

# 麗華 飯店

ENGLISH MENU

RESTAURANG

**LAI-WA**

Etabl. 1975

Storgatan 11, 411 24 Göteborg

Tel. 031 - 711 02 39, 13 12 98

## Starters

1 Chicken soup	60:-
2 Spring roll (with pork)	65:-
3 Gyoza (dumplings with pork)	75:-
B1 Wonton soup	75:-
B2 Peking soup (hot & sour)	70:-
B3 Fried shrimps in garlicsalt	75:-

## Main Courses

### Seafood

	(Prawn size) Large/Regular
4 Deep-fried prawns (sweet & sour, curry or mushroom sauce)	180/160:-
5 Prawns with vegetables	180/160:-
6 Prawns in curry	180/160:-
7 Prawns in black bean sauce	180/160:-
8 Prawns with tomatoes	180/160:-
42 Prawns in satey sauce	180/160:-
43 Prawns with black pepper	180/160:-
9 Deep-fried squid (sweet & sour, curry or mushroom sauce)	150:-
10 Squid with vegetables	150:-
11 Squid in black bean sauce	150:-
41 Squid in satey sauce	150:-
12 Deep-fried fish (sweet & sour, curry or mushroom sauce)	150:-

### Pork

13 Chop Shey (squid, chicken, shrimps, Char Siu and vegetables)	150:-
14 Pork with vegetables	145:-
15 Deep-fried pork in sweet & sour sauce	145:-
16 Spareribs in black bean sauce (Chinese specialty)	155:-

### Chicken

27 Chicken with mushrooms	145:-
28 Chicken in curry	145:-
29 Chicken in black bean sauce	145:-
30 Chicken with (cashew)nuts	155:-
31 Chicken with black pepper	145:-
32 Deep-fried chicken (sweet & sour, curry or mushroom sauce)	145:-
33 Chicken with pineapple	145:-
49 Chicken in satey sauce	145:-

## Beef

18 Beef with vegetables	145:-
19 Beef with leek	145:-
20 Beef with onion	145:-
21 Beef in curry	145:-
22 Beef with bamboo shoots	145:-
23 Beef with black pepper	145:-
25 Beef in black bean sauce	145:-
26 Beef with tomatoes	145:-
46 Beef with pineapple	145:-
47 Beef in satey sauce	145:-

## Rice & Noodles

34 Fried rice with beef	135:-
35 Fried rice with shrimps	145:-
36 Fried rice with chicken	135:-
37 Lai-Wa fried rice (with shrimps, chicken and Char Siu)	145:-
38 Singapore rice noodles (thin rice noodles with shrimps, Char Siu, vegetables and curry)	145:-
39 Canton noodles (wide noodles with soysauce with <b>beef, shrimps or chicken</b> )	145:-
40 Fried Chinese egg noodles (with <b>beef, shrimps or chicken</b> )	145:-
A39 Chow Mein (stir-fried egg noodles with soy sauce with <b>beef, shrimps or chicken</b> )	145:-
A38 Wonton noodle soup	160:-
A25 Noodle soup with beef brisket	165:-
A26 Noodle soup with Char Siu	155:-

## Extras

Shared dish	25:-
Extra sauce (sweet&sour/curry/mushroom)	15:-
Extra satey sauce	20:-
Extra vegetables/meat	10/20:-
Cashewnuts	20:-
Prawn crackers	30:-
Fried rice/noodles (instead of rice)	35:-

*Dishes could be made spicy if desired, or adapted to allergies, ask our staff.*

## Vegetarian Starters

V1 Vegetarian spring roll	65:-
V2 Vegetable soup	60:-
V3 Vegetarian Peking soup (hot & sour)	70:-
V4 Vegetarian Tofu soup	70:-

## Vegetarian Main Courses

V7 Stir-fried vegetables Plain B. Black beansauce C. Curry sauce D. Sweet & sour sauce E. Soy sauce	135:-
V8 Stir-fried vegetables in satey sauce	145:-
V9 Stir-fried vegetables and Tofu "Sze Chuan"	150:-
V10 Hong Siu Tofu (deep-fried Tofu with Chinese mushrooms in soy sauce)	150:-
V11 Fried rice with vegetables and egg	135:-
V12 Chow Mein (stir-fried egg noodles with vegetables and egg in soy sauce)	145:-
V13 "Buddhist Temple Pot" (stir-fried exotic vegetables like Chinese "Wood-Ear fungi", baby corn, enoki, water chestnuts, ginger, Napa cabbage etc. on glass noodles in soy sauce)	155:-
V14 Vegetarian Wok in satey sauce (mixed vegetables in spicy satey sauce on glass noodles, served in a wok)	150:-
V15 Vegetarian Noodle soup	150:-
V16 Vegetarian Mapo Tofu	155:-

## Chef's Recommendations

51 Chicken skewers (with satey sauce)	160:-
B5 Beef in oyster sauce (with ginger and leek)	155:-
B7 Beef with broccoli	155:-
B8 Beef brisket in aniseed sauce	175:-
B10 Panfried chicken in garlicsalt	170:-
B11 Lemon chicken	170:-
B12 Chicken "Sze Chuan"	155:-
B13 Shrimps "Sze Chuan"	165:-
B14 Sweet & sour prawns in Cantonese style	185:-
B15 Deep-fried duck with pineapple	170:-
B16 Stewed duck with Chinese mushrooms	170:-
B17 Beijing style spareribs (spareribs in chinese vinegar sauce)	170:-
B18 Sweet & sour spareribs in Cantonese style	170:-
B19 Char Siu (barbeque pork) with broccoli	165:-
B20 Tofu pot (Tofu, shrimps, Chicken, Char Siu, squid, fishballs and vegetables)	165:-
B21 Chicken with Chinese mushrooms in oyster sauce	165:-
B22 "Tsuen Pao" seafood (stir-fried in hot and sweet bean paste sauce)	170:-
B23 Beef à la Peking (crispy deep-fried beef in hot and sour sauce)	170:-
B24 Sweet & sour fish in Cantonese style	170:-
B25 Cod cheeks in oyster sauce (w. bones)	160:-

## Desserts

56 Liquor marinated raspberry with vanilla ice-cream	70:-
58 Ice-cream with chocolate sauce	55:-
60 Deep-fried apple with ice-cream	65:-
62 Deep-fried banana with ice-cream	65:-
64 Deep-fried pineapple with ice- cream	65:-
66 Deep-fried "Snowball" with fresh fruits, jam and cream	80:-

## "Dinner in China"

Price 230:-/pers.

Served every day until 20.00

### Starter

Chicken soup or Spring roll

### Main course

Choice from main course menu  
(Not from Chef's recommendations)

### Dessert

Deep-fried banana with ice-cream