

# A LA CARRE MIEND



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## 小吃 Taiwan Snacks

- M1. 小籠包 *Xiao Long Bao* Dumplings**  (4pcs)   
Homemade ground pork or vegetable broth dumplings (Gluten) 15.-
- M2. 台灣雪花鍋貼 *Taiwan Crispy Gyoza***  (5pcs)   
Homemade pan-fried long dumplings filled with ground pork or vegetable (Gluten) 14.-
- M3. 春捲 *Spring Rolls***  (4pcs)  
Vegetable spring rolls served with sweet chili sauce (Gluten) 8.-
- M4. 刈包 *Gua Bao***   (1pc)  
Taiwan burger - Stewed pork belly or tofu garnished with crushed peanuts, sour pickled cabbage and fresh coriander served in a folded steamed flatbread (Gluten, Peanuts) 9.-
- M5. 蔥油餅 *Scallion Pancake***   
Minced scallion pancake, lightly pan-fried (Gluten) 8.-
- M6. 鹽酥雞 *Popcorn 'Chicken'***  
Coated in tapioca crumbs, deep-fried and seasoned with a characteristic pepper-salt 14.-
- M7. 蝦餃 *DimSum Dumplings*** (4 pcs)  
Steamed dumpling with shrimp filling (Gluten) 12.-

 *These items take time to prepare.*

## 涼菜 Cold Dish

- C1. 涼拌拍黃瓜 *Cucumber Salad***   
Marinated in a sweetened vinegar, garlic and soy nectar, served with fresh chili (Soy) 9.-
- C2. 皮蛋涼拌豆腐 *PiDanTofu***  
Cold dish of silken tofu topped with preserved egg, minced garlic, spring onion, a splash of soy sauce and Chinese vinegar (Soy) 16.-
- C3. 香辣白斬雞 *Chilled Chopped Chicken***   
Sliced chicken on the bone chilled and served with a sauce of soy, sesame, chili, garlic and fresh coriander (Soy) 18.-
- C4. 醉雞 *Drunken Chicken***  
Boneless chicken marinated in Haohsing rice wine, goji berries, ginseng and dried red date 18.-
- C5. 鹽水毛豆 *Edamame***  
Taiwan style salted Edamame marinated in star anise, 9.-

### Allergen Declaration

Some of our meals contain milk, eggs, fish, shellfish, peanuts, sesame, and wheat. For information, please ask our Staff.

### Meat Declaration

Chicken - CH, Poland    Wolfbarsch - France, Greece  
Duck - China    Beef / Pork - CH    Fish - Vietnam, Greece

## 湯類 Soup

### S1. 貢丸湯 Pork Meatball Soup

Ground pork meatballs in a clear pork and chicken broth, served with celery (Soy) 9.-

### S2. 菌菇紅棗養身湯 Healthy Mushroom Soup

A variety of mushrooms with lotus root, goji berries and dried red date 10.-

### S3. 餛飩湯 Wonton Soup

Pork wonton dumplings in served with coriander and chopped vegetables (Gluten) 9.-

### S4. 蔬菜豆腐湯 Tofu and Vegetable Soup

Soft white tofu and green leafy vegetable in a lightly seasoned vegetable broth 7.<sup>50</sup>

## 麵類 Taiwan Noodles

### N1. 紅燒牛肉麵 Taiwanese Beef Noodle Soup (seasonal)

Beef slow-cooked in a tasty beef broth of cinnamon, star anise, soy and satay sauce, served with noodles (Gluten, Soy) 29.-

### N2. 擔仔麵 *Danzai* Noodles

Noodles topped with braised ground pork sauce, green vegetables and a prawn. Usually served in broth but can be served without. Please inform your server. (Prawn) 20.-

### N3. 麻醬麵 Sesame Paste Noodles

Cold noodles with sesame paste, served with fresh cucumber and carrot (Sesame) 16.-

## 熱炒 Taiwan Wok

### 肉類 Meat

### W1. 三杯雞 *San Bei* (Three Cups) Chicken

Classic Taiwanese sauce of soy, rice wine, sesame oil with garlic, ginger, and fresh basil (Soy) 29.-

### W2. 椒麻雞排 Zesty Citrus Spiced Chicken

Deboned chicken coated in tapioca crumbs, deep-fried and served with a lemon, soy, chili, garlic sauce and topped with crushed peanuts (Soy, peanuts) 24.-

### W3. 芋泥香酥鴨 Crispy Taro-Duck

Deboned duck stuffed with Taro and wok-fried 31.-

### W4. 蔥爆牛肉 Wok-fried Beef with Scallions

Beef wok-fried with soy, oyster sauce, and scallions (Soy) 31.-

### W5. 沙茶牛肉炒空心菜 *Shacha* sauce stir fry Beef and Water Spinach

Beef wok-fried with Taiwanese *Shacha* sauce (garlic, ginger, shallots, sesame) and water spinach (Soy) 32.-

### W6. 黑胡椒鐵板牛肉 Teppanyaki Beef with Black Pepper Sauce

Beef wok-fried Teppanyaki style with black pepper sauce (Soy) 31.-

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### W7. 爌肉 Braised Pork Belly Plate

Slices of pork belly sautéed and slow stewed in a tasty broth of cinnamon, star anise, cumin, and liquorice bark, served with Bok Choy (Soy) 26.-

### W8. 麻辣鴨血臭豆腐 MaLa 'Stinky' Tofu 🌶️🌶️

Fermented tofu and duck blood cooked in a rich-flavoured spicy hot pot soup base 36.-

## 海鮮 Seafood

### W9. 鳳梨蝦球 Pineapple Prawns

Prawns rolled in tapioca crumbs, wok-fried, served with pineapple 34.-

### W10. 胡椒蝦 Spicy Pepper Prawns 🌶️🌶️🌶️

Truly pepper spicy dish of prawns wok-fried with green onion, garlic, white and black pepper 36.-

### W11. 三杯系列 (A)明蝦 (B)中卷 *San Bei* Three Cups (A) Prawn or (B) Squid 🌶️

Classic Taiwanese sauce of soy, rice wine, and sesame oil with garlic, ginger, and fresh basil (Soy) (A) Prawn 33.- (B) Squid 29.-

### W12. 清蒸魚 Steamed Whole Fish

Steamed whole fish served with chili, spring onion, ginger and garlic (Soy) 50.-

### W13. 糖醋魚 Sweet and Sour Whole Steamed Fish

Steamed whole fish in Taiwan style homemade tomato-pineapple sweet and sour sauce 50.-

### W14. 清蒸檸檬魚 Zesty Citrus Whole Steamed Fish

Steamed whole fish with lemon, lemon-grass, garlic, fish sauce, chili, coriander 50.-

## 素食 Taiwan Vegi Wok

### V1. 紅燒茄子 Braised Eggplant (with or w/out Ground Pork) 🌱

Eggplant braised and stewed in a sweet and savory sauce with garlic (Soy) 21.<sup>50</sup>

### V2. 蒜炒時蔬 (A) 高麗菜 (B)空心菜 (C) 青江菜 Green Vegetable Wok-fried with Garlic 🌱

Choose from (A) Chinese cabbage (B) Water Spinach (C) Bok Choy 21.<sup>50</sup>

### V3. 三杯系列 (A)杏鮑菇 (B) 豆腐 (C) 素蝦 *San Bei* (A) King Trumpet Mushroom (B) Tofu (C) Vegan 'Prawn' 🌱🌶️

Classic Taiwanese sauce of soy, rice wine, and sesame oil with garlic, ginger, and fresh basil (Soy). Choose from (A) Mushroom 27.- (B) Tofu 24.- (C) Vegan Prawn (Konnyaku) 26.-

### V4. 香酥蛋豆腐 Deep-fried Egg Tofu 🌱

Egg Tofu coated with corn flour and deep-fried, topped with soy, garlic, sesame oil, scallion and a touch of fresh chili (Egg, Soy) 22.-

### V5. 黑胡椒鐵板豆腐 Teppanyaki Tofu with Black Pepper Sauce 🌱🌶️

Tofu wok-fried Teppanyaki style with black pepper sauce (Soy) 29.-

### V6. 蠔油炆冬菇 Mushrooms in vegan Oyster Sauce with green vegetable 🌱 22.<sup>50</sup>

Served with either Bok Choy or broccoli as available.

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## 飯類 Rice

R1. 白飯 Steamed Rice 2.<sup>50</sup>

R2. 滷肉飯 Braised Ground Pork Rice

Pork sautéed and slow stewed in a tasty broth of cinnamon, star anise, cumin, and liquorice bark (Soy) 8.-

R3. 蔬菜蛋炒飯 Fried Rice with egg and veg. (S) 8.- (L) 15.

## 甜點 Dessert

D1. 刨冰 Fruit Shaved Ice  (seasonal)

A signature Taiwan dessert: snowflake-thin shaved ice served with fresh fruit, flavouring and condensed milk. Choose from Milk, Taro, Matcha, or Mango base. Per portion 10.-

Additional ingredients 1.-

芋圓 Taro ball

原味椰果 Coconut jelly

珍珠 Tapioca Bubble

草莓椰果 Strawberry jelly

紅豆 Red bean

百香椰果 Passion fruit jelly

布丁 Crème Caramel Pudding

愛玉 Aiyu jelly

D2. 楊枝甘露 Mango Sago Grapefruit 

Smooth mango puree flavoured with coconut milk, garnished with grapefruit and soft sago pearls 10.-

D3. 麻糬冰淇淋 MoChi Ice Cream (2 balls) 

Of Japanese origin, a specialty in northeastern Taiwan, mildly sweet MoChi dough wrapped around balls of ice cream. Ask your server what flavors are available (Milk) 8.-

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