

## Salads

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<b>Cucumber salad - Chinese style</b>	11
<b>spicy cabbage salad V</b>	11
Chinese cabbage with a spicy chili sauce - spicy 	
<b>Papaya salad with peanuts</b>	19
and shrimps	23


## Warm appetizer

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<b>Spring roll</b>	11
Vegetable, meat filling and glass noodles	
<b>Vegetarian spring roll</b>	10
<b>Edamame V</b>	12
Soybeans salted	
<b>Wun Tun</b>	16
crispy dumplings with meat filling	
<b>fried chicken wings</b>	15
with Szechuan pepper	
<b>Satay skewers</b>	17
6 pieces (chicken)	
<b>Phoenix - tail - giant shrimp 4 pieces</b>	22
shrimps fried in batter	
<b>Starter combinations</b>	per person 19
Spring roll, Phoenix giant shrimp, Wun Tun and chicken wings (from 2 persons) (Saturdays and Sundays only)	

## Soups

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<b>Peking soup - specialty of the house</b>	11
Pepper hot with duck - spicy 	
<b>Wun Tun soup</b>	11
clear chicken broth with dumplings, minced pork, mushrooms	
<b>Glass noodle soup with chicken</b>	10
<b>Coconut soup</b>	11
with chicken	13

# Our Menus For 2 – 8 People

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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 59 / person

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- Beef Szechuan
- Chicken Curry
- Pak Choi Vegetables

## **Shanghai 3 person** CHF 59 / person

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

## **Shenzhen 4 person** CHF 59 / person

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

## **Hong Kong 6 person** CHF 59 / person

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

## **Wuhan 8 person** CHF 59 / person

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- 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

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<b>Duck cubes Szechuan</b> 	37
steamed in wok with spicy chili sauce	
<b>Duck breast with masamcurry</b>	38
yellow curry with coconut milk	
<b>Duck breast with red curry</b>	38
red curry with coconut milk	
<b>Duck cubes with vegetables &amp; hot rice crust</b>	39
<b>Li Tai Pe Specialty</b>	
with vegetables fried in wok - without rice	
<b>Duck cubes with black pepper sauce</b>	37
Duck cubes roasted in a wok with a black pepper sauce	
<b>Roasted duck breast served in hot metal pan TIEPAN*</b>	43
marinated in homemade 5-spice sauce and vegetables	
Sauce of your choice	
<b><i>Plums, peanut butter, oranges, chili (sweet and spicy), sweet and sour</i></b>	
from the second sauce surcharge 3.00 CHF per sauce	
<b>Li Tai Pe Duck – Peking style</b>	45
Chinese pancakes, hoisin sauce	
raw leek strips and tender duck strips	
<b>Original Peking - Duck</b>	120
a whole duck for 2 - 3 persons	
<i>On advance order, order at least 2 days in advance</i>	

## Chicken

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<b>Chicken cubes with nuts</b> in the wok with roasted cashew nuts	29
<b>Chicken cubes sweet and sour</b> deep fried and glazed in sweet and sour sauce	29
<b>Chicken cubes with red curry</b> red curry with coconut milk	35
<b>Chicken in masamancurry</b> yellow curry with coconut milk and peanuts	34
<b>Chicken cubes Kung-Bao with peanuts</b> wok fried sweet and sour - very spicy 	32
<b>Chicken cubes with black pepper sauce</b> Chicken cubes fried in wok with black pepper sauce	29
<b>Satay-skewers</b> 9 pieces (chicken, shrimps, beef)	32


## Pork

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<b>Ribs „5-Spices “</b> deep fried, with house spice mix	30
<b>Pork sweet &amp; sour</b> fried, in sweet-sour sauce glazed	30
<b>Pork Szechuan</b> wok fried with chili 	30

## Beef

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<b>Beef shank Szechuan</b>	35
wok fried with chili - spicy 	
<b>Beef shank with vegetables</b>	35
wok fried	
<b>crispy beef shank with chili - a specialty for connoisseurs</b>	39
wok fried crispy beef strips	
<b>Beef shank with onions TIEPAN *</b>	37
served in hot iron pan	
<b>Beef shank with hot rice crust (Li Tai Pe specialty)</b>	39
wok fried with vegetables	
<b>Beef shank with black pepper sauce</b>	38
spicy beef strips fried in wok	

## Lamb

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<b>Fillet of lamb with leek TIEPAN *</b>	44
fried in a wok - a famous dish from Beijing Served at the table in a red hot iron pan	
<b>Fillet of lamb with black pepper sauce</b>	41
spicy lamb fillet strips fried in wok	

\* TIEPAN is a hot iron pan

## Fish & shrimps

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<b>Shrimp Szechuan</b> fried in chili sauce - spicy 	37
<b>Shrimps sweet and sour</b> deep fried and glazed with sweet and sour sauce	37
<b>Shrimp curry</b> fried in curry sauce - spicy 	37
<b>Shrimps with red curry</b> red curry in coconut milk	37
<b>Shrimp Kung-Bao with peanuts</b> wok fried - a famous dish of the Szechuan cuisine Spicy with a hint of sweet and sour - very hot 	37
<b>Shrimps with black pepper sauce</b> spicy shrimps fried in wok with black pepper sauce	35
<b>Shrimps with hot rice crust and vegetables</b>	39
<b>Phoenix tail giant shrimp 8 pieces</b> shrimps fried in batter with ginger sauce	44
<b>King Prawns giant shrimps 6 pieces</b> steamed, marinated with garlic	48
<b>Sea bass (400gr - 500gr)</b> 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

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<b>fried rice with chicken and vegetables</b>	29
<b>Curry rice with chicken</b>	29
<b>Fried rice "Eight treasures"</b> with various meats, shrimps and vegetables	32
<b>fried rice with shrimps and vegetables</b>	32
<b>fried noodles with shrimps and vegetables</b>	29
<b>fried noodles with meat and vegetables</b> with beef and chicken	32
<b>fried glass noodles with vegetables</b>	27
<b>fried noodles with vegetables</b>	27
<b>fried rice with vegetables and eggs</b>	27

# Vegetables

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<b>The vegetarian duck</b>	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	
<b>Tofu with vegetables</b>	27
<b>Tofu with fried rice, vegetables and eggs</b>	28
<b>steamed bean sprouts with leeks and onions</b>	24
<b>steamed lettuce with garlic</b>	24
<b>braised eggplants</b>	24
<b>mixed green vegetables with Szechuan or curry sauce - hot</b>	25
	
<b>Crispy eggplant with sesame sauce - sweet</b>	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