

Asian Tapas

Kimchi

60:-
Korean chili fermented cabbage (not vegan)
Koreansk chili fermenterad kinakål (inte vegan)

Cucumber salad

55:-
Pickled cucumber with sesame.

Pickled Daikon

60:-
White radish with a hint of chili

Chinese spicy potato salad

60:-
Shredded potato with our own made aromatic chili-sichuan oil

Edamame

60:-
Steamed green soybeans with sea salt
Ångkokta sojabönor med havssalt

Garlic-chili Edamame *Favorit*

70:-
Green soybeans with garlic & chili
Sojabönor med vitlök och chili

Goma wakame

60:-
Seaweed salad
Sjögrässallad

Pak Choi

80:-
Stir-fried pak choi with chopped garlic.
Wokad pak choi med hackad vitlök.

Cai Xin *Favorit*

90:-
A leafy vegetable, blanched with garlic oyster sauce

Egg Fried rice *Favorit*

45:-
Fried rice with and egg

White rice

30:-
Steamed jasmin rice

Vegetarian spring rolls

70:-

Deep-fried vegetarian spring rolls with sweet chili dip

Friterad vegetariska vårrullar med sweet chili

Chả giò *Favorit*

100:-

Fried spring rolls rolled with rice paper and stuffed with pork, shrimp, noodles and vegetables

Chả giò ré

100:-

Fried spring rolls rolled with rice paper and stuffed with shrimp, crab, rice noodles and vegetables

Pork/chicken/tofu Gyoza

105:-

Fried dumplings filled with protein of your choice and vegetables.

Spicy lime chicken *Favorit*

105:-

Deep-fried chicken thigh with spicy oyster sauce, hint of lime

Karaage

95:-

Deep-fried chicken thigh served with yum yum sauce

Hong Sao Rou

140:-

Mao's big dream for the people
Red braised pork belly (Lots of fat)

Pork and shrimp wonton in chili oil

115:-

The name says it all.

Tiger prawns Garlic chili

130:-

Stir-fried prawns(peeled) with garlic & chili

Creamy crispy prawn *Favorit*

130:-

Deep fried scampi with sweet potato with a creamy garlic sauce.

Tuna Crispy rice

135:-

Deep-fried rice nigiri with chili-mayo tuna mix

We recommend 3 tapas per person.
Of course, you can share the tapas dishes.
Sharing is caring

Let us know about your allergies / Låt oss veta om dina allergier

Dim Sum

Ha Gao (Steamed Shrimp Dumplings) 89:-

Juicy shrimp encased in a translucent wrapper, steamed to perfection. A dim sum classic, served in portions of four.

Siu Mai (Pork Dumplings) 79:-

Savory pork and shrimp filling in a thin, open-topped wrapper, steamed to juicy perfection. A beloved dim sum staple, served in portions of four.

Nai Wong Bao (Custard Buns) 89:-

Soft, steamed buns filled with sweet, creamy custard. A delightful end to your dim sum experience, served in portions of four.

Char Siu Bao (BBQ Pork Buns) 69:-

Tender, sweet and savory BBQ pork encased in a fluffy, steamed bun. A must-try dim sum classic, served in portions of two.

Black bean ribs 89:-

Juicy pork ribs steamed with fermented black beans and chili for a flavorful, slightly spicy kick.

Ham Sui Gok (Fried Glutinous Dumplings) 75:-

Crispy, golden dumplings with a chewy glutinous rice exterior, filled with a savory mixture of minced pork and vegetables. A delightful contrast of textures, served in portions of two.

Can't Decide? Let Us Craft Your Perfect Pairing!

Let us tailor a set menu, perfectly suited to your tastes. Just ask, and enjoy a handpicked culinary journey together.

Special

WÄNG's Roast Duck

345:- /person, at least 2 persons

Prepped for 72 half duck. It comes with julienned leek and cucumber, pancakes to wrap it with, and of course a hoisin sauce to spread on the pancake.

Fish of Day

Ask for more info and price.

Vegan? Ask for vegan options/ Vegan? Fråga efter vegansk alternativ
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Supper

Gai pad med mamuang 205:-

Stir-fried chicken with vegetables in Wäng's special oyster sauce. Topped with roasted cashew nuts and served with rice.

Pad thai gai *Favorit* 205:-

Fried rice noodles with chicken, egg, vegetables, crushed peanuts, lime and chili flakes.

Gaeng ped nuea 245:-

Red curry with coconut milk, beef and vegetables. Served with rice.

Dolsot bibimbap *Favorit* 225:-

A korean national dish with beef, rice, egg and vegetables. Served in a sizzling stone bowl with Wäng's special gochujang.

Kimchi chigae 225:-

Korean kimchi, tofu casserole with porkbelly, served with rice

Spicy Singapore fried rice 225:-

Fried rice spiced with curry and turmeric with chicken, beef, prawns, chopped vegetables and sunny side egg.

Favorit

Sichuan Tenderloin 340:-

Tenderloin with bean sprouts in sichuan-chili oil, served with rice.

Mapo Tofu 260:-

Soft tofu and spicy ground pork in a bold sichuan peppercorn sauce. A spicy, savoury delight.

Phô 205:-

Our take on the vietnamese noodle soup, long cook beef topped with bean sprouts, coriander & mint.

Buncha 195:-

Vietnamese rice noodle salad with own made chicken meatballs, topped with roasted onions, peanuts & chili-lime fish sauce on the side.

Poke Salmon 195:-

Bowl with sushi rice, mixsalad and salmon with chili mayo and sesamedressing
*Toppings may vary



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