

RICE, NOODLES & SIDES

Especially made to be the perfect companion to our main courses.
Made to share using the freshest & most fragrant ingredients to compliment your main course yet not over power them

101. Steamed Jasmine White Rice	3,40
102. Egg Fried Rice	3,65
103. Egg Fried Rice with Ginger & Spring Onion	4,15
104. Young Chow Fried Rice (Char Siu, peas, small shrimp)	6,25
105. Emperor Rice Diced chicken, sirloin steak cubes, diced king prawns & peas	8,05
106. Plain Egg Noodles with Egg & Sesame Oil	4,70
107. Egg Noodles with Mixed Oriental Greens Julienne vegetables & bean sprouts	7,30
108. Classic Chicken Chow Mein Noodles Diced chicken breast, julienne vegetables & bean sprouts	9,90
109. Classic Singapore Vermicelli Fragrant & spicy, diced king prawns. Sliced char siu, bean sprouts julienne vegetables, sprinkled curry & pepper powder	9,90
110. Imperial Chow Mein Noodles Chicken, sirloin steak cubes, diced king prawns, julienne vegetables & bean sprouts	14,55
111. Mixed Vegetable White Wine Chop Suey A light white wine & garlic chop suey dish finished with a touch of oriental greens, bean sprouts, crunchy bamboo & water chestnuts	7,30
112. Spicy Szechuan Mixed Greens & Tofu Pak Choi, Gai Lan, asparagus & runner beans all stir fried in a spicy Szechuan sauce. Sprinkled with white sesame seeds	9,90
113. Bowl of Chips	3,40
ORIENTAL GREENS Choice of seasoned crunchy oriental & mixed greens	
115. Pak Choi (Chinese cabbage)	6,80
116. Mixed Broccoli. Gai Lan (Chinese broccoli) & field broccoli	6,80
117. Asparagus & Runner Beans	6,80

Served with a choice of sauce: **a)** Garlic & Ginger **b)** Oyster Sauce

IMPERIAL BANQUETS

(All emperor banquets include a choice of boiled or egg fried rice)
(Please note there will be an additional charge of 20€ for any lobster dishes ordered)

FOR 2 PERSONS - per person - 25,50€

Hot & sour soup
or
Chicken & sweet corn soup

Spare ribs in capital sauce
Spring rolls
Crispy wan ton
or
Crispy duck with pancakes

Please select
1 classic stir fry &
1 Chef Imperial dish
from our menu

FOR 3 PERSONS - per person - 25,50€

Hot & sour soup
or
Chicken & sweet corn soup

Spare ribs in capital sauce
Spring rolls
Crispy wan ton

Crispy duck with pancakes

Please select
2 classic stir fry's &
1 Chef Imperial dish
from our menu

FOR 4 PERSONS OR MORE - per person - 26,00€

Hot & sour soup **or** Chicken & sweet corn soup

Spare ribs in capital sauce
Spring rolls
Crispy wan ton

Crispy duck with pancakes

Please select
2 classic stir fry's &
2 Chef Imperial dishes from our menu
this menu includes young chow fried rice

I.G.I.C not included

IMPERIAL TAI PAN SUSHI MENU

(Daytime: 14.00 - 16.00 h - Evening: 19.00 - 23.30 h.)

SET MORIWASE MENU

201. Nigiri Sushi Moriwase (6 pieces for 1 person) A selection of our finest sushi on bed of rice	13,55
202. Sashimi Moriwase (4 variations for 1 person) A selection of our finest sashimi cuts	16,65
203. Sushi & Sashimi Moriwase (10 pieces for 1 person) Our finest sushi, sashimi & kappa maki	18,75
204. Shogun Moriwase (26 pieces for 2 persons) Our finest sushi, sashimi & fruto maki	36,50
205. Imperial Tai Pan Moriwase (for 2 persons) Our finest chef signature sushi, sashimi & maki rolls	50,95

NIGUIRI & SASHIMI

(Slices of raw fish on a bed of rice)

(Slices of raw fish)

	(2) Niguri	Sashimi
Maguro - Tuna	210. 4,70	215. 10,15
Sake - Salmon	211. 4,70	216. 7,80
Unabi - Smoked Eel	212. 4,70	217. 10,15
Suzuki - Sea Bass	213. 4,45	218. 10,15
Kurodai - Sea Bream	214. 4,45	219. 9,65
Tomago - Omelette	220. 4,20	
Ebi - Boiled Prawns	221. 3,90	
Amaebi - Sweet Prawns	222. 4,70	
Ikura - Salmon Roe Eggs	223. 5,50	

NORIMAKI

(Sliced rice seaweed rolls with seafood & vegetables)

	NoriMaki (Roll)
Kappa Maki - Cucumber & sesame seeds	230. 4,95
Tekka Maki - Tuna	231. 6,50
Sake Maki - Salmon	232. 5,95
California Maki - Crab surimi, avocado & prawns	233. 10,70
Fruto Maki - Avocado, cucumber, egg & crab surimi	234. 10,70

IMPERIAL CHEFS SIGNATURE SUSHI

	(2) Large Niguri	Sashimi Carpaccio
Seabream with truffle oil & flyfish roe	240. 7,30	245. 12,50
Seared tuna with sesame oil & spring onion	241. 6,25	246. 11,45
Seared salmon with truffle oil & flyfish roe	242. 7,30	247. 11,95
Eel with avocado & sesame seeds	243. 5,75	248. 9,90

TARTARE & CEVICHE

260. Spicy salmon with salmon eggs & light soy	10,95
261. Tuna, sesame seed oil, lime & light soy	11,45
262. Sea Bass, spring onion, lime & light soy	10,95

SASHIMI PARCELS (2)

264. SeaBass wrapped around king prawn crunchy tempura flakes mayo & flyfish roe	9,40
265. SeaBream wrapped around crunchy asparagus tempura flakes, sesame seed & sourcream	7,30
266. Salmon wrapped around avocado with sour cream & salmon eggs	7,30
267. Tuna wrapped around cucumber & spicy omelette	8,35

IMPERIAL CHEFS SIGNATURE MAKI

(These are generous sized rolls)

270. Crunchy Roll - Whole crispy tempura coated king prawn, cucumber and avocado topped with wasabi mayo	15,60
271. Torched Maki - An inside out roll with king prawn & crunchy asparagus topped with sashimi tuna then layered with wasabi mayo, blowtorched & seared topped with crunchy spring onion	15,60
272. 88 Dragon Salmon Roll - Signature dish taken from our sister Restaurant 88 in La Caleta. Light omelette, layers of salmon sashimi covered with a seared crust blowtorched to perfection	15,60



I.G.I.C not included

IMPERIAL TAI-PAN RESTAURANT

GOURMET CHINESE SUSHI & TEPPANYAKI

SOUPS

(Our chefs have selected the very best traditional Chinese recipes)

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| 03. | Slowboat Chicken & Sweet Corn Soup
Flavoursome with diced chicken & sweet corn | 6,25 |
| 04. | Hot & Sour Soup
The classic spicy sour soup with Char Siu pork & diced king prawn | 6,50 |
| 05. | Chicken Birdnest Soup
Sliced chicken breast layered on a bed of thin egg noodle, poached egg & shitake mushroom | 6,80 |
| 06. | Classic Wanton & Char Siu Soup
A light clear peppered soup with seasoned diced chicken wan tons & sliced char siu | 6,25 |
| 07. | Chinese Mushroom & Vegetable Broth
A thick deep broth with diced vegetables & shitake mushrooms | 6,25 |
| 08. | Seafood Treasure Soup
A deep rich broth made with lobster stock, diced scallops, hake, king prawns & mussels | 8,30 |
| 09. | Basket of Prawn Crackers | 3,15 |

TRADITIONAL STARTERS

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| 20. | Chinese Salad
Fresh seasonal salad leaves with pineapple in light soy & sour vinaigrette | 6,25 |
| 21. | Duck Salad
Aromatic duck on a bed of chinese mixed greens, pak choi & water chestnuts drizzled in our hoi sin & rice wine vinegar dressing | 9,00 |
| 22. | Crispy Aromatic Duck (for 2 people)
Half a shredded fragrant duck served with traditional julienne vegetables, pancakes & hoi sin sauce | 17,90 |
| 23. | Crispy Spring Rolls
Diced pork with seasoned shredded vegetables wrapped in a crispy pastry | 6,50 |
| 24. | Crispy Vegetable Spring Roll
Seasoned shredded vegetables wrapped in a crispy pastry | 6,25 |
| 25. | Jasmine Infused 5 Spice Salt & Peppercorn Chicken Wings
Tender chicken wings infused with jasmine, seasoned in our vibrant 5 spice stir fried with diced chillies, peppers, onion & spring onions | 8,90 |
| 26. | Char Siu Honey Roast Rack of Ribs
Tender slow roast rack of ribs in a char siu marinade Served coated in a honey roast sauce glaze & sesame seeds | 8,90 |
| 27. | 5 Spice Salt & Peppercorn Ribs
Tender long pork ribs seasoned with our vibrant 5 spice stir fried with diced chillies, peppers, onion & spring onions | 9,40 |
| 28. | Spare Ribs in Capital Sauce (Contains traces of nuts)
Tender long pork ribs in a fruity BBQ style sauce | 9,40 |
| 29. | 5 Spice Salt & Peppercorn King Prawns Tempura
Large king prawn tempura seasoned with vibrant 5 spice & black pepper | 14,85 |
| 31. | Fresh Steamed Queen Scallops in a choice of perfectly chosen toppings
a) Ginger & spring onion b) Spicy black bean sauce with vermicelli | 14,10 |
| 32. | Crispy Wan Ton Parcels
Crispy parcels of minced chicken, ginger, spring onions & chinese herbs | 5,75 |
| 33. | Sesame King Prawn Toast
Finely minced king prawns lightly fried & seasoned with garlic, ginger & herbs layered on toast topped with sesame seeds | 9,40 |
| 34. | Teppanyaki Imperial Hors D'oeuvres (for 2 people or more) <small>Per Person</small>
Spare ribs in capital sauce, spring rolls, sesame king prawn toast, duck salad & crispy shanghai balls | 11,20 |

DIM SUM

(Little touch of the heart)

These traditional tapas style baskets of bite sized delicacies are perfect for sharing...

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| 42. | Crispy Shanghai Balls
Shredded cabbage, finely minced pork, ginger, 5 spice, garlic & herbs steamed then fried until crispy. Served with a duo of dipping sauces | 7,30 |
| 43. | Har Kao
Translucent steamed dumplings of sweet prawn with finely diced onion & sesame oil | 6,00 |
| 44. | Siu Mai
Steamed pork & prawn dumplings seasoned with ginger, spring onion & finely chopped chinese black mushroom | 6,00 |
| 45. | War Tip
Traditional dumplings from the north of china filled with sweet cabbage & seasoned pork steamed then shallow fried | 6,00 |
| 46. | Muo Gu Ji Chicken
Steamed then fried dumplings with diced chicken, shitake mushrooms & oriental herbs | 6,00 |
| 47. | 8 Piece Mixed Dim Sum sharing basket (for 2 people)
Har kao, siu mai, war tip & muo gu ji | 13,50 |

I.G.I.C not included

CLASSICS

(We prepare these famous traditional dishes with the greatest of care. Simply select your preferred meat or seafood & one of our perfected sauces to accompany it... There are 108 possible combinations between our meats, seafoods & sauces. For our recommendations please do not hesitate to ask our helpful & knowledgeable staff)

...SIMPLY SELECT YOUR CHOSEN INGREDIENT THEN ADD IT TO YOUR PREFERRED CHOICE OF SAUCE

POULTRY & MEATS:

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|-----|---------------------------------|-------|-----|--------------------------------|-------|
| 60. | Chicken Breast Sliced | 8,70 | 64. | Aromatic Duck Breast | 13,50 |
| 61. | Top grade Skirt Steak | 12,25 | 65. | Chicken (crispy coated) | 9,00 |
| 63. | Char Siu Roast Pork Loin | 8,30 | | | |

SEAFOOD:

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|-----|---------------------------------------|-------|-----|-----------------|-------|
| 67. | King Prawns - Large | 14,20 | 69. | Scallops | 15,10 |
| 68. | King Prawns - (tempura coated) | 14,50 | | | |

VEGETARIAN:

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|-----|--------------------------|------|-----|----------------------|------|
| 70. | Crispy Fried Tofu | 9,50 | 71. | Blanched Tofu | 9,40 |
|-----|--------------------------|------|-----|----------------------|------|

SAUCES

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| A. | Sweet & Sour Sauce with Pineapple
Unarguably the two most compatible flavours make this traditional velvety smooth & very popular sauce.
<i>We serve this with diced tomato, onion, green peppers & pineapple</i> |
| B. | Curry Sauce
Spicy and fragrant, a family recipe from slowboat master chef Tiak Boh Ng. Rich, thick & aromatic with a special blend of over 14 ingredients.
<i>We serve this with diced cabbage, onions, peas & mushrooms</i> |
| C. | Black Bean Sauce with Green Pepper
The rich saltiness of the black bean creates this thick, deeply flavoursome & unique sauce.
<i>We serve with crunchy green peppers, julienne carrots, diced onion & a hint of spice</i> |
| D. | Cantonese Sauce
An oriental twist on western barbecue sauce which is less sweet with a zesty hint to complete this velvety sauce.
<i>We serve this with julienne cut onions, peas & pak choi leaves (Chinese cabbage)</i> |
| E. | Black Pepper Sauce (served on a sizzling hot plate)
The combination of the warmth of white pepper and the spicy bite of the black pepper make for this delicately perfumed yet exciting sauce
<i>We serve this with julienne sliced onion & green peppers and broccoli</i> |
| F. | Szechuan Pepper Sauce with Cashew Nuts
A fragrant blend of tingling spices are the basis to this warm & exciting sauce, with a mixture of peppers and chillies for the famous distinctive after bite.
<i>We serve this with julienne red peppers and onion, crispy cashew nuts, fresh chillies and topped with ground Szechuan peppers</i> |
| G. | Satay Peanut Sauce
Ground coriander, tamarind and paprika crunchy peanuts are the basis of this lightly spiced sweet fragrant sauce.
<i>We serve this with julienne cut green peppers, onions, carrots & water chestnuts</i> |
| H. | Kung Po Chilli Sauce
A classic spicy sauce from Northern China. The deep heat of the smooth velvety sauce is complimented against the sweet undertones.
<i>We serve this with crunchy celery, diced green peppers, julienne cut carrots & onions</i> |
| I. | Ginger with Spring Onions
Healthy amount of freshly sliced ginger gives this sauce warmth & a uniquely fragrant peppery flavour.
<i>We serve this on a bed of sliced leeks and spring onion</i> |
| J. | Oyster Sauce with Chinese Mushrooms & Bamboo
This is the classic definition of oriental cooking, the richly aromatic oyster sauce is perfectly complimented by the deep flavour of chinese mushrooms & crunchy bamboo.
<i>We serve this with diced carrots, onions, field mushrooms and water chestnuts</i> |
| K. | Tomato, Chilli & Garlic Sauce
A spicy sauce has red & green fresh chillies for added warmth, finely sliced garlic for depth & juicy tomatoes for tangy zestiness
<i>We serve this with diced onions, red & green peppers, water chestnut & bean sprouts</i> |
| L. | White Wine (Chop Suey) with Blanched Oriental Greens
Crunchy Gai Lan (Chinese broccoli) Pak Choi (Chinese cabbage) in a delicate light sauce made with chinese dry white wine with a hint of garlic and ginger, allowing the flavours & crunchiness of the oriental vegetables through in the dish.
<i>We serve this with julienne cut green peppers, onions, carrots & water chestnuts</i> |

I.G.I.C not included

CHEFS IMPERIAL DISHES

(Our chefs have gone to great lengths to create these dishes with the aim to surprise, amaze & delight your taste buds for the ultimate Chinese culinary experience)

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|-----|--|-------|-----|----------------|-------|
| 78. | Shredded Crispy Chilli Beef Skirt | 13,55 | 77. | Chicken | 9,40 |
| | Thinly sliced sirloin steak or chicken in a crispy coating stir fried in a classic spicy sauce with a hint of sweetness with green peppers & onions | | | | |
| 79. | Crispy Seafood Treasure Chow Mein | | | | 17,75 |
| | Made with a seafood stock, king prawns, fillet of hake, scallops, mussels, Gai Lan, (Chinese broccoli) shitake mushrooms, julienne vegetables & bean sprouts | | | | |
| 80. | Steamed Sea Bass with Ginger & Spring Onion (Cantonese style) | | | | 17,75 |
| | Whole sea bass topped with julienne cut fresh ginger & spring onion finished with a light soy dressing | | | | |
| 81. | Tempura Coated Sea Bass in a Rich Spicy Black Bean Sauce Served on a Bed of Rice | | | | 17,95 |
| | Crispy coated in tempura batter to perfectly steam the fish within. Placed on a bed of white rice to compliment the thick rich yet slightly spicy sauce. | | | | |
| 82. | Whole Steamed Sea Bass in a Light Oyster Sauce & Ginger Glaze | | | | 17,95 |
| | A whole fresh sea bass served in a delicate glaze made with oyster sauce, served with fresh ginger for warmth & fragrance | | | | |
| 83. | Fillet Steak with Red Wine & Black Pepper Reduction | | | | 16,70 |
| | A decadent rich red wine & black pepper reduction with tender fillet steak, green beans and crunchy cauliflower generously topped off with fresh spring onion | | | | |
| 84. | Fillet Steak with Mixed Oriental Greens | | | | 16,70 |
| | Tender cubes of fillet slowly sautéed with asparagus, chinese broccoli, chinese cabbage & ginger in a light oyster sauce-style gravy | | | | |
| 85. | Fillet Steak in Char Siu Sauce | | | | 16,95 |
| | This silky sauce is made with our rich char siu base, Gai Lan (Chinese broccoli), broccoli, water chestnuts, chopped onions and bean sprouts | | | | |
| 86. | 1/2 Crayfish Lobster Tail with a Light Black Bean & Garlic Sauce | | | | 43,00 |
| | Topped with a combination of fried & minced garlic infused with oil, salty black beans and light soy on a bed of mix veg & egg noodle | | | | |
| 87. | 1/2 Crayfish Lobster Tail in Char Siu Sauce | | | | 43,00 |
| | This silky sauce is made with our rich char siu base, Gai Lan (Chinese broccoli), broccoli, water chestnuts, chopped onions and bean sprouts | | | | |
| 88. | Scallops & Mussels in Black Bean & Asparagus | | | | 16,15 |
| | Delicate Scallops first seared then stir fried with mussels in a rich sauce which is complemented by the crispy asparagus | | | | |
| 89. | Scallops in Char Siu Sauce | | | | 15,65 |
| | This silky sauce is made with our rich char siu base, Gai Lan (Chinese broccoli), broccoli, water chestnuts, chopped onions and bean sprouts | | | | |
| 90. | Crispy Fragrant Duck in Spicy Hoi Sin Ginger Sauce | | | | 17,75 |
| | A deep rich hoi sin sauce with a hint of ginger & light spicy after bite, stir fried with pak choi, water chestnuts & chinese mushrooms generously layered over half a crispy duck | | | | |
| 91. | Crispy Fragrant Duck with Red Wine & Black Pepper Reduction | | | | 17,75 |
| | A decadent rich red wine & black pepper reduction layered over half crispy duck, green beans and crunchy cauliflower generously topped off with fresh spring onion | | | | |
| 92. | Crispy fragrant Duck in Orange Sauce | | | | 17,75 |
| | A chinese twist on duck a l'orange a velvety rich orange sauce perfectly complimenting the crispy aromatic duck | | | | |

Our dishes may contain some ingredients or traces of allergens. If you have a food allergy or intolerance, please consult our personal. Thank you

I.G.I.C not included