




BUSINESS *Lunch*

(Special offers for lunch, valid from Tuesday till Friday except for bank holidays; 11.30 to 14.30 o'clock)



Starter

- | | | |
|---|--|--------|
| | 1. Saté skewers of chicken with peanut dip (3 pieces) | € 3.50 |
|  | 2. Vegetarian spring roll with sweet sour sauce (4 pieces) | € 2.20 |
| | 3. Small Beijing soup | € 2.20 |
|  | 4. Small Tom Kha Gai soup with chicken and coconut milk | € 3.90 |
|  | 5. Fresh salad with homemade soya dressing | € 1.90 |

Main dish

- | | | |
|---|---|----------|
| | 6. Egg noodles from the wok with chicken and roasted onions | € 6.90 |
|  | 7. Seasonal vegetables with tofu pan-fried in red Thai curry | € 7.50 |
|  | 8. In stead of tofu:  with chicken | + € 1.00 |
|  | 9.  with prawns | + € 2.40 |
|  | 10.  with grilled salmon | + € 2.40 |
| | 11. Tender beef spicily pan-fried with peppers and onions | € 8.90 |
| | 12. Trio out of chicken, beef & shrimp pan-fried with vegetables and pepper | € 8.90 |
| | 13. Crispy chicken fillet with refreshing sweet-sour sauce | € 8.50 |
| | 14. Crispy duck:  with seasonal vegetables in red Thai curry | € 8.90 |
| | 15.  in Cantonese style with spicy wok vegetables | € 8.90 |

**** Each main dish (except 6th) is served with jasmine rice ****

Dessert

- | | | |
|--|---|--------|
| | 16. Coconut panna cotta with ginger-caramel sauce | € 3.90 |
| | 17. Fresh mango with vanilla ice cream | € 3.90 |

For more options, kindly ask for our main menu.



APERITIF



Sparkling wine

Martini Bianco/ Rosso/ Dry	5cl	€ 4,90
Campari	5cl	€ 4,90
Prosecco straight or with lychee juice	0,10l	€ 5,50
Valdo Prosecco Treviso	0,75l	€ 29,00
Riesling Sekt brut Grauschiefer QbA	0,75l	€ 39,00
Aperol Spritz (Prosecco/ Aperol/ Soda)	0,25l	€ 7,50
Hugo (Prosecco/ Elderflower syrup / Mint/ Soda)	0,25l	€ 7,50
Rosato Mio (Ramazzotti Rosato, Prosecco, Basil)	0,25l	€ 7,50
Campari Orange	0,25l	€ 7,90



Cocktails

Miss Saigon (Cachaca, limes, ginger, lemongrass)	€ 7,90
Singapore Sling (Gin, lemon juice, sugar syrup, Cherry Brandy)	€ 7,90
Pina Colada (Rum white, cream, cocos syrup, pineapple juice)	€ 8,50
Mai Tai (Rum brown, lime juice, Apricot Brandy, mint)	€ 8,50



Alcoholfree Cocktails & Punch

Virgin Hugo (Elderberry, mint, lime, limo)	€ 4,90
Ginger Wonder (Fresh ginger, limes, mint, soda)	€ 4,90
Chino Summer Drink (Limes, cane sugar, mint, Ginger Ale)	€ 6,50
Kumquat-Ginger-Punch (Fresh kumquat, ginger, lemon grass, lime)	€ 6,50
Coconut Kiss (Cocos syrup, Cream, Orange, Pineapple)	€ 6,90



Menu Aiko

The Lover's Menü-

€ 59,00 for two persons

Salmon-Rose

- a rose from fresh salmon, served with olive & lime sauce -

Homemade crispy duck with fresh mango in exotic fruit sauce

&

Prawn with vegetables, pineapple and cherry tomatoes in red Thai curry 🍴

Lover's Coconut

- Two glasses of fresh cocos juice, and two coconut halves filled with Asian ice -

Menu Sakura

- A passage around Asia -

3-courses: € 28,90 per person

4-courses: € 32,90 per person

Tom-Kha-Gai

- velvety coconut milk soup with chicken, slightly spicy -

Ebi-Tempura

- Baked prawns in rice pastry, served with Japanese mayonnaise -

Please choose a dish for the main course:

Chicken, beef and prawn pan-fried with celery, pineapple & cherry tomatoes

Homemade crispy duck on Pakchoi with a touch of garlic 🍴

Tender beef spicily fried with peppers & onions 🍴

Grilled salmon on spicy curry vegetable mix


Fresh mango with vanilla ice cream



STARTERS



Warm

20. Spring roll filled with beef, glass noodles and morels € 4,90
21. Satay skewers of chicken with curry peanut dip € 5,50
22. Crispy baked wonton with pork stuffing € 4,90
23. Flambé scallops on glass noodles with garlic € 8,50
24. Dimsum-Duo: steamed Shaomai & Hacao with shrimp filling, 2 pieces each € 7,50
25. Soft Shell - Crispy crawfish with tamarind sauce € 8,50
26. Baked prawns in rice pastry – served with sweet sour sauce € 7,90
27. Spicy shrimp fried with leeks, ginger & pepper salt  € 7,90
28. "Colorful Asia" appetizer plate - for at least 2 persons, price per person € 9,90
incl. spring rolls, satay skewers, ginger-shrimp and seaweed salad










Soups

30. Peking soup € 4,50
31. Wonton soup € 5,50
32. Tom Kha Gai € 6,50
33. Tom Yam Gung € 7,90
-  34. Egg flock soup € 4,50
-  35. Miso Wan € 4,90



Cold

40. Salmon Rose: a rose made from fresh salmon, served with olive & lime sauce € 8,90
41. Tuna tartare: piquant fresh tuna with avocado and spring onions € 11,90
-  42. Seaweed salad with fine and exquisite sesame oil € 5,50
-  43. Mango strips salad with peppers & bean sprouts, plus lime dressing € 6,90
44. Optionally:  with prawns + € 2,90
45.  with crispy duck + € 3,50
46. Beef salad with bean sprouts, lemongrass, red onion & chili   € 9,90
47. Yum Wun Sen: Spicy glass noodle salad with prawn, mushrooms, onions coriander  € 9,90
48. Lucky rolls (2 pcs.) with herbs, prawns & noodles in the rice crêpe, plus Hoi-Sin dip € 7,90

DUCK SPECIALS



Half Crispy Duck € 17,90

- 50. In red Thai curry with snow pea, cherry tomatoes and pineapple 🍷
- 51. With the fresh Trio of mango, peppers & onions - in exotic fruit sauce
- 52. Classic Style on spicy stir-fried vegetables with oyster sauce 🍷
- 53. In refreshing sweet and sour sauce made from fresh pineapple & orange
- 54. On pan-fried pachoi with a touch of garlic
- 55. On seasonal vegetables fragrantly pan-fried with lemon grass and coconut milk
- 56. Peking-style with cucumber and leek, which are to be rolled in pancake and served with hoisin sauce

Optional: Dishes 50th to 55th instead of half a duck - only the duck fillet for € 15.90

Tender Duck Fillet €15,50

- 57. Traditional home-style with vegetables, Shiitaki mushrooms and garlic
- 58. In Mongolian style with peppers and spring onions

Half Duck with bone €17,90

- 59. Served with wok-vegetables and sweet soy sauce

Yee-Chino Duck Parade

for at least 2 persons / € 29,90 p. person

Embark yourself on a 4-course culinary tour around the Far East Asia

* Peking Soup *

* Crispy duck skin with cucumber & leek to be rolled in pancakes *


* Duck in two preparation ways: see dishes 57 & 58 *

* Fried banana with honey and vanilla ice cream *

WOK KLASSIKER

-  61. Seasonal vegetables fried with lemon grass and chili 🍴 € 10,90
62. Optionally: 🍴 with nature tofu + € 1,90
63. 🍴 with grilled chicken breast + € 3,90
64. 🍴 with tender beef + € 5,90
65. Chicken in popular Gong Bao style with peanut & Shiitaki mushrooms € 14,90
66. Chicken with vegetables, cashew nut and Thai basil € 14,90
67. Chicken, beef and prawn pan-fried with celery, pineapple and cherry tomatoes € 16,90
68. Dschingis-Khan: spicy beef from wok with peppers and onions 🍴 € 16,50
69. Beef with Sichuan pepper – a good try for those who love it hot 🍴🍴🍴🍴 🍴 € 16,50
70. Lamb with soothing cumin, served in bamboo cane € 15,90
71. Prawns from the wok with colorful, spicy vegetables and green pepper 🍴 🍴 € 17,90
72. King prawns pan-fried with spring onions & peppers € 19,50

CURRYS

-  73. Vegetables and tofu in Thai red curry with pineapple and cherry tomatoes 🍴 € 12,90
74. Instead of tofu: 🍴 with chicken + € 1,90
75. 🍴 with lamp + € 3,90
76. 🍴 with Pacific prawn + € 6,90
77. Grilled salmon on vegetable mix in spicy red curry 🍴 € 18,90

FUSION CUISINE


78. Beef roasted with pepper & garlic on fresh salad bed 🍴
together with red onions, tomatoes & coriander € 17,50
79. Rawly-grilled tuna on wok vegetables in teriyaki sauce € 19,90
80. Garlic king prawns, served with steam vegetables and fried rice € 19,90
81. Crispy baked chicken breast with sweet-sour sauce from exotic fruits € 15,50
82. King prawns with cocos juice, served in a fresh coconut 🍴 € 19,90
83. Loup-de-Meer: optionally steamed with soy sauce or fried with tamarind sauce € 18,90
84. Scallops brown fried, with sugar snacks & green pepper € 19,90









WRAP & ROLL – Make your own lucky rolls!



Culinary traditions of Vietnam with rice paper, lettuce, rice-noodles, hoisin dip and different herbs with one of the following main filling:

-  85. Nature tofu € 14,90
- 86. Grilled chicken breast € 15,50
- 87. Marinated beef from pan € 16,50
- 88. Prawns € 16,90
- 89. Mix-Specials: for at least 2 persons, price p. person € 17,90
(grilled chicken, beef & prawn)

RICE & NOODLES

-  90 Fried rice with eggs and seasonal vegetables € 9,90
- 91. Optionally  with chicken + € 2,90
- 92.  with beef + € 3,90
- 93. Imperial wok rice with chicken, beef and prawn € 15,90
-  94. Fried noodles with eggs and fresh vegetables € 9,90
- 95. Optionally:  with chicken + € 2,90
- 96.  with beef + € 3,90
- 97.  with crispy duck + € 5,50
- 98. Bami Goreng: Fried Indonesian style noodles with prawns, slightly spicy € 15,90
- 99. Glass noodles gently fried with prawns, soy sauce and onions € 15,90

*Each main course (except rice & noodles dishes) is served with a portion of Jasmine rice.
If required, the following supplements are also available to order:*

SIDE DISHES

- | | | | |
|-------------------------|--------|----------------------|--------|
| 100. Cooked rice | € 1,90 | 107. Edamame | € 4,50 |
| 101. Fried rice | € 4,90 | 108. Prong chips | € 3,50 |
| 102. Fried noodles | € 4,90 | 109. Pancake, 6 pcs. | € 1,90 |
| 103. Wok vegetables | € 4,90 | 110. Pickled ginger | € 1,50 |
| 104. Satay sauce | € 2,50 | 111. Wasabi | € 1,00 |
| 105. Curry sauce | € 2,50 | 112. Fresh herbs | € 1,90 |
| 106. Sweet & sour sauce | € 2,50 | 113. Fresh chili | € 1,00 |



SUSHI

Only available on Friday, Saturday & Sunday



Set Menu:

Menu Ryō - €12.90

- 3 x Sakemaki (salmon)
- 3 x Tekkamaki (tuna)
- 3 x Kappa-Phila (cucumber, cream cheese)
- 3 x Alaska (avocado, salmon)

Menu Deluxe - €22.90

- 2 x Sake-Nigiri (salmon)
- 2 x Maguro-Nigiri (tuna)
- 2 x Ikura-Nigiri (salmon caviar)
- 6 x Ocean-Maki (scampi, avocado, mayonnaise)



Sashimi

- | | | | |
|----------------------------|---------|--------------------------|---------|
| 115. Sake Sashimi (salmon) | € 14,90 | 117. Sake-Maguro Sashimi | € 16,50 |
| 116. Maguro Sashimi (tuna) | € 17,90 | | |



Nigiri (2 pieces)



- | | | | |
|-----------------------------------|--------|----------------------------|--------|
| 120. Sake (salmon) | € 5,90 | 123. Ebi (cooked scampi) | € 7,90 |
| 121. Sake Tartar (salmon tartare) | € 6,90 | 124. Unagi (eel) | € 8,50 |
| 122. Maguro (tuna) | € 7,90 | 125. Ikura (salmon caviar) | € 8,90 |



Hosomaki (6 pieces)

- | | |
|----------------------------|--------|
| 126. Kappamaki (cucumber) | € 3,90 |
| 127. Avocadomaki (Avocado) | € 4,50 |
| 128. Sakemaki (salmon) | € 5,90 |
| 129. Ebimaki (scampi) | € 6,50 |
| 130. Tekkamaki (tuna) | € 6,90 |



Uramaki (6 pieces)




- | | |
|--|--------|
| 131. Kappa Phila (cucumber, cream cheese) | € 5,50 |
| 132. Fresh Garden (mango, cr. cheese, salad) | € 6,50 |
| 133. Alaska (salmon, avocado) | € 7,90 |
| 134. Ocean (scampi, avocado, mayonnaise) | € 8,50 |
| 135. Boston (tuna, avocado) | € 8,90 |
| 136. Spicy Tuna | € 8,90 |
| 137. Softshell (fried crawfish, chili sauce) | € 9,90 |



DESSERTS




Traditionally

140. Coconut Panna Cotta with ginger-caramel sauce € 4,90
141. Baked banana or apple with honey and vanilla ice cream € 4,90
142. Steamed coconut balls, served with a cup of green tea € 5,90
143. Flambé ice - vanilla ice cream encased in marble cake  and flambéed with straw rum € 4,90



Fruity

144. Fresh mango with vanilla ice cream € 5,90
145. Fresh coconut for two. Each person: 1 glass of fresh coconut juice  & half a coconut filled with sesame- and green-tea-icecream. Price p.Person: € 6,90
146. Exotic fruit salad with lime sorbet, served in a hollowed-out pineapple € 7,50



Creamy & Chocolatey

147. Chocolate cake with seasonal fruits € 5,90
148. Delicious espresso brittle ice on hot espresso € 3,90
149. Vanilla ice cream in hot raspberry sauce € 4,90
150. Mövenpick Premium Icecream, price per scoop: € 2,20
(Chocolate Chips, Maple Walnuts, Espresso Krokant, Strawberry)
155. Asian icecream, price per scoop: € 2,20
(green tea, black sesame)
158. „Happy End“ dessert plate for at least 2 persons, price per person: € 8,50
with coconut panna cotta, chocolate cake, fruits and asian icecream

*No pleasure is temporary, because the impression
that it leaves behind always stays.*



Voucher


Give a piece of Asian feeling to family, friends or colleagues with the Yee Chino voucher! The voucher is available in any value.

WARM DRINKS



Asian Tea

Per pot for 1 Per. / for 2 Pers.

SENCHA (green tea from Japan, fragrant, fresh, purifies body and soul)	€ 4,50	€ 6,50
MAOFENG (delicious green tea, gently flavored with fresh jasmine flowers)	€ 4,90	€ 6,90
JADE OOLONG ("Black Dragon" from southern Taiwan's high mountains, delicate, flowery and fine-scented taste) 	€ 4,90	€ 6,90
THAI NGUYEN (green-leaved tea from North Vietnam, strong character)	€ 4,50	€ 6,50
LEMONGRASS GINGER (refreshing and pleasant flavor)	€ 4,90	€ 6,90
HOUSE TEA with fresh ginger and honey (strengthens immune system)	€ 5,50	€ 7,50
HOUSE ICE TEA (with green tea, ginger, brewing sugar, mint and lemon) - <i>per glass</i>	€ 5,90	



Asian wine

5 cl

10 cl

Plum wine	€ 2,90	€ 4,90
Sake (Japanese rice wine)	€ 3,50	€ 5,90



Coffee

Espresso	€ 2,20	Cup of coffee	€ 2,60
Espresso Macchiato	€ 2,60	Cappuccino	€ 2,80
Espresso Doppio	€ 3,80	Latte Macchiato	€ 3,40
Vietnamese Coffee	€ 4,50	Milk Coffee	€ 3,20
Saigon Coffee on ice	€ 4,50		

*Hope is like the sugar in the tea:
Even though it is little, it sweetens everything.*

NON-ALCOHOLIC



Fruit juice

0,20 l

0,40 l

Juice/nectar* of your choice

€ 2,80

€ 4,20

Juice mixed with soda

€ 2,60

€ 3,80

Apple, orange, blackcurrant*, rhubarb*, passion fruit*, lychee, mango, pineapple



Water

Sparkling tap water

0,20 l € 2,40

0,40 l € 3,20

Acqua Panna (still)

0,25 l € 2,80

0,50 l € 4,20

0,75 l € 5,80

San Pellegrino (sparkling)

0,25 l € 2,80

0,50 l € 4,20

0,75 l € 5,80



Soft drinks

Bottle Coca Cola^{1,2}

0,20 l € 2,80

Bottle Coca Cola light^{1,2}

0,20 l € 2,80

Sprite/Fanta/Spezi^{1,2,3}

0,20 l € 2,60

0,40 l € 3,60

Bionade

0,33 l € 3,60

(Elderberry, ginger orange)

Schweppes

0,20 l € 3,00

(Bitter Lemon⁴, Tonic Water⁴, Ginger Ale⁵)

¹ mit Farbstoffen

² Koffeinhaltig

³ mit Benzoesäure

⁴ Chininhaltig

⁵ mit Ingwerauszügen

WINE LIST



White wine

Glass 0.1 l

Glass 0.2 l

Bottle 0.75 l

Chardonnay del Veneto

€ 3.50

€ 4.90

fruity, light, very pure
VENETO / ITALY

Riesling „Drei Steine“ QbA

€ 3.90

€ 5.90

by Weingut Egon Schmitt
fruity, mineral, fine-dry, residual sweetness very discreet
Pfalz / GERMANY

Lugana DOP

€ 4.90

€ 7.50

€ 27.00

by Cantina Marangona
fruity, very elegant, spicy reverberation, dry
LOMBARDY / ITALY

Vouvray Chenin Blanc „Les Coudraies“ AOP

€ 5.90

€ 8.90

€ 31.00

by Domaine d´Orfeuille, kbA (kontrollierter biologischer Anbau)
Semi-dry, fruity, fine saltiness
LOIRE / FRANCE

Weissburgunder Lösslehm QW

€ 35.00

by Weingut Kopp
dense fruit, delicate enamel, mineral
BADEN / GERMANY

Chardonnay WO

€ 37.00

by Jordan Wine Estate
Fermented in wooden barrels and matured. Fruity, creamy, full-bodied
STELLENBOSCH / SOUTH AFRICA

Sancerre AOP

€ 42.00

By Domaine Paul Prieur
Fresh fruit, fine spicy, elegant
LOIRE / FRANCE

Grüner Veltliner Smaragd Ried „Mühlpoint“ QW

€ 49.00

by Weingut Leo Alzinger
intense fruit, complex, very mineral
WACHAU / AUSTRIA



Rosé

Glass 0.1 l

Glass 0.2 l

Bottle 0.75 l

Syrah/Merlot Rosé „Chameleon“ WO

€ 4.50

€ 6.90

€ 25.00

von der Jordan Wine Estate
erfrischend, pikant, anregend, trocken
STELLENBOSCH/SUEDAFRIKA

Menetou-Salon Pinot Noir Rosé AOP

€ 37.00

von der Domaine de Châtenoy
zarte Frucht, milde Säure, pikanter Nachhall
LOIRE/FRANKREICH



Red wine

Glass 0.1 l

Glass 0.2 l

Bottle 0.75 l

Nero d'Avola IGP

by Viticoltori Associati, Canicatti
fruity, round, harmonious
SICILY / ITALY

€ 3.90

€ 5.90

€ 23.00

Chianti DOCG

by Fattoria di Gratena
Organic wine, fresh fruit, full-bodied, round
TUSCANY / ITALY

€ 4.90

€ 6.90

€ 25.00

Shiraz „88 Lane“

by St. Anne´s Vineyards
Soft, round, generous fruit and spice, dry
SOUTH EASTERN / AUSTRALIA

€ 4.90

€ 7.50

€ 27.00

Merlot „Black Magic“ WO

by Jordan Wine Estate
concentrated fruit, velvety, harmonious
STELLENBOSCH / SOUTH AFRICA

€ 35.00

Rioja Reserva DOP

by Bodegas Amézola de la Mora
Powerful, elegant, sustainable, dry
RIOJA / SPAIN

€ 37.00

„Joiser Berg“ QW

by Martin Pasler
fruity, harmonious, round
NEUSIEDLERSEE / AUSTRIA

€ 39.00

Crozes Hermitage AOP (Syrah)

by Pierre Gaillard
spicy fruit, spicy, long-lasting
Rhone Valley / FRANCE

€ 45.00

Valpolicella Classico Superiore Ripasso

by Paolo Cottini
dense fruit, silky, balsamic
VALPOLICELLA / ITALY

€ 49.00



Prosecco & sparkling wine

Bottle 0.75 l

Valdo Prosecco Treviso

ITALY

€ 29.00

Riesling Sekt brut Grauschiefer QW

Classic bottle fermentation process from the vineyard Altenkirch
fine perlage, fruity, delicate minerality
RHEINGAU / GERMANY

€ 39.00

BEERS



German beer

0,30 l 0,50 l

Tegernseer beer	2,80	3,80
Tegernseer dark beer		3,80
Franziskaner white beer		4,00
Franziskaner dark-, light- or non-alcoholic beer		4,00
Radler, Russ (beer mixed with sprite)		3,80
Beck's Pils, Beck's non-alcoholic beer	3,40	



Asian beer

0,33 l

Kirin beer from Japan	3,80
Shingha Bier from Thailand	3,80

DIGESTIVE



Spirits

4cl

Averna	4,00	Cognac Hennessy	5,50
Fernet Branca	4,50	Whiskey Jack Daniels	5,50
Bailey's	4,50	Scotch Johnnie Walker Red Label	5,50
Ramazotti	4,50	Gin Gordons	4,50
Grappa Riserva	5,00	Tequila Sierra weiß	5,00
Williams Ziegler	9,50	Vodka Absolut	4,50
Remy Martin V.S.O.P.	5,50		



Asian schnaps

2cl

Bamboo schnaps	3,50	Rose petals schnaps	3,50
Rice schnaps	3,90	Root schnaps (Ginseng)	4,00