



## 5 COURSE DINNER & DESSERT

5 course dinner & dessert Minimum 2 persons Price / per person 418 kr

### 1. WAIPO Dimsum

*A mixed selection of our home-made dumplings*

### 2. Jin Si Xia

*Gambas prawns with wasabi cream, baked into fried sweet potatoes*

### 3. Jiang Shao Wu Hua Roa Bao

*Classic slow cooked pork belly with sour cucumber, roman salad and bbq sauce, served in bao bread*

### 4. Gan Bian Dou Jiao

*Stir-fried haricots verts with soy and garlic*

### 5. Jian Kao Tie Ban Niu

*Grilled flank steak with Shirataki noodles and chili sauce*



## **5 VEGAN COURSE DINNER & DESSERT**

**5 vegan course dinner & dessert Price / per person 428 kr**

### **1. WAIPO Dimsum**

*A mixed selection of our home-made dumplings*

### **2. Liang Bian Si Su**

*Mix of black fungus with tofu, papaya, pomelo, pomegranate, with a juice made of chili, mint, yuzu and lime*

### **3. Binghua Yumi Bing**

*Corn tempura with sweet sour and spicy dipping sauce, served with crunchy flakes*

### **4. Gan Bian Dou Jiao**

*Stir-fried haricots verts with soy and garlic*

### **5. Hong You Su Chao Shou**

*Pumpkin dumplings, served in a soy and chili sauce*

**Inclusive dessert of choice**



## 8 COURSE DINNER & DESSERT

8 course dinner & dessert Minimum 2 persons Price / per person 568 kr

### 1. WAIPO Dimsum

*A mixed selection of our home-made dumplings*

### 2. Suan Xiang Fen Si Zheng Shan Bei

*Steamed scallop with glass noodles, mixed peppers and spicy garlic sauce*

### 3. Jin Si Xia

*Gambas prawns with wasabi cream, baked into fried sweet potatoes*

### 4. Feng Mi Suang La Niu Rou Si

*Honey braised crispy beef with bean sprouts, red pepper, sesame seeds and spicy sour sauce*

### 5. Jiang Shao Wu Hua Roa Bao

*Classic slow cooked pork belly with sour cucumber, roman salad and bbq sauce, served in bao bread*

### 6. Cui Pi Xiang La Ji Tui

*Crispy chicken drumstick with crushed and deep fried chili peanuts*

### 7. Gan Bian Dou Jiao

*Stir-fried haricots verts with soy and garlic*

### 8. Jian Kao Tie Ban Niu

*Grilled flank steak with Shirataki noodles and chili sauce*

**Inclusive dessert of choice**



## 8 VEGAN COURSE DINNER & DESSERT

8 vegan course dinner & dessert Minimum 2 persons Price / per person 538 kr

### 1. WAIPO Dimsum

*A mixed selection of our home-made dumplings*

### 2. Liang Bian Si Su

*Mix of black fungus with tofu, papaya, pomelo, pomegranate, with a juice made of chili, mint, yuzu and lime*

### 3. Su Zha Lu Sun

*Crispy asparagus with soy dressing, served with a shichimi mayonnaise dip*

### 4. Binghua Yumi Bing

*Corn tempura with sweet sour and spicy dipping sauce, served with crunchy flakes*

### 5. Jian Niang Qiezi

*Grilled eggplant and crispy chickpeas, served with soy and garlic sauce*

### 6. Sichuan La Wei Zong He Mo Gu

*Sichuan roasted mixed mushrooms*

### 7. Gan Bian Dou Jiao

*Stir-fried haricots verts with soy and garlic*

### 8. Hong You Su Chao Shou

*Pumpkin dumplings, served in a soy and chili sauce*

**Inclusive dessert of choice**



## DRINK MENU PACKAGE

### Drink Menu package - Small 208 kr

*Small beverage packages to the tasting menu*

*White Wine - Moselland Riesling Kabinett, Germany - 10cl*

*Red Wine - Valpolicella Ripasso, Italy - 10cl*

*Dessert Wine - Moscato d'Asti Castello del Poggio, Italy - 6cl*

### Drink Menu package - Asian 388 kr

*Large beverage packages to the tasting menu*

*Aperitif - Île Four Yuzu, Japan - 5cl*

*White Wine - Moselland Riesling Kabinett, Germany - 10cl*

*Beer - Waipo Lager, Sweden - 10cl*

*Red Wine - Valpolicella Ripasso, Italy - 10cl*

*Dessert Wine - Umeshu (plum wine), Kishu Monogatari ST, Japan - 5cl*

### Drink Menu package - Non Alcoholic 288 kr

*Large beverage packages Non Alcoholic, to the tasting menu*

*Oolong Tea - Tie Guan Yin, China - 8cl*

*Ginger Beer - Bundaberg, Australia - 15cl*

*Vitt Vin - Jacobs Creek Unvined, Australia - 10cl*

*Rött Vin - Jacobs Creek Unvined, Australia - 10cl*

*Dessert drink - Waipo's homemade alcoholic free cocktail - 8cl*

## MENU MAIN COURSE

### Noodle Soups

#### 61. Ji Rou Tang Mian 175 kr

*Noodles with fried chicken fillet, scallion, pak choi, sprouts and egg*

#### 62. Zhu Rou Tang Mian 180 kr

*Noodles with roasted pork flank, coconut milk, pickled cabbage, lime, egg*

#### 63. Hong SHao Niu Rou Tang Mian 180 kr

*Noodles with steamed beef and Sichuan pepper, sugar peas, chili, egg*

#### 64. Oumph Su Shi Tang Mian 175 kr

*Noodles with Oumph and Sichuan pepper, sugar peas, chili (Vegan)*

**\* Alternative gluten-free noodles**



## CLASSIC

### **71. Bao Chao Wu Hua Rou 265 kr**

*Classic fried pork flank with Sichuan seasoned rice and garlic roast kai lan*

### **72. Jian Niang Qiezi 225 kr**

*Grilled eggplant, haricots verts and cashew nuts, served with soy and garlic sauce*

## STIR FRIED NOODLES

### **73. Waipo Chao Fen S 175 kr**

*Stir-fried sweet potato noodles with garlic leaves, point cabbage, bean sprouts and egg*

### **74. Waipo Chao Mian 175 kr**

*Stir-fried chinese ramen with garlic leaves, point cabbage, bean sprouts and egg*

## 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 almond, organic vanilla ice cream, fruit and syrup*

### **82. Nai You Qiao Ke L 45 kr**

*Chocolate praline - Orange and darkchocolate*

### **83. Ciao Ke Li Pa 95 kr**

*Chocolate ganache pie with strawberries, yuzu sake, sichuan pepper and white chocolate*

### **84. Cha Xiang Feng Li 95 kr**

*Tea spiced and baked pineapple with coconut sorbet, roasted coconut and lime leaf (vegan)*

### **85. San Se Bing 85 kr**

*Three kinds of sorbet - Peach, Coconut, Raspberry (vegan)*