

DINNER

OPEN

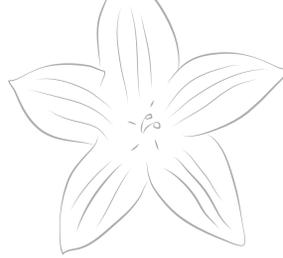
Tuesday to Sunday:

11:30 a.m. - 02:30 p.m.

05:30 p.m. - 10:30 p.m.

Monday: closed

SOUPS



1 **Beijing Soup** (hot and sour)

with chopped roasted duck, bamboo, peppers, mushrooms and egg white, seasoned with lemon juice, soy sauce and chili paste *(G1, So)*

4,50 €

2 **Glass Noodle Soup**

strong chicken broth with chicken fillet, morels, mushrooms, zucchini and a shot of sesame oil *(Ses)*

4,50 €

3 **Tomato Soup with Salmon Fillet** (spicy)

with pineapple, tomatoes, dill and celery *(Se, F, K)*

5,90 €

4 **WanTan Soup**

WanTan Dumpings filled with a delicious mixture of ground king prawns, pork fillet and finely chopped spring onions served in chicken broth, seasoned with salted shredded turnip *(G1, K, Ses)*

4,90 €



5 **Beef Fillet Soup** (spicy)

diced beef fillet with carrots, bamboo shoots and water chestnuts, flavored with coconut milk and coriander *(F)*

5,90 €

6 **Duck Soup** (spicy)

delicate duck breast slices with exquisite vegetables in a thick rich duck broth, seasoned with coriander *(F)*

6,50 €



SALADS

All salads are served with our special dressing, made to our own recipe, and exotic herbs.

12 **Chicken Salad**

colourful salad mix with steamed chicken strips, served with crab chips and ground peanuts

(Er, F, G1, K)

6,90 €

13 **Mâche with Duck**

grilled duck slices on a bed of lamb's lettuce, served with mango dressing *(F, G1, G)*

9,90 €

14 **Bò Lúc Lắc** (slightly hot)

tender beef cubes with garlic, savoury roasted, served on rocket salad *(So, G)*

10,90 €

15 **Tuna Carpaccio**

with pickled ginger, served with a delicious lemon saffron sauce *(F)*

10,90 €



APPETIZERS, DIM SUM AND FINGERFOOD

21 **Spring Roll** (1 piece)

filled with minced and grilled duck meat, vegetables and glass noodles, served with sweet and sour fruit sauce (G1)

3,50 €

22 **Mini Spring Rolls** (4 pieces)

minced shrimp and pork, fried in rice paper, served with our "spicy'n'special" sauce (G1, K, So)

4,50 €

23 **Há Cảo** (4 pieces)

steamed rice squares with shrimp filling, served in a bamboo basket with sweetened soy sauce (G, K, So)

4,50 €

24 **Kroepuk XXL** (Crab Crackers)

crab crackers with sesame seeds (G1, K, Ses)

3,50 €

25 **Chicken satay** (3 pieces)

with slightly spiced peanut sauce (Er)

5,50 €

26 **Xiu Mai**

(4 pieces)

WanTan Dumplings filled with a tasty mixture of finely chopped shrimp and pork, steamed to perfection in a bamboo basket and served with a Chili-Hoisin sauce (G1, K, 1, 4)

4,90 €

27 **Tai Pao** (2 pieces)

wheat cakes filled with minced, grilled duck meat, vegetables and glass noodles, served with a sweet and sour fruit sauce (G1)

4,90 €

28 **Wan Tan** (6 pieces)

crispy baked, with a stuffing of minced meat and prawn, served with sweet and sour sauce (F, G)

4,90 €

29 **Fung Mai Ha** (6 pieces)

crispy baked tempura shrimp tails, served with salad and mango sauce (G1, K)

9,90 €

30 **Duck Skin on a Spit** (3 pieces)

our crispy specialty for every duck enthusiast, served with sweet and sour chilli sauce (Er, G1)

5,50 €



DUCK SPECIALTIES

All ducks for our duck dishes come from the world-famous **Cherry Valley duck farm** – the supplier for this most popular duck meat.

Situated in the east of the English county of Lincolnshire they have been farming the most valued Cherry Valley duck for 70 years now. This duck meat is ideal in fat content, tender, succulent and full of flavour.

All main courses are served with a portion of steamed rice.



41 **Crunchy Duck Slices on Roasted Turmeric Noodles**

served with sweet and sour sauce, a lukewarm dish (G1)

14,50 €

44 **Ying Yang Duck** (spicy, highly recommended)

tender duck breast, roasted in sesame oil and ginger, served with soy sauce braised kai-choi, morels, peas, beans and sliced bamboo slices (G1, So)

15,90 €

42 **Cantonese Duck**

crispy roasted duck on roasted vegetables, served with a Cantonese sauce mix made of a thick and rich duck broth and soy sauce (G1, So, 3)

15,50 €

45 **Pak Bo Duck** (slightly hot)

noble, exotic vegetables such as pak choi, broccoli and snow peas cooked in a spicy duck brew, enriched with delicate crispy duck slices (G1, So, 3, 4)

15,90 €

43 **Hong Kong Duck**

crispy duck with a colourful vegetable mix and sweet spicy Hoisin barbecue sauce (G1, 1, 3, 4)

15,50 €

46 **Duck Satay** (slightly hot)

tender crispy duck slices with mushrooms, bean sprouts, carrots and bamboo shoots in creamy coconut and peanut sauce (G1, Er)

15,90 €

CHICKEN BASICS

All main courses are served with a portion of steamed rice.



51 **Chicken Breast Gong Po** (spicy)

diced chicken breast roasted in rice wine and braised in a Hoisin sauce with vegetables, seasoned with chili paste and topped with cashew nuts (*Sif4, 1, 3, 4*)

12,90€

61 **Chicken Chop Choi**

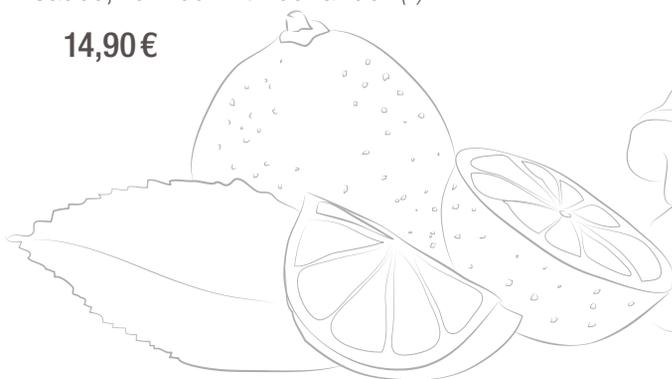
chicken with seasonal vegetable strips, shortly roasted in a wok with sesame oil, refined with white wine and soy sauce (*Ses, So*)

12,90€

71 **Chicken Breast with Red Thai Curry** (spicy)

tender chicken pieces with lemon grass, lime leaves and vegetable cubes cooked in a creamy curry coconut milk sauce, refined with coriander (*F*)

14,90€



81 **Cantonese Chicken**

crispy fried, floured chicken breast fillet with fresh fried vegetables, served with a Cantonese sauce made of duck stock and soy sauce (*Se, So*)

14,90€

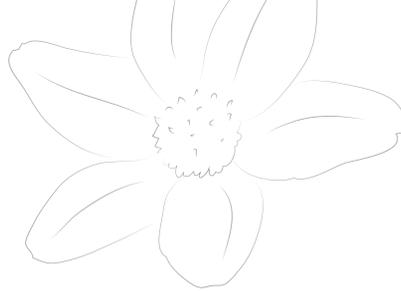
91 **Chicken Breast Strips, Fried Twice** (spicy)

spiced up with fragrant lemongrass and peppers (*Se, So*)

14,90€



CHINA WHITE'S SPECIALS



SP1 **Corn-Fed Chicken Breast Supreme**

grilled corn-fed chicken breast on crispy fried vegetables, served with mango curry sauce *(So, 4)*

15,90 €

SP2 **Twice Fried Beef Fillet** *(spicy)*

juicy beef slices with a spicy lemongrass marinade, bamboo shoots, onions and peppers *(Se, So)*

16,90 €

SP3 **Spicy Calamari** *(spicy)*

rolled calamari pieces with ginger, onions and peppers, fried with garlic *(F, Se, W)*

15,90 €

SP4 **King Prawns with Lemongrass** *(spicy)*

a fragrant dish with fresh vegetables and king prawn tails *(K, Se, So)*

18,90 €

SP5 **Fillet of Pikeperch**

in a marinade of white wine and lemongrass, fried on the skin and served with salad and fish-lime dip *(F, G1)*

17,90 €

SP6 **Porco Iberico à la Chango** *(slightly hot)*

a spicy grilled meat specialty (square of Iberian pork), served with exquisite roast vegetables and ginger-soy sauce *(So)*

19,90 €

SP7 **Bò bit têt Beef Steak Saigon Style** *(slightly hot)*

delicately marbled, exotic seasoned Australian flank steak, with crispy salad in a slightly spiced soy-ginger-garlic-sauce *(So)*

22,90 €



ASIAN RICE AND PASTA SPECIALS

111 **Nasi Goreng** (slightly hot)
egg rice, fried with scampi, chicken
and curry powder – “the Indonesian way
of paella” *(E, F, So)*
12,90 €

112 **Bami Goreng** (slightly hot)
pasta, fried with scampi, chicken fillet
and select vegetables *(E, F, G1, So)*
13,90 €

113 **Classic Noodle**
with fried chicken fillet and
vegetables *(G1, So)*
10,90 €

VIETNAMESE TREATS

Enjoy this extraordinary cuisine with its variety of exotic herbs. The preparation of these dishes is elaborate and complex.

Please, understand that we can offer these dishes only until 9 pm.

121 **Phở Gà**
rice noodles in a fragrant broth (aniseed, cinnamon and ginger) with chicken, onion and coriander *(F)*
9,90 €

122 **Phở Bò Đập**
rice noodles in a strong broth, with thin tenderised beef, spring onions and coriander *(G1, So)*
10,90 €

123 **Gà Sốt Vang**
braised chicken leg with ginger in a red wine sauce, seasoned with a special 5-herb mixture – similar to Coq au Vin *(F, So)*
15,90 €



124 **Bún Nem** (cold-warm dish)

spring roll on fresh salad, served with rice noodles,
fish sauce and coriander (F)

13,90€

125 **Gỏi Cuốn Tôm – Summer Rolls**

(2 Stück)

steamed rice noodles with shrimp, scrambled eggs, and
a mix of herbs and salad, wrapped in dampened rice
paper, served with a sweet and sour fish sauce (E, F, K)

7,90€

126 **Bún Bò Nam Bộ** (cold-warm dish)

steamed rice noodle with beef fillet and salad,
served with fish lime dip, Hoisin sauce
and roasted peanuts (E, F, 1, 5)

14,90€

127 **Bánh Canh Xào**

fried udon noodles with tender chicken,
vegetables and coriander (G1)

12,90€

128 **Bò Xào Hành** (spicy)

beef fillet, fried with an assortment of onions,
refined with Asian herbs and roasted peanuts (F, Se)

15,90€



MENU FOR OUR JUNIORS

Each Junior Menu is served with a non-alcoholic drink (0,2 l) and a scoop of ice cream of your choice (kids under 11).

K1 **Fried Noodles**

with chicken breast fillet and vegetables *(G1, So)*

6,90 €

K2 **Delicate Chicken Strips in a Coat of Scrambled Eggs**

served with French fries and sweet and sour sauce
(G1, E)

6,90 €

K3 **Junior Steak**

a small beef steak with green salad,
served with French fries *(G1)*

8,90 €

K4 **Crispy Duck**

with fried noodles *(G1)*

7,90 €

MENU FOR OUR SENIORS

SG1 **Crunchy Duck Slices on Roasted Turmeric Noodles** (lukewarm)

served with sweet and sour sauce *(E, G1, So)*

10,90 €

SG2 **Cantonese Duck**

crispy roasted duck with fresh roasted vegetables,
served with a Cantonese sauce made of duck broth
and soy sauce *(G1, So, 3)*

10,90 €

SG3 **Hong Kong Duck**

crispy duck with colourful vegetable mix and sweet
spicy Hoisin barbecue sauce *(G1, 1, 3, 4)*

10,90 €

SG4 **Classic Noodle**

fried chicken fillet
with vegetablese *(E, G1, So)*

8,90 €



VEGETARIAN AND VEGAN DELICACIES

170 **Vegetarian Spring Roll** (1 piece)

with a sweet and sour fruit sauce and a filling of vegetables and glass noodles *(G1)*

3,90 €

171 **Green Mixed Salad** (vegan)

with pickled soy sprouts and sweet soy sauce dressing

5,90 €

172 **Sweet Potato Soup** (vegan)

refined with coconut milk and saffron threads

5,90 €

173 **Exotic Salad with Fruit & Vegetables** (vegan)

mango, tomato, cucumber and mint, seasoned with a mango vinaigrette

9,50 €

174 **Variation of Tofu & Mushroom** (vegan)

spicy organic tofu corners, fried with a mixture of mushrooms, chanterelles and porcini mushrooms, refined with Red Dhofar *(G1, So)*

14,90 €

176 **Tofu with Green Vegetables** (vegan)

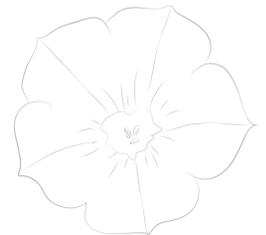
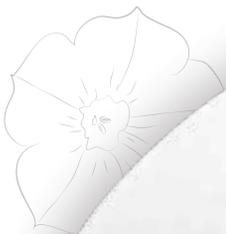
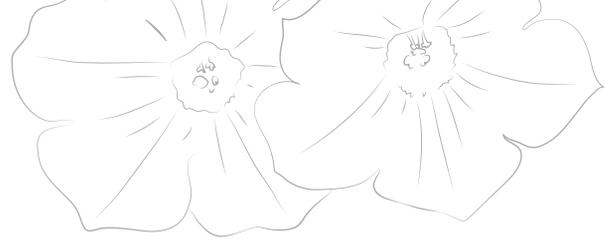
fried organic tofu strips, fried with pak choi, kai choi, broccoli, sugar pea pods and spring onions, refined with soy sauce and sesame oil *(Ses, Sff, So)*

14,90 €

175 **Vegetarian House Curry** **Chango Style**

deep-fried organic tofu cubes with lemon grass, mushrooms, carrot and potato balls in spicy curry sauce – also served vegan –

14,90 €



TOFU

What actually is tofu?

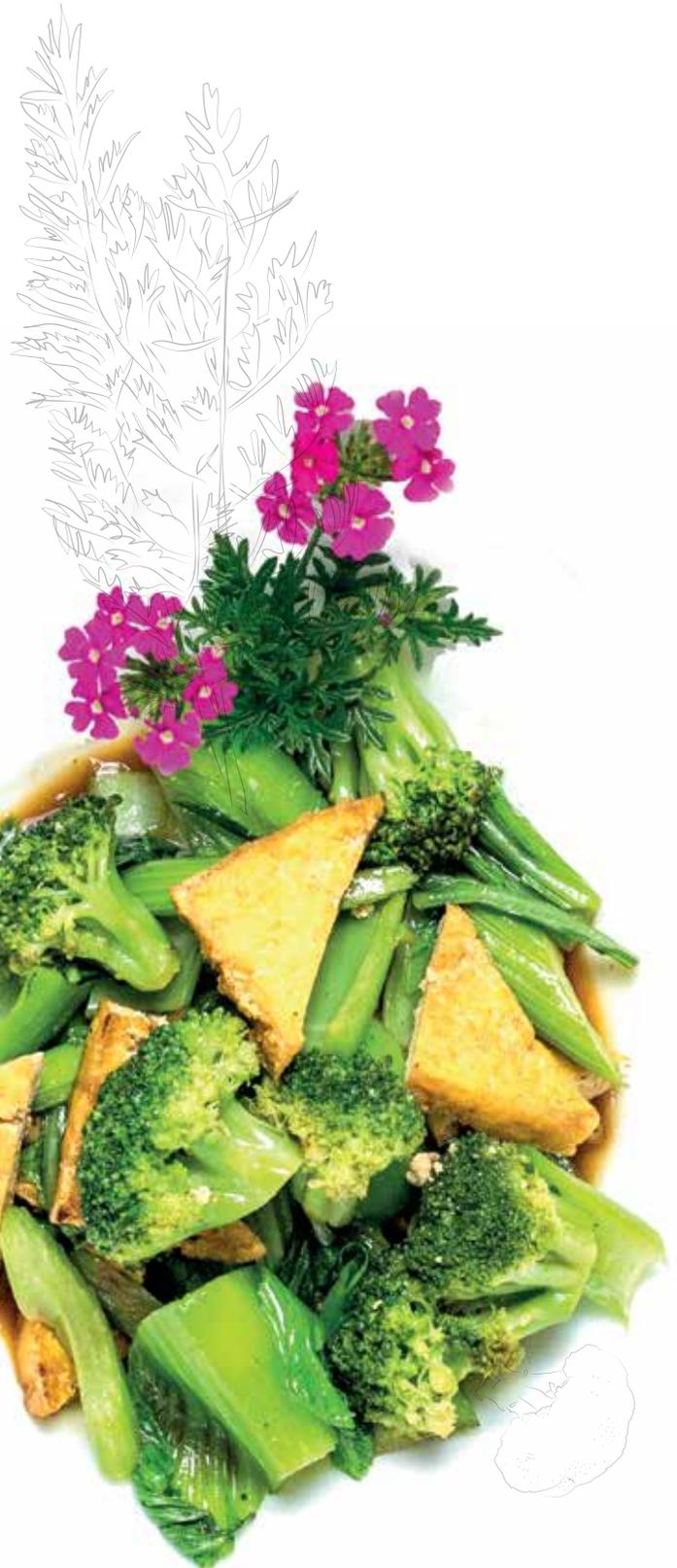
Tofu is a kind of soy curd consisting of soybeans, water and salt. It is a purely vegetable product and is therefore very much in demand by vegetarians world-wide.

Tofu is more known in Asia where it comes in many more shapes. Consistencies may vary from pudding-like to crumbly – to the harder type we consider normal. It is interesting to note that in Asia tofu is a regular ingredient for cooking – not only in meat-free cuisine.

Is tofu healthy?

Nutrients in tofu are worth mentioning. It is rich in protein (ca 16 g/100 g), unsaturated fatty acids, important amino acids, many vitamins (B1, B2, B6 and E) and minerals (like zinc, potassium, calcium, and folic acid). Plus: tofu is low in fat and calories: 100 g tofu contain just ca 70 calories!

Moreover, tofu is gluten-free and cholesterol-free. It is a good protein provider and sportsmen love it not least because it is easily digestible without putting any additional strain on the organism.



DESSERT

For more sweet treats,
please ask for our ice cream menu.

Baked Pineapple

dough baked pineapple rings, garnished with honey and almond slivers, sweetened with a scoop of vanilla ice cream (G1, M, 4)

4,60 €

Max's Smuggler Box for Kids

a box filled with delicious chocolate and vanilla ice cream and a little surprise under the double box bottom (M, 4)

3,30 €

Lychee Cup

a scoop of vanilla ice cream topped with lychees in sweet syrup and whipped cream (M, 4)

4,90 €

Baked Ice

a scoop of vanilla ice cream, in a coconut dough crust with fruit, whipped cream and strawberry sauce (G1, M)

5,90 €

Baked Banana

dough baked banana, garnished with honey and almond slivers, sweetened with a scoop of vanilla ice cream (G1, M, 4)

4,60 €

Apple Strudel with Ice Cream

warm apple strudel with a scoop of bourbon vanilla ice cream with whipped cream, garnished with almond flakes and powdered sugar (MG1, M, 4)

4,50 €

Tartufo Classico

Italian ice cream specialty with a core made of finest chocolate, wrapped in delicate chocolate and zabaione ice cream (M, 4)

3,90 €

Coupe Denmark

three scoops of bourbon vanilla ice cream with whipped cream and plenty of chocolate sauce (M, 4)

4,60 €

Premium Piña Colada

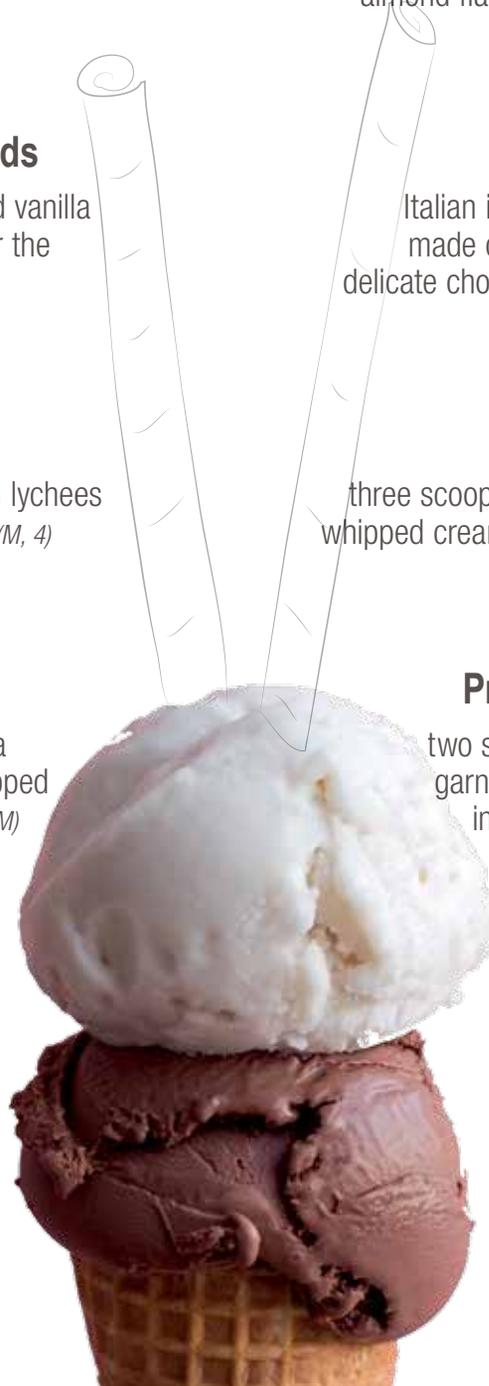
two scoops of coconut ice cream, garnished with pineapple pieces, in coconut milk mixed with pineapple juice (M)

4,90 €

Yogurt Cup

mixed berries on two scoops of yogurt ice cream (M)

3,90 €



EXTRAS

181 **Fried Noodles** (G1, So)

2,90 €

182 **Fried Sweet Potato**

3,50 €

183 **French Fries** (G1)

not very Asian – and much desired 😊

2,90 €

184 **Steamed Rice** (bowl)

1,50 €

185 **Extra Sauce** (bowl)

sweet sour, Cantonese, Hong Kong (Hoisin),
peanut, curry, chili (sweet)

1,50 €

ALLERGENS & ADDITIVES

ALLERGENS

G gluten G1 wheat
G2 rye G3 barley
G4 oats G5 spelt
G6 lamut G7 hybrid strains
K crustaceans and products
E eggs and products
Er peanuts
F fish/seafood and products
So soy and products
M milk and products / lactose
M1 with lactose

Sf nuts
Sf1 almonds Sf2 hazelnuts
Sf3 walnuts Sf4 cashew nuts
Sf5 pecan Sf6 brazil nuts
Sf7 pistachios Sf8 macadamia
nuts
Se celery and products
Sf mustard and products
Ses sesame seeds & products
Sd sulfur dioxide and sulfites
L lupine and products
W molluscs e.g. snails,
shellfish, calamari

ADDITIVES

1 preservatives
2 antioxidant
3 flavor enhancer
4 dye
5 sweeteners
6 with a sugar type
and sweeteners
7 contains phenylalanine
source
8 table-top sweets
9 waxed
(eg apple, pear, melon)
10 sulphuretted
11 blackened
12 phosphate
13 nitrate
15 nitrate and nitrite pickling salt
16 can have a laxative effect if
consumed to excess
17 quinine
18 caffeine

WORTH KNOWING ABOUT THE CHINESE CUISINE

The Chinese are supposed to have invented the noodle and Marco Polo is said to have brought the noodle to Europe. Unfortunately, this story is hard to verify ... Right or wrong – the rice-noodle equator “separates” China even today: Noodles are preferred in the North and rice in the South.

We Germans love to trace Sauerkraut (pickled cabbage) back to the Germans. Did you know that workers building the Great Wall of China mixed cabbage and rice wine – that Sauerkraut consequently was known in Ancient China? The Mongols might have brought it to the Western world.

The Chinese prefer to cut everything into small pieces. Why? This goes back to energy being scarce. People there are many in China, but only little firewood. Small pieces just need less time to cook.

Chinese dishes receive wonderfully poetic names: „Dragon And Tiger Fight“, for example, is a ragout of snake and cat meat – one of the dishes people in the Western world would not easily accept.

You may also come across dishes with rats, scorpions, jellyfish or water beetles – but not on our menu. At the Emperor’s Court five venerable arts were in high esteem: Writing Poetry, Ink Painting, Calligraphy, Intriguing and Cooking.

Yuan Mei, a Chinese poet and author of the Suiyuan shidan (a famous Chinese cook book) states in this book: “One shall use many of the expensive ingredients and only little of the cheap ingredients.” This is a rule we follow.

And did you know that Chop Suey is not a classical Chinese dish, but originated in the United States? A bit of the Far East is everywhere, see?

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