



5 COURSE DINNER & DESSERT

5 course dinner & dessert Minimum 2 persons Price / per person 518 kr

1. WAIPO Dimsum

A mixed selection of our dumplings

2. Jin Si Xia

Gambas prawns with wasabi cream, baked into fried sweet potatoes

3. Ya Gan Sha La

Plated foie gras with tamarind and soy jelly, soured onion, pomegranate and crispy sweet potatoes

4. Bao Chao Wu Hua Rou (spicy)

Classic fried pork flank with garlic roasted pak choi and sugarsnaps

5. Hei Hu Jiao Niu Rou (spicy)

Black pepper beef with scallion and water cress

Inclusive dessert of choice



8 COURSE DINNER & DESSERT

8 course dinner & dessert Minimum 2 persons Price / per person 648 kr

1. WAIPO Dimsum

A mixed selection of our dumplings

2. Niu Rou Ta Ta

Asian beef tartare garnish with a egg and cracker

3. Ya Gan Sha La

Plated foie gras with tamarind and soy jelly, soured onion, pomegranate and crispy sweet potatoes

4. Hei Xue Yu

Saké and Misomarinated Black Cod

5. Jin Si Xia

Gambas prawns with wasabi cream, baked into fried sweet potatoes

6. Hei Hu Jiao Niu Rou (spicy)

Black pepper beef with scallion and water cress

7. Xian Su Ji

Crispy chicken fillét, topped with deep-fried basil, served with sour chili mayonnaise

8.Chao Pak Choi

Stir-fried Pak Choi with garlic and crispy vego bites

Inclusive dessert of choice



8 VEGAN COURSE DINNER & DESSERT

8 vegan course dinner & dessert Minimum 2 persons Price / per person 598 kr

1. WAIPO Dimsum

A mixed selection of our dumplings

2. Gan Bian Dou Jiao

Stir-fried haricots verts with soy and garlic

3. Su San Xian (spicy)

Padron chili, sugarsnaps, eggplant, topped with beetroot and cashew

4. Zha Su Cai

Tempura-fried vegetables with sweet and spicy sauce

5. Binghua Yumi Bing

Corn tempura with sweet and spicy dipping sauce, served with a crispy flake

6. Ma Po Dou Fu (very spicy)

Hot pot with tofu and vegan protein in Sichuan sauce

7. Chao Pak Choi

Stir-fried Pak Choi with garlic and crispy vego bites

8. Chao Zhong He Mogu (spicy)

Stir-fried mixed mushroom with garlic and soft tone of sweet Sichuan pepper

Inclusive dessert of choice



DRINK MENU PACKAGE

Drink Menu package - Small 238 kr

Small beverage packages to the tasting menu

White Wine - Moselland Riesling Kabinett, Germany - 10cl

Red Wine - Révélation Pinot Noir, France - 10cl

Dessert Wine - Moscato d'Asti Castello del Poggio, Italy - 10cl

Drink Menu package - Asian 398 kr

Large beverage packages to the tasting menu

Beer - Waipo Lager, Sweden - 16cl

Red Wine - Révélation Pinot Noir, France - 10cl

White Wine - Moselland Riesling Kabinett, Germany - 10cl

Red Wine - Zonin Valpolicella Ripasso Italy - 10cl

Dessert Wine - Moscato D'Asti Castello del Poggio Italy - 10cl

Drink Menu package - Non Alcoholic 298 kr

Large beverage packages Non Alcoholic, to the tasting menu

Beer - Carlsberg 0,0% - 15cl

Ginger Beer - Bundaberg, Australia - 15cl

White Wine - Jacobs Creek Unvined, Australia - 10cl

Red Wine - Jacobs Creek Unvined, Australia - 10cl

Dessert drink - Waipo's homemade alcoholic free cocktail



NOODLES

61. Waipo Ji Chao Mian 175 kr

Stir-fried Korean noodles with chicken, sugarsnaps, shimeji mushrooms, carrots, pak choi, bean sprouts and egg, topped with watercress

62. Waipo Su Chao Mian 175 kr

Stir-fried Korean noodles with soy protein, sugarsnaps, shimeji, mushrooms, carrots, pak choi and bean sprouts, topped with watercress (vegan)

63. Ichi Ramen 195 kr

Noodle soup with ramen, long-baked pork loin, egg, green onions, bamboo shoots, nori leaves and bean sprouts, served with chili oil

64. Sichuan Mian (very spicy) 195 kr

Noodle soup with beef, Sichuan pepper, pak choi, chili, egg, coriander, bean sprouts

*** Alternative gluten-free noodles**

MENY MAIN COURSE

71. Bao Chao Wu Hua Rou (Spicy) 265 kr

Classic fried pork flank with garlic roasted pak choi and sugarsnaps

72. Hei Hu Jiao Niu Rou (Spicy) 265 kr

Black pepper beef with scallion and water cress

73. Piao Xiang Ya (Spicy) 265 kr

Crispy duck breast with fried peanuts and chili sauce

74. Xian Su Ji 245 kr

Crispy chicken fillet, topped with deep-fried basil, served with sour chili mayonnaise

75. Ma Po Dou Fu (Very Spicy) 245 kr

Hot pot with tofu and vegan protein in Sichuan sauce (vegan)

76. Ri Ban San Wen Yu 265 kr

Grilled salmon with cauliflower, chickpeas and Yakitori sauce

77. Dimsum Basket (Spicy) 245 kr

13 pieces of dumplings Chef's Choise, served with 2 sauces



WAIPO'S BEIJING DUCK

75. Beijing Feng Wei Kao Ya -Pre-order 3 days in advance Price / 2-3 persons 1050 kr

Whole Beijing duck with steamed pancakes, hoisin sauce, sesame cucumber, scallion and ginger.

Served together with a soup.

DESSERT

81. Xiang Jiao Bing 95 kr

Deep fried banana with almonds, homemade vanilla ice cream, fruit and syrup (vegan served with mango sorbet)

82. Feng Li Bin 95 kr

Pineapple sorbet on a fruit bed, topped with spun sugar (vegan)

83. Jiao Tang Bu Ting 95 kr

Creme Brulee with mango & lemon compote, flavored with ginger and mango sorbet

84. Nai You Qiao Ke Li 45 kr

Chocolate Praline - ask the staff about today's flavors

85. San Se Bing 85 kr

Three varieties of sorbet - ask the staff about today's flavors (vegan)