



JIAN YONG MU  
X  
WALTERS SALON

FROM

*January 13<sup>th</sup> to 31<sup>st</sup>*

WE ARE DELIGHTED TO  
WELCOME MR. JIAN YONG MU  
TO WALTERS SALON.



# Welcome

Mr. Jian Yong Mu is part of the DoN kitchen team. With his many years of experience as a head chef in renowned hotels in Beijing, he brings the **authentic flavours and the traditional art of preparation** of Asian cuisine exclusively to the Walters Salon.

Enjoy extraordinary dishes that Mr. Mu creates with great attention to detail. Let yourself be enchanted by the taste sensations of China!

# Dim Sum

in a bamboo basket – 4 pieces

- |  |       |
|--|-------|
| <b>HA GAO</b>  | € 6.5 |
| steamed rice dumplings with shrimp and water chestnuts |       |
| <b>JIAO ZI</b>   | € 5.9 |
| steamed rice dumplings with wild garlic and shrimp     |       |
| <b>SHAO MAI</b>  | € 5.2 |
| dumplings with chicken and shiitake mushrooms          |       |
| <b>SPECIAL SPRING ROLLS</b>                            | € 4.8 |
| with vegetables and coriander                          |       |

# Soups

- |  |       |
|--|-------|
| <b>HOT &amp; SOUR SOUP</b>   | € 4.8 |
| spicy sour soup (also available vegan)<br>chicken broth   chicken   carrot   shiitake   tofu<br>bamboo   rice vinegar   white pepper |       |

# Starters and Salads

**BUDDHA'S DELIGHT** € 5.2

shiitake | bamboo | carrot | celery | smoked tofu  
red dates | white fungus mushroom | lily flower

**STEAMED TOFU WITH STAR ANISE  
& SEAWEED-EDAMAME SALAD** € 5.2

tofu | soy sauce | sesame oil | star anise  
seaweed | edamame

**WAKAME SEAWEED SALAD** € 5.2

lime | sesame

**SLICED CUCUMBERS** € 5.2

garlic soy sauce

**CRISPY SPRING ROLL  
WITH SWEET CHILI DIP** € 5.2

chicken | glass noodles | vegetable strips  
chili | coriander | mint

**RICE ROLL WITH SMOKED SALMON** € 6.2

rice wrapper | smoked salmon | glass noodles  
vegetable strips | chili | mint

# Main Dishes

- CHILI PRAWNS** € 19.5  
king prawns | onion | garlic | ginger | bell pepper mix  
oyster sauce | Lao Gan Ma paste
- CHICKEN GONG BAO** € 14.5  
chicken | hot bean sauce | white vinegar | oyster sauce  
spring onion | peanuts | cashew nuts
- HUNAN STYLE CRISPY DUCK** € 16.5  
garlic sauce | stir-fry vegetables | szechuan pepper  
five-spice | soy sauce
- BEEF RENDANG** € 15.9  
braised beef in spicy coconut sauce  
roasted coconut chips | ginger | chili | lime  
star anise | cardamom
- 🍴 **GAN BIAN – SZECHUAN-STYLE** € 15.9  
spicy stir-fried beef | szechuan pepper | hoisin sauce  
carrots | snow peas | chili | coriander
- CHICKEN BULGOGI** € 14.9  
Korean spicy chicken | carrot | soy sauce | sesame  
spring onion | chili
- VEGETABLE CHOP SUEY IN  
HOT BEAN SAUCE** € 12.5  
root vegetables | bamboo | mung beans | bean sprouts  
mu-err mushrooms | hot bean sauce | coriander

All our dishes are served with jasmine rice.

# Dessert

## STUFFED MANDARIN

with mandarin sorbet

€ 5

## FRIED, FLAMBÉED ICE CREAM

€ 5.5

# Chinese New Year

ONLY ON JANUARY 29<sup>TH</sup>

## BEIJING DUCK

Duck | Pancake | Plum sauce | Spring  
onion | Cucumber


€ 22



## ALLERGENS & LABELS

Information about ingredients in our dishes that may trigger allergies or intolerances is available upon request from our team.

 vegetarian

 gluten free

 hot

 vegan

 lactose free

 pork

prices incl. VAT

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