### JIAN YONG MU × WALTERS SALON

FROM

## January 13th to 31st

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!



#### in a bamboo basket - 4 pieces

HA GAO steamed rice dumplings with shrimp and water chestnu	•	6.5
JIAO ZI steamed rice dumplings with wild garlic and shrimp	€	5.9
SHAO MAI dumplings with chicken and shiitake mushrooms	€	5.2
SPECIAL SPRING ROLLS with vegetables and coriander	€	4.8

Soups

#### HOT & SOUR SOUP

€ 4.8

spicy sour soup (also available vegan) chicken broth | chicken | carrot | shiitake | tofu bamboo | rice vinegar | white pepper

# Starters and Salads

BUDDHA'S DELIGHT shiitake   bamboo   carrot   celery   smoked tofu red dates   white fungus mushroom   lily flower	€	5.2
STEAMED TOFU WITH STAR ANISE & SEAWEED-EDAMAME SALAD tofu   soy sauce   sesame oil   star anise seaweed   edamame	€	5.2
WAKAME SEAWEED SALAD lime   sesame	€	5.2
SLICED CUCUMBERS garlic soy sauce	€	5.2
CRISPY SPRING ROLL WITH SWEET CHILI DIP chicken   glass noodles   vegetable strips chili   coriander   mint	€	5.2
RICE ROLL WITH SMOKED SALMON rice wrapper   smoked salmon   glass noodles vegetable strips   chili   mint	€	6.2

Main Dishes

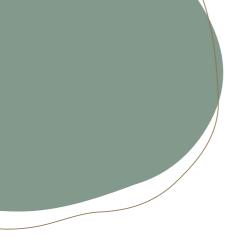
	CHILI PRAWNS king prawns   onion   garlic   ginger   bell pepper mix oyster sauce   Lao Gan Ma paste	€	19.5
	CHICKEN GONG BAO chicken   hot bean sauce   white vinegar   oyster sauce spring onion   peanuts   cashew nuts	€	14.5
	HUNAN STYLE CRISPY DUCK garlic sauce   stir-fry vegetables   szechuan pepper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

All our dishes are served with jasmine rice.



STUFFED MANDARIN with mandarin sorbet	€	5
FRIED, FLAMBÉED ICE CREAM	€	5.5





#### **ALLERGENS & LABELS**

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

prices incl. VAT V1.0\_YWM-X-WALTERS\_SALON\_EN\_12-24