



## Seafood

- 5.1 U6-8 Jumbo shrimp  
D, F, K
- 5.2 Salmon with pepper  
F, K
- 5.3 Scallops  
N



## Vegan menu

- V1 Eggplant, mushroom mix, zucchini  
F, K
- V2 Tofu pieces with fruit soy sauce  
F, K
- V3 Vegan Curry-Chicken skewers  
A

### Wine suggestion

JADE DOVE WHITE 2019 – Italian Riesling, Ugni Blanc  
JADE DOVE ROSÉ 2022 – Cabernet Sauvignon, Cabernet Gernischt  
JADE DOVE RED 2020 – Cabernet Sauvignon, Merlot



**MeiXin**  
ASIAN DELIGHTS

# Table-Grill



# Determine Your Culinary Experience

Choose from two menu options to enjoy your culinary experience.  
Each option includes a selection of meats, side dishes and surprises from the kitchen.

Tip from the kitchen:  
For a varied taste experience, we recommend to choose each type of meat only once.

| Standard Composition<br>per person CHF 59.- | Premium Composition<br>per person CHF 69.- |
|---|--|
| 200g meat, 2 types of your choice           | 300g meat, 3 types of your choice          |
| +3 daily side dishes                        | +3 daily side dishes                       |
| Salad and rice                              | Salad and rice                             |

| Vegan menu<br>per person CHF 49.-                                |
|--|
| With various plant-based dishes                                  |
| +3 daily side dishes, salad and homemade MoMo (filled dumplings) |

## Declaration

Beef (Switzerland/Argentina), Chicken (Switzerland), Pork meat (Switzerland),  
Lamb (New Zealand), Seafood (Norway)

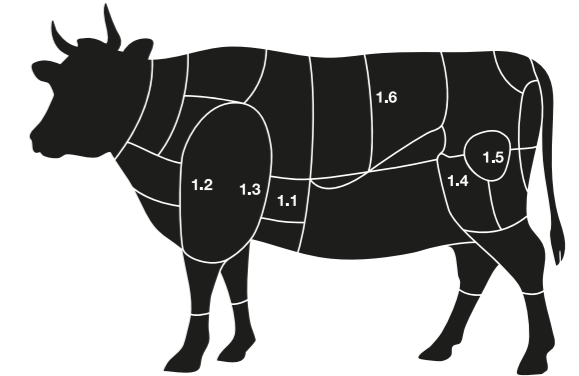
## Allergene

A – Cereals containing gluten | B – Crustaceans | C – Egg | D – Fish  
E – Peanut | F – Soya | G – Milk | H – Nuts | I – Celery | J – Mustard  
K – Sesame seed | L – Sulphur dioxide | M – Lupin | N – Molluscs



## Meat choice Beef

- 1.1 Classic Seoul-style Kalbi-Short Rib:**  
F High marbling from the front back area, sliced without bone.
- 1.2 Japanese Kato Rosu, Iron Flat (Shoulder Cap):**  
F, K In a light Japanese sauce.
- 1.3 Korea's Baekje Petit Tender:**  
F Medium marbling from the shoulder cap, in small slices.
- 1.4 Taiwan Tenderness Babet piece:**  
F, K Cut in thin slices.
- 1.5 Imperial Beijing Baby-Top:**  
F, K Cut into thick slices.
- 1.6 Thai Peppery Pinnacle with Coriander Touch Entrecote:**  
F, K In pieces with pepper sauce, onions, cumin, and coriander.



## Meat choice Chicken

- 2.1 Kimchi Dak-Bokkeum:**  
F, K Chicken thigh meat in Korean spicy kimchi sauce.
- 2.2 Ga Xao Xot Hau:**  
D, F, K Chicken thigh meat in Vietnamese lime lemongrass sauce.
- 2.3 Murgh Malai Curry:**  
F, G, K Chicken breast in Indian curry yogurt thyme sauce.



## Meat choice Pork

- 3.1 Samgyeop-Sal in Jang Sauce:**  
F, K Thinly sliced pork belly in spiced soy sauce.
- 3.2 Jungsim Roll:**  
D, F, K Shoulder rolled in Vietnamese oyster sauce with lemongrass.



## Meat choice Lamb

- 4.1 Lamb chops:**  
F, K With chili, fennel, and cumin