



Evening menu for October



Valid only on Fridays and Saturdays, served so you can share with others.
We prepare freshly prepared food; it may take a little longer when there are queues.
No extra added MSG in the food.

APPETIZERS

Small tasty dishes Pinpan SEK 155

Chicken rolls of minced chicken, egg and crab sticks, mini cucumber, omelette, broccoli and radish

Su pinpan (vegetarian) SEK 155

Mini cucumber, cherry tomato, omelette, broccoli, radish and bean paste.

Delicious crispy dumplings

Guotie 🌶️ SEK 145

4pcs. Fried dumplings made from Finnish ground pork, red shrimp and chayote. Served with sweet chili sauce.

The way dumplings should taste.

Huntun tang SEK 125

Dumpling soup made from corn chicken stock soup,
Dumplings (shrimp, minced pork, crab stick, pear cucumber and onion)

Crispy and sweet shrimp

Mianbaoxia 🌶️ SEK 145

2pcs. Panko fried red shrimp (Argentine wild caught).
Served with sweet chili saue.

MAIN DISHES

Haixian doufubao 🌶️ SEK 395

Stir-fried red prawns, squid, mussels and tofu in doubanjiang, sweet chilli sauce. Served with rice

Well-known dish that many want more of.

Mapo doufu 🌶️🌶️🌶️ SEK 260

Tofu, Swedish ground beef and fresh green onions, soy, doubanjiang, Sichuan pepper. Served with rice

Vegetarian version of the dish above

Su mapo doufu 🌶️🌶️🌶️ SEK 260

(vegan) Tofu, veggie mince, green soybeans and fresh mushrooms, soy, doubanjiang, Sichuan pepper. Served with rice

Qingchao shishu (vegan) SEK 260

Stir-fried vegetables, chef's choice. Served with rice

Today's special

Ask the waiter about it.

Our signature dish for over 10 years.

Xiangla Feiniu 🌶️ SEK 285

Stir-fried entrecote with dried chilies, homemade chili sauce, oyster sauce, ginger, garlic, leeks in doubanjiang. Served with zhimabing and today's salad.

One of the best Sichuan dishes

Gongbao jiding 🌶️🌶️ SEK 255

Swedish chicken thigh fillet with dried red chilies. Sichuan pepper, garlic, ginger, scallions, soy sauce, oyster sauce, vinegar and roasted peanuts. Served with rice

A spicier and stronger version of the dish above

Gongbao jiding 2.0 🌶️🌶️🌶️ SEK 255

Swedish chicken thigh fillet with dried red chili, fresh chili, Sichuan pepper, garlic, ginger, green onion, doubanjiang, soy sauce, oyster sauce, vinegar and roasted peanuts. Served with rice.

DESSERTS

Famous dessert in Cantonese cuisine

Manguo ximilu (alt. vegan) SEK 125

Mango, tapioca pearls, grapefruit, coconut milk and (condensed milk / honey)

so tasty that you want more of it

Bingjiling SEK 115

Peters ice-cream with fresh fruit
Ask about different flavors.

Extra: Rice or Bing SEK 20: Noodles SEK 40

If you want something a little weaker/stronger, less salt, allergic to something or don't want a certain ingredient, let the waiter know when ordering.