korean noodles with chicken, sugarsnaps, shimeji mushrooms, carrots, pak choi, bean sprouts and egg, topped with watercress	175
62. WAIPO SU CHAO MIAN Stir-fried Korean noodles with soy protein, sugarsnaps, shimeji mushrooms, carrots, pak choi and bean sprouts, topped with watercress (vegan)	175
63. ICHI RAMEN Noodle soup with ramen, long-baked pork loin, egg, green onions, bamboo shoots, nori leaves and bean sprouts, served with chili oil	195
64. SI CHUAN MIAN Noodle soup with beef, Sichuan pepper, pak choi, chili, egg, coriander, bean sprouts	195

Main Course *Served with rice

71. BAO CHAO WU HUA ROU *Classic fried pork flank with garlic roasted pak choi and sugarsnaps	265
72. HEI HU JIAO NIU ROU *Black pepper beef with scallion and water cress	265
73. PIAO XIANG YA *Crispy duck breast with fried peanuts and chili sauce	265
74. XIAN SU JI *Crispy chicken fillet, topped with deep-fried basil, served with sour chili mayonnaise	245
75. MA PO DOU FU *Hot pot with tofu and vegan protein in Sichuan sauce (vegan)	245
76. RI BE N SAN WEN YU *Grilled salmon with cauliflower, chickpeas and Yakitori sauce	265
77. DIMSUM BASKET 13 pieces of dumplings Chef's Choise, served with 2 sauces	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 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

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

- 1. WAIPO DIMSUM** € **518**
A mixed selection of our 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 - 10cl

SOMETHING AFTER

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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 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. BING HUA YU MI 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 MO GU** €
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**
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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*

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- 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.