



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 Xi

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

Inclusive dessert of choice



5 VEGAN COURSE DINNER & DESSERT

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

A mixed selection of our home-made dumplings

1. WAIPO Dimsum

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
A mixed selection of our home-made dumplings

1. WAIPO Dimsum

2. Suan Xiang Fen Si Zheng Shan Be

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 S

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 M

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 208

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

verage 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 ASIAN TAPAS

Fish & Seafood

11. Jin Si Xia 115 kr

Gambas prawns with wasabi cream, baked into fried sweet potatoes

12. Suan Xiang Fen Si Zheng Shan Bei 135 kr

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

13. Zha Xia 125 kr

Deep fried prawns with sesame mayonnaise

14. san wen Yu sheng yu pian 125 kr

Salmon "sashimi" with wasabi and trout roe



MEAT

21. Feng Mi Suang La Niu Rou Si 125 kr

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

22. Jian Kao Tie Ban Niu 145 kr

Grilled flank steak with Shirataki noodles and chili sauce

23. Sichuan Feng Wei Niu Rou Ta Ta 145 kr

Beef tartar with peanuts, sesame oil, soy cured egg yolk

24. Jiang Shao Wu Hua Roa Bao 115 kr

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

POULTRY

32. Piao Xiang Ya 115 kr

Crispy duck breast with fried peanuts and chili sauce

33. Cui Pi Xiang La Ji Tui 115 kr

Crispy chicken drumstick with crushed and deep fried chili peanuts

34. La Wei Cui Pi Zha Ji 115 kr

Crispy chicken fillet with Sichuan pepper

35. Ya Gan Sha La 135 kr

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



VEGAN

41. Binghua Yumi Bing 105 kr

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

42. Su Zha Lu Sun 95 kr

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

43. Gan Bian Dou Jiao 85 kr

Stir-fried haricots verts with soy and garlic

44. Liang Bian Si Su 105 kr

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

45. Sichuan la wei Zong he mo gu 95 kr

Sichuan roasted mixed mushrooms

46. Jian Niang Qiezi 95 kr

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

47. Hong You Su Chao Shou 95 kr

Pumpkin dumplings, served in a soy and chili sauce

SOUP,

48. Song lu Yun Tun Tang 125 kr

Truffle wonton in mushroom broth, with shredded Pork of iberico



RICE & EXTRAS

51. Bai Mi Fan 35 kr
Steamed rice

52. WAIPO CHAO MIAN (HALF) 90 kr
Stir-fried chinese ramen with garlic leaves, point cabbage, bean sprouts and egg

53. WAIPO CHAO FEN SI (HALF) 90 kr
Stir-fried sweet potato noodles with garlic leaves, point cabbage, bean sprouts and egg

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 Mia 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 Qiez 225 kr
Grilled eggplant, haricots verts and cashew nuts, served with soy and garlic sauce



STIR FRIED NOODLES

73. Waipo Chao Fen Si 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

91. Beijing Feng Wei Kao Ya -Pre-order 3 days in advance 1050 kr

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

Served together with a soup.



DUMPLINGS

Dumplings

D1. Xia Jiao 95 kr

Classic shrimp rice flour dumplings

D2. Ji Rou Jiao Zi 85 kr

Chicken dumplings with chili, baked in rice flour

D3. Zhu Rou Jiao Zi 85 kr

Pork dumplings with Sichuan pepper, baked in rice flour

D4. Sen Lin Mo Gu Jiao Zi 95 kr

Mushrooms with truffles, baked in rice flour (vegan)

D5. Nan Gua Jiao Zi 85 kr

Pumpkin with radish, corn and carrots on rice flour (vegan)

D6. Xiao Long Bao 85 kr

Fermented sauerkraut with tofu and chili, baked in rice flour (vegan)

D7. Wu Fu Lin Men Dimsum 115 kr

Five pieces of the above homemade dumplings

"Wu Fu Lin Men" means HAPPY LIFE



SOMETHING AFTER

Dessert

81. Xiang Jiao Bing 95 kr

Deep fried banana with almond, organic vanilla ice cream, fruit and syrup

82. Nai You Qiao Ke Li 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)