

Salads

Cucumber salad - Chinese style	10
spicy cabbage salad V	10
Chinese cabbage with a spicy chili sauce - spicy 	
Papaya salad with peanuts	18
and shrimps	22

Warm appetizer

Spring roll	9
Vegetable, meat filling and glass noodles	
Vegetarian spring roll	8
Edamame V	12
Soybeans salted	
Wun Tun	15
crispy dumplings with meat filling	
fried chicken wings	14
with Szechuan pepper	
Satay skewers	14
6 piece chicken	
Phoenix - tail - giant shrimp 4 pieces	21
shrimps fried in batter	
Starter combinations	per person 19
Spring roll, Phoenix giant shrimp, Wun Tun and chicken wings (from 2 persons) (Saturdays and Sundays only)	

Soups

Peking soup - specialty of the house	10
Pepper hot with duck - spicy 	
Wun Tun soup	10
clear chicken broth with dumplings, minced pork, mushrooms	
Glass noodle soup with chicken	9
Coconut soup	10
with chicken	12

Our Menus FOR 2 – 8 People

Dishes can not be interchanged with each other.
The menus are coordinated so that you get a good overview of Chinese cuisine.

All menus include glass noodle soup or spring roll as appetizer.

Peking 2 person CHF 55 / person

- Beef Szechuan
- Chicken Curry
- Pak Choi Vegetables

Shanghai 3 person CHF 55 / person

- Beef Szechuan
- Chicken curry
- Crispy duck
- Pak Choi Vegetables

Shenzhen 4 person CHF 55 / person

- Beef Szechuan
- Chicken curry
- Crispy duck
- Shrimps with cashew nuts
- Pak Choi Vegetables

Hong Kong 6 person CHF 55 / person

- Beef Szechuan
- Chicken curry
- Crispy duck
- Shrimps with cashew nuts
- Chicken black pepper sauce
- Pak choi vegetables
- Eggplant chinese style

Wuhan 8 person CHF 55 / person

- Beef Szechuan
- Chicken curry
- Crispy duck
- Shrimps with cashew nuts
- Chicken black pepper sauce
- Fish sweet and sour
- Pak choi vegetables
- Eggplant Chinese style

Duck – our specialty

Duck cubes Szechuan 	35
steamed in wok with spicy chili sauce	
Duck breast with masamcurry	37
yellow curry with coconut milk	
Duck breast with red curry	38
red curry with coconut milk	
Duck cubes with vegetables & hot rice crust	39
Li Tai Pe Specialty	
with vegetables fried in wok - without rice	
Duck cubes with black pepper sauce	36
Duck cubes roasted in a wok with a black pepper sauce	
Roasted duck breast served in hot metal pan TIEPAN*	39
marinated in homemade 5-spice sauce and vegetables	
Sauce of your choice	
<i>Plums, peanut butter, oranges, chili (sweet and spicy), sweet and sour</i>	
from the second sauce surcharge 3.00 CHF per sauce	
Li Tai Pe Duck – Peking style	45
Chinese pancakes, hoisin sauce	
raw leek strips and tender duck strips	
Original Peking - Duck	120
a whole duck for 2 - 3 persons	
<i>On advance order, order at least 2 days in advance</i>	

Chicken

Chicken cubes with nuts in the wok with roasted cashew nuts	27
Chicken cubes sweet and sour deep fried and glazed in sweet and sour sauce	29
Chicken cubes with red curry red curry with coconut milk	35
Chicken in masamancurry yellow curry with coconut milk and peanuts	34
Chicken cubes Kung-Bao with peanuts wok fried sweet and sour - very spicy 	32
Chicken cubes with black pepper sauce Chicken cubes fried in wok with black pepper sauce	29
Satay-skewers 9 Pieces	32

Pork

Ribs „5-Spices “ deep fried, with house spice mix	29
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Beef

Beef shank Szechuan wok fried with chili - spicy 	32
Beef shank with vegetables wok fried	32
crispy beef shank with chili - a specialty for connoisseurs wok fried crispy beef strips	38
Beef shank with onions TIEPAN * served in hot iron pan	35
Beef shank with hot rice crust (Li Tai Pe specialty) wok fried with vegetables	38
Beef shank with black pepper sauce spicy beef strips fried in wok	35

Lamb

Fillet of lamb with leek TIEPAN * fried in a wok - a famous dish from Beijing Served at the table in a red hot iron pan	42
Fillet of lamb with black pepper sauce spicy lamb fillet strips fried in wok	39

* TIEPAN is a hot iron pan

Fish & shrimps

Shrimp Szechuan fried in chili sauce - spicy 	34
Shrimps sweet and sour deep fried and glazed with sweet and sour sauce	34
Shrimp curry fried in curry sauce - spicy 	34
Shrimps with red curry red curry in coconut milk	37
Shrimp Kung-Bao with peanuts wok fried - a famous dish of the Szechuan cuisine Spicy with a hint of sweet and sour - very hot 	34
Shrimps with black pepper sauce spicy shrimps fried in wok with black pepper sauce	35
Shrimps with hot rice crust and vegetables	39
Phoenix tail giant shrimp 8 pieces shrimps fried in batter with ginger sauce	42
King Prawns giant shrimps 6 pieces steamed, marinated with garlic	45
Sea bass (400gr - 500gr) whole sea bass fried in sweet and sour sauce or Sea bass steamed in soy sauce with leek and spring onions (30 minutes waiting time)	49

Rice & noodle main dishes

fried rice with chicken and vegetables	27
Curry rice with chicken	27
Fried rice "Eight treasures" with various meats, shrimps and vegetables	29
fried rice with shrimps and vegetables	27
fried noodles with shrimps and vegetables	27
fried noodles with meat and vegetables with beef and chicken	29
fried glass noodles with vegetables	25
fried noodles with vegetables	25
fried rice with vegetables and eggs	25

Vegetables

The vegetarian duck	29
The vegetarian duck Tofu braised in soy sauce. A dish of the Buddhist tradition. Will prepare so that it looks like looks like duck meat	
Tofu with vegetables	27
Tofu with fried rice, vegetables and eggs	28
steamed bean sprouts with leeks and onions	22
steamed lettuce with garlic	22
braised eggplants	23
mixed green vegetables with Szechuan or curry sauce - hot	24
	
Crispy eggplant with sesame sauce - sweet	25

Dear Guest

Our staff will be happy to inform you on request about
Ingredients in our dishes that can cause allergies or intolerances

your host

Origin

pork and beef: Switzerland / duck: Germany & Hungary
lamb: New Zealand / chicken: Switzerland / fish & shrimps: Vietnam & Thailand
vegetables: Mundo AG Luzern