## SALADS

101 KIMCHI SALAD \17 ..... 3.50
Spicily marinated Chinese cabbage102 SEA WEED SALAD ${ }^{2}$3.50Japanese algae salad with sesame
sロups
201 TOM KHA GAI IND • ..... 4.00
Thai coconut soup with strips of chicken breast,mushrooms, coriander and chili oil
202 TOM YAM ${ }^{1,2,8}$ ITM ..... 4.00
Thai vegetable soup, hot and sour
203 SUP GA •4.00
Strips of chicken breast with vegetables 204 TOM YAM GUNG $1,2,87 / 7$ ..... 5.00
Thai vegetable soup with prawns, hot and sour
KIMCHI ITT•• ..... 4.00
Korean vegetable soup with tofu
MISO ..... 4.00Japanese vegetable soupwith tofu and seaweed
207 THAI CURRY-COCONUT-SOUP ..... 5.00Soup with strips of chicken breast and vegetables
SIDE DISHES
SERVING OF RICE1.50
For salads, soups and finger food
FRIED RICE OR NOODLES2.80
For main dishes
FINGERFDOD
301 LARGE SPRING ROLLS 2 rolls •• ..... 4.00
Vegetables and cellophane noodle fillingwith sweet chili sauce
302 SPRING ROLLS ${ }^{8} 3$ rolls4.00
Chicken meat and vegetable filling
with sweet chili sauce
EDAMAME4.80Green cooked soy beans304 GYOZA 6 pieces ${ }^{8}$ -
Japanese samosas, filled
mit vegetables, tofu and ginger
305
Marinated chicken breast with
lemongrass, hoisin- and peanut-sauce
KRUPUK ${ }^{8}$ bag2.00
PRAWN SAMOSAS ${ }^{8} 6$ pieces ..... 5.50
sweet chili sauce308 KASAVA CRACKER bag ••3.20
sweet and sour sauce
RICE DISHES
6.50
401 CÒM CHIEN ••
Egg fried rice with seasonal vegetables CÒM CHIEN GÀ - ..... 6.50
Egg fried rice with strips of chicken breast and vegetables 403 CÒM CHIEN KIMCHI TVD •• ..... 8.50
Egg fried rice with strips of chicken breast, Prawns, vegetables and curry
405 CÒM CHIEN TOM • ..... 9.50

## NDODLE DISHES

501 Mì XAÒ •• ..... 5.50Fried Noodles with vegetables
02 MI XÀO GÀ •6.50Fried Noodles with strips of chicken breastand vegetables
503 MÌ XÀO GÀ CHIEN ..... 7.50Fried Noodles with baked chicken breastand vegetables
504 MÌ XÀO VIT CHIEN •8.50Fried Noodles with baked duck breastand vegetables
5 MÌ XÀO TOM • ..... 9.50Egg fried rice with prawns and vegetables
WDK DISHES
WITH A SIDE DISH OF RICE
601 THAI CURRY TOFU TRD •• ..... 9.00
Tofu with vegetables, coconut milk, lemongrass and red curry
602 THAI CURRY CHICKEN TDD • ..... 9.00
Strips of chicken breast with vegetables, garlic, coconut milk, lemongrass and red curry
603 CHICKEN, SWEET AND SOUR • ..... 8.50Strips of chicken breast with bell pepper,onions and sweet and sour sauce
604 WOK-FRIED VEGETABLES, SPICY •• ..... 8.50
Seasonal vegetables
605 WOK-FRIED CHICKEN, SPICY • ..... 9.00
Strips of chicken breast with fried vegetables
606 GÀ CHIEN •9.50
Crispy baked chicken breast
with vegetables and sauce, sweet and sour,spicy or curry607 VIT CHIEN •10.90Crispy baked duck with vegetables andsauce, sweet and sour, spicy or curry

## YITALISING NaODLE SDUP

801 PHÓ-BÒ •
Vietnamese rice noodles with tender
fillet of beef in beef broth and Thai basil
802 PHÓ-GÀ •
Vietnamese rice noodles with filet of
chicken breast and Thai basil
803 MÌ-BÒ-KHO TPD •
Vietnamese ramen noodles with beef and Thai basil
804 YASAI TANG-MEN ••
Jap. Ramen noodles with tofu and vegetables,
soy-sauce-, salt- or miso-based
805 CHASHU-SHOUYU •
Jap. Ramen noodles with Chachu ham and vegetables, soy-sauce-based
806 CHASHU SHIO -
Jap. Ramen noodles with Chachu ham and vegetables in a delicately salted clear broth
807 CHASHU MISO •
Jap. Ramen noodles with Chachu ham and seaweed, miso-based
808 STAMINA KIMCHI ITI $\bullet$
Jap. Ramen noodles with Chachu ham and Kimchi
809 TOKUSEI TORIMISO •
Jap. Ramen noodles with strips of chicken breast and vegetables, miso-based
810 TORI CURRY 7DT•
Jap. Ramen noodles with strips of chicken breast and vegetables, curry-based
811 YASAI UDON ••
Jap. Udon noodles with tofu and vegetables,
soy-sauce-, salt- or miso-based
812 SHAO YA TANG-MEN •
Chinese Ramen noodles with
fried duck and vegetables

## XIAN SPECIAL

## 901 PAD-THAI TOFU 17 P ••

Fried rice noodles with
Tofu and roasted peanuts
902 PAD-THAI GUNG GAI ITID •
Fried rice noodles with
strips of chicken breast, prawns
and roasted peanuts
903 MÌ CANG XAÒ DÚA ••
Fried Seitan with fresh pineapple, onions and garlic
904 MÌ CANG XAÒ XA ÓT TVD ••
Fried Seitan with lemongrass, chili, sesame and garlic
905 TOFU AUBERGINE ••
Spicy hoisin sauce
906 DUCK AUBERGINE •
Spicy hoisin sauce
907 LAMB CURRY ITV •
Aubergine, bamboo, green pepper, red curry
908 VIT XAÒ ITD.
Fried strips of duck breast with vegetables, soy-garlic-chili-sauce
909 BÒ XAÒ DÚA •
Fried beef with fresh pineapple, onions and garlic
910 HOT BEEF III .
Fresh chili peppers and Thai herbs

## ALL

MENUES
TO TAKE AWAY



## DESSERTS

## COOL \& SWEET

700 GREEN TEA ICE CREAM Japanese 2.80
701 BLACK SESAME ICE CREAM Japanese 2.80
702 XIAN BANANA SPLIT 4.50
Caramelised banana slices,
green tea ice cream, coconut milk, sesame and roasted peanuts
703 FRIED BANANA Thai-style 4.20
Served in coconut milk with sesame
and roasted peanuts

## DRINK5

WARM \& HOT

| Coffee | Cup | 2.50 |
| :--- | :--- | :--- |
| Cappuccino | Cup | 2.80 |
| Latte Macchiato | Glass | 3.20 |
| Espresso | Cup | 2.00 |
| Green Tea | Cup | 2.00 |
| Green Genmai Tea | Cup | 2.00 |
| Ginger Tea | Cup | 2.00 |

## SOFT DRINKS

| Water still | 0.251 | 2.20 |
| :--- | :--- | :--- |
| Water sparkling | 0.251 | 2.20 |
| Apple Spritzer | 0.251 | 2.50 |
| Fanta | 0.201 | 2.20 |
| Sprite | 0.201 | 2.20 |
| Coca Cola | 0.201 | 2.20 |
| Cola Light | 0.201 | 2.20 |
| Cola Zero | 0.201 | 2.20 |

JUICES 100 \% PURE
Guava, Lychee, Mango
$0.331 \quad 2.80$
Mangostan, Kokosnuss
ICED TEA OISHI

| Japanese Green | 0.50 I | 3.00 |
| :--- | :--- | :--- |
| Japanese Green-Black-Lemon | 0.50 I | 3.00 |

BEER NON-ALCOHOLIC
Müllers Malz (Malt Beverage) $0.331 \quad 2.80$
Pinkus Non-Alcoholic $\quad 0.331 \quad 2.80$

\(\left.\begin{array}{ll}CHASHU HAM \& =grilled, delicately flavoured <br>

\& pork belly\end{array}\right]\)| KIMCHI | $=$ spicily marinated Chinese cabbage |
| :--- | :--- |
| MISO | $=$ soybean paste |
| SEITAN | $=$ wheat gluten |
| 1 |  |
| 2 | $=$ with preservative |
| 8 | $=$ with food colouring |
|  | $=$ with flavour enhancer |
|  | $=$ without flavour enhancers |
|  | $=$ vegetarian dish |
| III | $=$ degree of spiciness |

