

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	65:-
2 Spring roll (with pork)	70:-
3 Gyoza (dumplings with pork)	80:-
B1 Wonton soup	80:-
B2 Peking soup (hot & sour)	75:-
B3 Fried shrimps in garlicsalt	80:-

Main Courses

Seafood

4 Deep-fried prawns (sweet & sour, curry or mushroom sauce)	180:-
5 Prawns with vegetables	180:-
6 Prawns in curry	180:-
7 Prawns in black bean sauce	180:-
8 Prawns with tomatoes	180:-
42 Prawns in satey sauce	180:-
43 Prawns with black pepper	180:-
9 Deep-fried squid (sweet & sour, curry or mushroom sauce)	175:-
10 Squid with vegetables	175:-
11 Squid in black bean sauce	175:-
41 Squid in satey sauce	175:-
12 Deep-fried fish (sweet & sour, curry or mushroom sauce)	175:-

Pork

13 Chop Shey (squid, chicken, shrimps, Char Siu/barbeque pork and vegetables)	175:-
14 Pork with vegetables	165:-
15 Deep-fried pork in sweet & sour sauce	165:-
16 Spareribs in black bean sauce (Chinese specialty)	170:-

Chicken

27 Chicken with mushrooms	165:-
28 Chicken in curry	165:-
29 Chicken in black bean sauce	165:-
30 Chicken with (cashew)nuts	175:-
31 Chicken with black pepper	165:-
32 Deep-fried chicken (sweet & sour, curry or mushroom sauce)	165:-
33 Chicken with pineapple	165:-
49 Chicken in satey sauce	165:-

Beef

18 Beef with vegetables	175:-
19 Beef with leek	175:-
20 Beef with onion	175:-
21 Beef in curry	175:-
22 Beef with bamboo shoots	175:-
23 Beef with black pepper	175:-
25 Beef in black bean sauce	175:-
26 Beef with tomatoes	175:-
46 Beef with pineapple	175:-
47 Beef in satey sauce	175:-

Rice & Noodles

34 Fried rice with beef	160:-
35 Fried rice with shrimps	165:-
36 Fried rice with chicken	155:-
37 Lai-Wa fried rice (with shrimps, chicken and Char Siu/bbq pork)	165:-
38 Singapore rice noodles (thin rice noodles with shrimps, Char Siu/ bbq pork, vegetables and curry)	170:-
39 Canton noodles (wide noodles with soysauce with beef, shrimps or chicken)	170:-
40 Fried Chinese egg noodles (with beef, shrimps or chicken)	170:-
A39 Chow Mein (stir-fried egg noodles with soy sauce with beef, shrimps or chicken)	170:-
A38 Wonton noodle soup	175:-
A25 Noodle soup with beef brisket	180:-
A26 Noodle soup with Char Siu	175:-

Extras

Shared dish	30:-
Extra sauce (sweet&sour/curry)	20:-
Extra satey sauce	25:-
Extra vegetables/meat	20/30:-
Cashewnuts	25:-
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	70:-
V2 Vegetable soup	65:-
V3 Vegetarian Peking soup (hot & sour)	75:-
V4 Vegetarian Tofu soup	75:-

Vegetarian Main Courses

V7 Stir-fried vegetables Plain B. Black bean sauce C. Curry sauce D. Sweet & sour sauce E. Soy sauce	155:-
V8 Stir-fried vegetables in satey sauce	160:-
V9 Stir-fried vegetables and Tofu "Sze Chuan"	165:-
V10 Hong Siu Tofu (deep-fried Tofu with Chinese mushrooms in soy sauce)	165:-
V11 Fried rice with vegetables and egg	155:-
V12 Chow Mein (stir-fried egg noodles with vegetables and egg in soy sauce)	160:-
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)	170:-
V14 Vegetarian Wok in satey sauce (mixed vegetables in spicy satey sauce on glass noodles, served in a wok)	165:-
V15 Vegetarian Noodle soup	165:-
V16 Vegetarian Mapo Tofu	165:-

Chef's Recommendations

51 Chicken skewers (with satey sauce)	175:-
B5 Beef in oyster sauce (with ginger and leek)	180:-
B7 Beef with broccoli	180:-
B8 Beef brisket in aniseed sauce	190:-
B10 Panfried chicken in garlicsalt	180:-
B11 Lemon chicken	180:-
B12 Chicken "Sze Chuan"	175:-
B13 Shrimps "Sze Chuan"	180:-
B14 Sweet & sour prawns in Cantonese style	195:-
B15 Deep-fried duck with pineapple	185:-
B16 Stewed duck with Chinese mushrooms	185:-
B17 Beijing style spareribs (spareribs in chinese vinegar sauce)	180:-
B18 Sweet & sour spareribs in Cantonese style	180:-
B19 Char Siu with broccoli (barbeque pork)	180:-
B20 Tofu pot (Tofu, shrimps, Chicken, Char Siu, squid, fishballs and vegetables)	180:-
B21 Chicken with Chinese mushrooms in oyster sauce	180:-
B22 "Tsuen Pao" seafood (stir-fried in hot and sweet bean paste sauce)	185:-
B23 Beef à la Peking (crispy deep-fried beef in hot and sour sauce)	185:-
B24 Sweet & sour fish in Cantonese style	185:-
B25 Cod cheeks in oyster sauce (w. bones)	180:-

Desserts

56 Liquor marinated raspberry with vanilla ice cream	75:-
58 Ice-cream with chocolate sauce	65:-
60 Deep-fried apple with ice cream	70:-
62 Deep-fried banana with ice cream	70:-
64 Deep-fried pineapple with ice cream	70:-
66 Deep-fried "Snow ball" with fresh fruits, jam and cream	90:-

"Dinner in China"

Price 255:-/ 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