	\		
5	ÄLÄD5		
101	KIMCHI SALAD W ••	3.50	Ŧ
102	Spicily marinated Chinese cabbage SEA WEED SALAD 2 •• Japanese algae salad with sesame	3.50	30
5	OUP5		30
201	TOM KHA GAI *** • Thai coconut soup with strips of chicken brea	4.00	30
202	mushrooms, coriander and chili oil TOM YAM ^{1, 2, 8}	4.00	304
203	SUP GA • Strips of chicken breast with vegetables	4.00	30
204	TOM YAM GUNG 1,2,8 //// Thai vegetable soup with prawns, hot and sou	5.00 ur	30
205	KIMCHI //// • • Korean vegetable soup with tofu	4.00	30
206	MISO • Japanese vegetable soup with tofu and seaweed	4.00	30
207	THAI CURRY-COCONUT-SOUP Soup with strips of chicken breast and vegetable	5.00 es	F
5	IDE DISHES		40
	RVING OF RICE salads, soups and finger food	1.50	40
FRI	ED RICE OR NOODLES main dishes	2.80	40
			404

405 COM CHIEN TOM •

Egg fried rice with prawns and vegetables

NOODLE DISHES

5.50

501 **MÌ XAÒ ••**

			201	MII VAO	5.50
				Fried Noodles with vegetables	
	w intotach		502	MI XÀO GÀ •	6.50
E	INGERFOOD			Fried Noodles with strips of chicken breast	
				and vegetables	
	LARGE SPRING ROLLS 2 rolls ••	4.00	503	MÌ XÀO GÀ CHIEN•	7.50
	Vegetables and cellophane noodle filling			Fried Noodles with baked chicken breast	
	with sweet chili sauce			and vegetables	
)	SPRING ROLLS 8 3 rolls	4.00	504	MÌ XÀO VIT CHIEN •	8.50
	Chicken meat and vegetable filling			Fried Noodles with baked duck breast	
	with sweet chili sauce			and vegetables	
}	EDAMAME ••	4.80	505	MÌ XÀO TOM ●	9.50
	Green cooked soy beans			Egg fried rice with prawns and vegetables	
ļ	GYOZA 6 pieces 8 •	4.80			
	Japanese samosas, filled		V		
	mit vegetables, tofu and ginger			OK DISHES	
)	SATÈ STICK 2 pieces •	4.00	WI	TH A SIDE DISH OF RICE	
	Marinated chicken breast with				
	lemongrass, hoisin- and peanut-sauce		601	THAI CURRY TOFU //// ••	9.00
ì	KRUPUK ⁸ bag	2.00		Tofu with vegetables, coconut milk,	
,	PRAWN SAMOSAS 8 6 pieces	5.50		lemongrass and red curry	
	sweet chili sauce		602	THAI CURRY CHICKEN //// •	9.00
9	KASAVA CRACKER bag ••	3.20		Strips of chicken breast with vegetables,	
	sweet and sour sauce			garlic, coconut milk, lemongrass	
				and red curry	
1	III TITLIT		603	CHICKEN, SWEET AND SOUR •	8.50
	ICE DISHES			Strips of chicken breast with bell pepper,	
				onions and sweet and sour sauce	
	CÒM CHIEN ●●	5.50	604	WOK-FRIED VEGETABLES, SPICY ••	8.50
	Egg fried rice with seasonal vegetables			Seasonal vegetables	
)	CÒM CHIEN GÀ ●	6.50	605	WOK-FRIED CHICKEN, SPICY •	9.00
	Egg fried rice with strips of chicken breast			Strips of chicken breast with fried vegetable	
	and vegetables		606	GÀ CHIEN •	9.50
	CÒM CHIEN KIMCHI № ••	6.50		Crispy baked chicken breast	
	Egg fried rice with kimchi			with vegetables and sauce, sweet and sour,	
1	NASI GORENG № •	8.50		spicy or curry	
	Egg fried rice with strips of chicken breast,		607	VIT CHIEN •	10.90
	Prawns, vegetables and curry	0.50		Crispy baked duck with vegetables and	Λ.

9.50

sauce, sweet and sour, spicy or curry

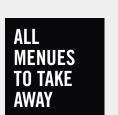
YITÄLISING NOODLE SOUP

801	PHÓ-BÒ ●	10.50
	Vietnamese rice noodles with tender	
	fillet of beef in beef broth and Thai basil	
802	PHÓ-GÀ ●	9.50
	Vietnamese rice noodles with filet of	
	chicken breast and Thai basil	
803	MÌ-BÒ-KHO № •	11.50
	Vietnamese ramen noodles	
	with beef and Thai basil	
804	YASAI TANG-MEN ●●	8.50
	Jap. Ramen noodles with tofu and vegetables	S,
	soy-sauce-, salt- or miso-based	
805	CHASHU-SHOUYU •	9.50
	Jap. Ramen noodles with Chachu ham	
	and vegetables, soy-sauce-based	
806	CHASHU SHIO •	9.50
	Jap. Ramen noodles with Chachu ham	
	and vegetables in a delicately salted clear be	roth
807	CHASHU MISO ◆	9.50
	Jap. Ramen noodles with Chachu ham	
	and seaweed, miso-based	
808	STAMINA KIMCHI //// •	10.50
	Jap. Ramen noodles with Chachu ham	
	and Kimchi	
809	TOKUSEI TORIMISO •	10.50
	Jap. Ramen noodles with strips of chicken	
	breast and vegetables, miso-based	
810	TORI CURRY //// •	10.50
	Jap. Ramen noodles with strips of chicken	
	breast and vegetables, curry-based	
811	YASAI UDON ••	8.50
	Jap. Udon noodles with tofu and vegetables,	
	soy-sauce-, salt- or miso-based	
812	SHAO YA TANG-MEN •	11.50
	Chinese Ramen noodles with	

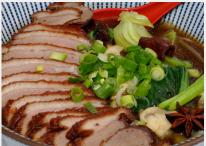
fried duck and vegetables

XIÁN SPECIÁL

901	PAD-THAI TOFU //// ••	8.50
	Fried rice noodles with	
	Tofu and roasted peanuts	
902	PAD-THAI GUNG GAI ™ •	10.50
	Fried rice noodles with	
	strips of chicken breast, prawns	
	and roasted peanuts	
903	MÌ CANG XAÒ DÚA ••	10.50
	Fried Seitan with fresh pineapple,	
	onions and garlic	
904	MÌ CANG XAÒ XA ÓT / ₩••	10.50
	Fried Seitan with lemongrass,	
	chili, sesame and garlic	
905	TOFU AUBERGINE ••	5.50
	Spicy hoisin sauce	
906	DUCK AUBERGINE •	10.50
	Spicy hoisin sauce	
907	LAMB CURRY W •	10.50
	Aubergine, bamboo, green pepper, red curry	
908	VIT XAÒ 👭 •	10.50
	Fried strips of duck breast with vegetables,	
	soy-garlic-chili-sauce	
909	BÒ XAÒ DÚA •	10.50
	Fried beef with fresh pineapple,	
	onions and garlic	
910	HOT BEEF /// •	10.50
	Fresh chili peppers and Thai herbs	















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, ses	ame
	and roasted peanuts	
703	FRIED BANANA Thai-style	4.20

Served in coconut milk with sesame

and roasted peanuts

DRINKS

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	0.25 I	2.20
Water sparkling	0.25 I	2.20
Apple Spritzer	0.25 I	2.50
Fanta	0.20 I	2.20
Sprite	0.20 I	2.20
Coca Cola	0.20 I	2.20
Cola Light	0.20 I	2.20
Cola Zero	0.20 I	2.20

JUICES 100 % PURE

Guava, Lychee, Mango	0.33 I	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)	0.33 I	2.80
Pinkus Non-Alcoholic	0.33 I	2 80



BEER

Pinkus Alt Pinkus Pils Pinkus Radler Erdinger Weizen	0.33 I 0.33 I 0.33 I 0.33 I	2.80 2.80 2.80 3.00
Saigon Tiger Tsing Tao	0.35 I 0.33 I 0.33 I	2.80 3.00 2.80
WINE		
White Wine	0.10	2.50
Red Wine	0.10	2.50
Wine Spritzer	0.201	3.00
Plum Wine	4 cl	2.00
Sake warm or cold	0.10	2.80

CHASHU HAM = grilled, delicately flavoured

pork belly

= spicily marinated Chinese cabbage KIMCHI

= without flavour enhancers

MISO = soybean paste **SEITAN** = wheat gluten

= with preservative = with food colouring = with flavour enhancer

= vegetarian dish

= degree of spiciness

