

## ASIAN TAPAS

## 菜單

### Fish & Seafood

	Price
<b>11. JIN SI XIA</b> ♥ Gambas prawns with wasabi cream, coated with fried sweet potatoes	130
<b>12. JIN QIANG YU CUI BING</b> Wasabi Tuna Taco	135
<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
<b>15. SUAN RONG SHAN BEI</b> ♥ Steamed scallops with glass noodles and chili garlic	155

### Meat

<b>21. YANG ROU HUO GUO</b> ♥♥♥ Classic Hot Pot with Lamb Roast, Enoki Mushroom, Bean Sprouts and Coriander	155
<b>22. TIE BAN FEI NIU</b> ♥♥ Grilled Rib Eye with bamboo shoots and glass noodle bun, topped with cress	155
<b>23. BAO CHAO WU HUA ROU</b> ♥♥ Classic fried pork flank with garlic roasted pak choi and sugarsnaps	135

### Poultry

<b>31. GONG BAO JI DING</b> ♥♥ Stir-fried diced chicken fillet in Sichuan Style	135
<b>32. XIANG GANG KAO YA</b> Cantonese grilled duck, served with two sauces	165
<b>33. YA GAN SHA LA</b> ♥ Plated foie gras with tamarind and soy jelly, pickled onion, pomegranate and crispy sweet potatoes	145
<b>34. MI ZHI ZA JI</b> ♥ Crispy chili chicken with sweet and sour dip sauce	135

### Vegan

<b>41. WAIPO SUAN LA MAO DOU</b> ♥♥ Edamame beans with chili vinegar	85
<b>42. SU JIN QIANG YU</b> Vegan tuna of tapioca on a bed of mango and tomato salsa, red onion and sesame	140
<b>43. LIANG BAN DOU FU</b> ♥ Silky tofu served with seaweed caviar, nori flakes, sesame seeds and green onion sauce	95
<b>44. GONG BAO SU JI</b> ♥♥ Stir-fried diced soy protein, Sichuan Style	115
<b>45. YU XIANG XING BAO GU</b> ♥ Stir-fried King Oyster with fried soy protein and forest ear fungus	115
<b>46. BING HUA YU MI BING</b> ♥ Corn tempura with sweet and spicy dipping sauce, served with a crispy flake	125
<b>47. CHAO PAK CHOI</b> Stir-fried mushrooms with seasonal vegetables and garlic	105

## DIM SUM

## 菜單

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
<b>D1. XIA JIAO</b> Shrimp with bamboo shoots and water chestnut	4PCS / 95
<b>D2. JI ROU SONG LU JIAO ZI</b> Chicken and shiitake topped with planed truffle	4PCS / 98
<b>D3. SIU LOONG BAO</b> Pork and shrimps with scallion (not in broth)	4PCS / 85
<b>D4. SEN LIN MO GU JIAO ZI</b> ♥ Mushrooms with truffle oil (vegan)	4PCS / 95
<b>D5. BO CAI JIAO ZI</b> Spinach and vegan protein (vegan)	4PCS / 85
<b>D6. HEI YU JIAO ZI</b> Black Cod and green onions, topped with spawn	4PCS / 98
<b>D7. HONG SHU JIAO ZI</b> Dumplings on sweet potato flour with pork and shiitake	4PCS / 95

♥ WAIPO'S AND THE GUESTS FAVORITES!

## DINNER

## 菜單

### Noodles

	Price
<b>61. 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>62. ICHI RAMEN</b> Ramen with long-baked pork loin, egg, green onions, bamboo shoots, nori leaves and bean sprouts, served with chili oil	195
<b>63. SI CHUAN MIAN</b> ♥♥ Noodle soup with beef, Sichuan pepper, pak choi, chili, egg, coriander, bean sprouts	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. GONG BAO JI DING</b> ♥♥ Stir-fried diced chicken fillet in Sichuan Style	225
<b>73. GONG BAO SU JI</b> ♥♥ Stir-fried diced soy protein, Sichuan Style (vegan)	225
<b>74. YU XIANG XING BAO GU</b> ♥ Stir-fried King Oyster with fried soy protein and forest ear fungus (vegan)	215
<b>75. RI BEN SAN WEN YU</b> Fried Salmon with cauliflower, chickpeas and yakitori sauce	265
<b>76. DIMSUM BASKET</b> ♥ 13 pieces of dumplings Chef's Choice, served with 2 sauces	245

### CHOPSTICK MENU

DIMSUM - SELECT 3 DUMPLINGS OF 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. YA GAN SHA LA**

Plated foie gras with tamarind and soy jelly, pickled onion, pomegranate and crispy sweet potatoes

**3. JIN QIANG YU**

Lightly seared tuna on a bed of mango and tomato salsa, red onion and sesame

**4. JIN SI XIA**

Gambas prawns with wasabi cream, coated with fried sweet potatoes

**5. SUAN RONG SHAN BEI**

Steamed scallops with glass noodles and chili garlic

**6. GONG BAO JI DING**

Stir-fried diced chicken fillet in Sichuan Style

**7. TIE BAN FEI NIU**

Grilled Rib Eye with bamboo shoots and glass noodle bun, topped with cress

**8. CHAO PAK CHOI**

Stir-fried mushrooms with seasonal vegetables and garlic

**INCLUSIVE DESSERT OF CHOICE**

## 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. SU JIN QIANG YU**

Vegan tuna of tapioca on a bed of mango and tomato salsa, red onion and sesame

**3. LIANG BAN DOU FU**

Silky tofu served with seaweed caviar, nori flakes, sesame seeds and green onion sauce

**4. WAIPO SUAN LA MAO DOU**

Edamame beans with chili vinegar

**5. BING HUA YU MI BING**

Corn tempura with sweet and spicy dipping sauce, served with a crispy flake

**6. GONG BAO SU JI**

Stir-fried diced soy protein, Sichuan Style

**7. YU XIANG XING BAO GU**

Stir-fried King Oyster with fried soy protein and forest ear fungus

**8. CHAO PAK CHOI**

Stir-fried mushrooms with seasonal vegetables and garlic

**INCLUSIVE DESSERT OF CHOICE**

## DUCK DINNER

## 菜單

5 course duck dinner Cooking time 40min / Min 2 pers  
Price / per person

**1. YA GAN SHA LA** **518**

Plated foie gras with tamarind and soy jelly, soured onion, pomegranate and crispy sweet potatoes

**2. BEIJING DUCK**

Served with steamed pancakes, hoisin sauce, sesame cucumber, green onions and ginger

**3. YA TAN**

Soup made on long-cooked duck broth

**4. KAO YA CHAO FAN**

Fried rice with duck meat and green onions

**5. KAO YA CHAO SU CAI**

Stir-fried duck with seasonal vegetables and fried chili

**INCLUSIVE DESSERT OF CHOICE**

Small drink menu Package Duck Dinner Price / per person

**SMALL BEVERAGE PACKAGES TO THE TASTING MENU** **368**

White Wine - Leth Grüner Veltliner Familien Reserve, Wagram, Austria - 10cl

Red Wine - Stoneleigh Pinot Noir, New Zealand - 10cl

Red Wine - Zonin Ripasso Valpolicella, Italy - 10cl

Sweet Wine - Moscato d'Asti Castello del Poggio, Italy - 8cl

Large drink menu Package Classic Price / per person

**LARGE BEVERAGE PACKAGES TO THE TASTING MENU** **398**

Beer - Waipo Lager, Sweden - 16cl

White Wine - Leth Grüner Veltliner Familien Reserve, Wagram, Austria - 10cl

White Wine - Marcel Hugg Pinot Gris Réserve des Remparts, Alsace, France - 10cl

Red Wine - Kenwood Zinfandel, USA - 10cl

Sweet Wine - Moscato D'Asti Castello del Poggio Italy - 8cl

Large drink menu Package Vegan Price / per person

**LARGE BEVERAGE PACKAGES TO THE TASTING MENU** **398**

Beer - Waipo Lager, Sweden - 16cl

White Wine - Leth Grüner Veltliner Familien Reserve, Wagram, Austria - 10cl

White Wine - Marcel Hugg Pinot Gris Réserve des Remparts, Alsace, France - 10cl

Red Wine - Kenwood Zinfandel, USA - 10cl

Sweet Wine - Moscato D'Asti Castello del Poggio Italy - 8cl

Non alc. menu Package Price / per person

**LARGE BEVERAGE PACKAGES NON ALCOHOLIC, TO THE TASTING MENU** **298**

Beer - Tsingtao, China - 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

Non alc. menu Package Price / per person

**LARGE BEVERAGE PACKAGES NON ALCOHOLIC, TO THE TASTING MENU** **298**

Beer - Tsingtao, China - 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.

## SOMETHING AFTER

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### Dessert

**81. XIANG JIAO BING** **95**

Deep fried banana with almonds, homemade vanilla ice cream, fruit and syrup (vegan alternative)

**82. QIAO KE LI BING JI LING** **85**

Homemade chocolate ice cream with pocky sticks

**83. JIAO TANG BU TING** **95**

Crème Brûlée 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 icecream - Chefs Choice (vegan alternative)

**86. LAN MAI PAI** **95**

Homemade vegan Blueberry cheesecake with almonds and chashew