



# Sway kitchen & bar

## Appetizer

### Spicy Shredded Chicken €10 麻辣鸡丝 (L, M)

Tender chicken strips mixed chili oil, Sichuan pepper, soy sauce, vinegar, sesame oil, and sugar.

### Shredded Pig Ears in Red Oil €10 红油耳丝 (L, M)

Thinly sliced pig ears tossed in a spicy, aromatic red chili oil dressing, with soy sauce, black vinegar, and Sichuan pepper.

### Preserved Egg with Tofu €10 皮蛋拌豆腐 (L, M, V)

Chilled soft tofu paired with diced preserved egg, dressed by soy sauce, sesame oil, vinegar and minced garlic, garnished with chopped green onions.

### Spicy Pickled Cucumber Strips €8 呛瓜条 (L, M, V)

Julienned cucumbers tossed in a tangy, spicy dressing of chili, garlic, soy sauce, and vinegar.

### Five-Spice Edamame €8 五香毛豆 (L, M, G, V)

Boiled or steamed young soybeans (edamame) seasoned with a traditional Chinese five-spice blend.

### Korean Kimchi €8 韩国泡菜 (L, M, G, V)

Fermented cabbage and radishes seasoned with Korean red chili powder gochugaru, garlic, ginger, and fish sauce.

## Main Course Chicken

### Kung Pao Chicken €16 宫保鸡丁 (L, M)

Diced chicken, stir-fried with peanuts, vegetables, and dried chilies, flavored with a spicy and tangy sauce.

### Pineapple Chicken €16 菠萝鸡 (L, M)

Tender chicken thigh stir-fried with fresh pineapple, bell peppers, onions, mix of soy sauce, ketchup, vinegar, and sugar.

### Ground Pot Chicken €22 地锅鸡 (L, M)

Bone-in chicken pieces cooked with potatoes, bell peppers, and onions, seasoned with soy sauce, ginger, garlic, and other savory ingredients, serviced with flatbread.

### Xinjiang Big Plate Chicken €22 大盘鸡 (L, M)

Bone-in chicken cooked with potatoes, braised in fragrant and savory sauce made with soy sauce, garlic, ginger, cumin, and dried chili peppers, served on a large platter with noodles.

### Spicy Diced Chicken €18 辣子鸡丁 (L, M)

Diced bone-in chicken stir-fried with a large amount of dried red chilies, garlic, and ginger, paired with soy sauce, Sichuan peppercorns, and other seasonings.

## Main Course Pork

### Sweet and Sour Pork €20 Tenderloin 糖醋里脊 (L, M)

Deep-fried crispy pieces of pork tenderloin strips coated in a sticky and tangy sauce made from sugar, vinegar, and ketchup.

### Sweet and Sour Spare Ribs €18 糖醋排骨 (L, M)

Tender pork spare ribs fried to seal in the juices then simmered in a sweet and tangy sauce made from sugar, vinegar, soy sauce, ginger and garlic.

### Special Stir-Fried Pork €18 特色小炒肉 (L, M)

Thinly sliced pork stir-fried with bell peppers, onions, and garlic or chili peppers, seasoned with soy sauce, ginger, and other spices.

### Fish-Fragrant Shredded Pork €18 鱼香肉丝 (L, M)

Tender strips of pork stir-fried with a mix of bamboo shoots, wood ear mushrooms, and bell pepper in the sauce made with fermented chili bean paste, garlic, ginger, soy sauce, sugar and vinegar.

### Twice-Cooked Pork €18 回锅肉 (L, M)

Pork belly first simmered until tender then sliced and stir-fried with garlic, ginger, scallion, and bell peppers, seasoned with soy sauce, fermented bean paste and other spices.

### Sweet and Sour Crispy Pork €20 锅包肉 (L, M)

Crispy thin slices of pork tenderloin coated in a light batter, deep-fried and tossed in a glossy sweet and sour sauce made with sugar, vinegar, and soy sauce.





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## Main Course Beef

### Hong Kong-Style Braised Beef €22 港式炖牛腩 (L, M)

Tender chunks of beef brisket and tendon slow-cooked in a savory and aromatic sauce, flavored with a blend of soy sauce, garlic, ginger, star anise, and other Chinese spices.

### Braised Beef in Yellow Sauce €22 黄焖牛肉 (L, M)

Tender chunks of beef slow-cooked in flavorful yellow sauce made with turmeric or yellow bean paste, soy sauce, ginger, garlic, and other spices, added by carrots, potatoes, or daikon radish.

### Black Pepper Beef Strips €22 黑椒牛柳 (L, M,)

Tender strips of beef tenderloin stir-fried with onions, bell peppers and cooked in the sauce with freshly ground black pepper, soy sauce, oyster sauce and sugar.

### Dry-Fried Shredded Beef €22 干煸牛肉丝 (L, M)

Thin strips of beef dry-fried over high heat with minimal oil, seasoned with onion, celery, garlic, ginger, soy sauce, and chili peppers.

### Sichuan Boiled Beef €24 水煮牛肉 (L, M)

Tender slices of beef poached in broth made with fermented chili bean paste, garlic, ginger, and Sichuan peppercorns, layered over blanched vegetables and topped with chili oil and dried chili flakes.

## Main Course Lamb

### Fried Lamb with Cumin €24 孜然羊肉 (L, M)

Tender slices of lamb stir-fried with cumin seeds, dried chili peppers, garlic, and onions, seasoned with additional black pepper and coriander.

### Sautéed Lamb with Leek €24 葱爆羊肉 (L, M)

Tender slices of lamb quickly stir-fried with scallions in a hot wok, seasoned with soy sauce, ginger, garlic, and cooking wine.

### Braised Lamb in Brown Sauce €26 红焖羊肉 (L, M)

Lamb cuts slow-braised in rich soy sauce-based broth, flavored with a blend of ginger, garlic, star anise, cinnamon, and bay leaves.

*\*order one hour in advance\**

### Stewed Lamb in Clear Broth €26 清炖羊肉 (L, M)

Lamb pieces gently simmered in rich and refreshing clear broth along with ginger, scallions, and white pepper or goji berries, added by daikon radish.

*\*order one hour in advance\**

## Main Course Fish *\*order one day in advance\**

### Sweet and Sour Fish €28 糖醋鱼 (L, M)

Fish deep-fried until golden and crispy, topped with glossy sweet and sour sauce made from sugar, vinegar, tomato sauce, soy sauce.

### Steamed Fish €28 清蒸鱼 (L, M)

White-fleshed whole fish seasoned with salt and steamed until tender, topped with julienned ginger, scallions, and hot oil, and finished with a drizzle of light soy sauce.

### Sichuan Boiled Fish €26 水煮鱼 (L, M)

Tender slices of fresh white fish poached in flavorful broth made with fermented chili bean paste, dried chillies, garlic, ginger, and Sichuan peppercorns, layered over blanched vegetables and topped with hot chili oil and crispy garlic.

### Fish with Pickled Mustard Greens €26 酸菜鱼 (L, M)

Freshwater fish fillets thinly sliced and poached in a broth made with pickled mustard greens to create the balance of sour, spicy, and umami flavors and infused with garlic, ginger, dried chillies, and Sichuan peppercorns.

## Asian Fusion Cuisine





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## Main Course Prawn

### Salt and Pepper Prawn €20 椒盐大虾 (L, M)

Prawns lightly coated in thin layer of starch and deep-fried until golden and crispy, tossed with a mixture of salt, ground black or white pepper, garlic, and chopped chili peppers.

### Prawn with Cashew Nuts €20 腰果虾仁 (L, M)

Prawns quickly cooked until perfectly tender and stir-fried paired with crunchy cashews, mixed with bell peppers, carrots, and celery.

### Prawn with Garlic and Vermicelli €22 蒜蓉粉丝虾 (L, M)

Black tiger prawns steamed over a bed of softened vermicelli noodles, topped of minced garlic, soy sauce, and a light drizzle of oil, garnished with chopped scallions.

## Main Course Vegetarian

### Mapo/Mala Tofu €16 麻辣/麻辣豆腐 (L, M, (V))

Soft cubes of tofu simmered in a savory, spicy sauce made with ground pork or beef, fermented chili bean paste, garlic, ginger, and Sichuan peppercorns.

### Homestyle Tofu €16 家常豆腐 (L, M, V)

Tofu pan-fried until golden and crispy on the outside, simmered in a flavorful sauce made from soy sauce, garlic, ginger, and sometimes vinegar or sugar, added by a variety of vegetables.

### Stir-Fried Eggplant in Garlic Sauce €16 鱼香茄子 (L, M, V)

Eggplant stir-fried until tender and coated with a flavorful sauce made from soy sauce, vinegar, garlic, ginger, sugar, and a spicy chili paste.

### Stir-Fried Shanghai Bok Choy with Mushrooms €14 香菇上海青 (L, M, V)

Mild and slightly sweet Shanghai bok choy stir-fried with earthy and aromatic shiitake mushrooms, seasoned with garlic, soy sauce, and oyster sauce.

### Stir-Fried Lotus Root Slices €14 滑藕片 (L, M, G, V)

Thinly sliced lotus root stir-fried until tender yet crunchy, smooth and glossy, seasoned with garlic, ginger, salt, and vinegar, garnished with green onions.

### Stir-Fried Shredded Potatoes with Vinegar €14 醋溜土豆丝 (L, M, V)

Finely shredded potatoes stir-fried over high heat with garlic, dried chillies, and scallions, added by light soy sauce and a pinch of sugar.

## Main Food

### Yangzhou Fried Rice €14 扬州炒饭 (L, M)

Rice stir-fried with scrambled eggs, diced shrimp, Chinese ham, green bean, corn and carrots over high heat, seasoned lightly with soy sauce, salt, and sesame oil.

### Stir-Fried Rice Noodles with Beef €16 干炒牛河 (L, M)

Flat rice noodles (ho fun) stir-fried with tender beef slices, bean sprouts, onions, and scallions, seasoned with soy sauce, dark soy sauce, and sugar.

### Braised Beef Noodle Soup €16 红烧牛肉面 (L, M)

Soup features chunks of beef slowly braised with soy sauce, dark soy sauce, and aromatic, absorbed by thick and wheat-based noodles, garnished with chopped scallions, fresh cilantro, pickled mustard greens, and chili oil.

## Flavours From South-East Asia

### Rendang Daging €20 (L, G)

Tender beef long time slow-cooked in rich and aromatic blend of coconut milk, spices, and herbs, combining savory, spicy, and slightly sweet notes, with hints of warmth from ingredients like ginger, lemongrass, turmeric, and chili.

### Ayam Masak Lemak Cili Padi €18 (L, G)

Tender chicken simmered in rich and creamy coconut milk gravy to add luscious, smooth texture that balances the spiciness, creating a comforting yet fiery dish, infused with the bold flavors of bird's eye chilies, turmeric, lemongrass, and aromatic herbs.

### Gulai Kambing €22 (L, G)

Tender pieces of lamb slow-cooked in a fragrant, spiced coconut milk gravy infused with turmeric, coriander, cumin, cinnamon, and star anise, creating a deep, savory flavor with a hint of sweetness and mild heat.

*\*order one hour in advance\**

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## Asam Pedas Ikan (L, M, G) €20

Tilapia fillet simmered in a sour and spicy broth made from tamarind juice, chili paste, lemongrass, garlic, shallots, and other aromatic spices, garnished with tomatoes, okra, radish, and coriander.

## Nasi Lemak (L, G) €16

Fragrant rice dish cooked with coconut milk and infused with pandan leaves, go with spicy and tangy Sambal paste, accompanied by Fried chicken fillet, boiled egg, fried anchovies, roasted peanuts, and cucumber slices.

## Char Kway Teow (L, M) €16

Flat rice noodles stir-fried with soy sauce, dark soy sauce, oyster sauce, and chili paste, added by shrimp, eggs, fish cakes, bean sprouts, chopped scallions, and mixed vegetables.

## Sambal Udang (L, M, G) €20

Succulent prawns cooked in a rich, spicy sambal sauce from a blend of chili paste, shallots, garlic, tamarind, and belacan, giving it a bold umami flavor with a perfect balance of heat, sweetness, and tanginess.

## Nasi Goreng (L, M) €16

Rice stir-fried with sweet soy sauce, garlic, shallots, chili, and shrimp paste, added by shrimp and mixed vegetables, garnished with fried egg (sunny-side-up).

## Pad Thai (L, M) €16

Thin and flat rice noodles stir-fried with tamarind paste, fish sauce, palm sugar and chilli, added by shrimp, chicken, scrambled egg, bean sprouts, chopped scallions, and julienned carrots.

## Tom Yum Goong (L, G) €18

Soup with shrimp and prawn features clear creamy broth infused with traditional Thai herbs, elevated with Thai chili paste, fish sauce, and lime juice, garnished by mushrooms, tomatoes, and fresh chilies.

## Curry Laksa (L) €16

Flavorful and aromatic egg noodle soup blending of spicy curry broth, coconut milk, and a medley of fresh herbs, topping of egg, prawns, tofu puffs, fish cakes bean sprouts, and fresh herbs.

## Pho Bo/Ga (L, M) €16

Rich slow-simmered broth infused with star anise, cinnamon, and cloves, served with rice noodles and thinly sliced beef or chicken, garnished with fresh herbs, bean sprouts, lime wedges, and chili peppers.

## Fried Crispies

### Fried Chicken Wings 8pcs 炸鸡翅 (L, M) €10

### Pan-fried Gyoza 10pcs 日式煎饺 (L, M, V) €10

### Fried Sweet Potato Fries 炸红薯条 (L, M, V) €8

### Fried Butterfly Shrimps 12pcs 炸蝴蝶虾 (L, M) €10

### Fried Spring Rolls 12pcs 炸春卷 (L, M, V) €8

### Fried Sesame Balls 10pcs 炸麻球 (L, M, V) €8

### Fried Prawn Fritters 8pcs 炸对虾球 (L, M) €10

### Fried Onion Rings 炸洋葱圈 (L, M, V) €8

Dressings: Mayonnaise / BBQ sauce / Burger sauce / Sweetchilli sauce / Teriyaki sauce

## Dessert

### Cakes with syrup 枫糖浆蛋糕 €5

Chocolate/strawberry/passionfruit/carrot cake, frozen berries, syrup, crushed nuts.

### Cream Yogurt 奶油酸奶 €3

Turkish yogurt, whip cream, fresh cheese, squeezed lemon juice, sugar, frozen berries.

### Fried Banana with Ice Cream 炸香蕉配冰激淋 €5

Fried banana, vanilla ice cream, syrup, crushed nuts.

\*L: Lactose-free \*M: Milk-free \*G: Gluten-free \*V: Vegetarian

## Asian Fusion Cuisine





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## Red wine

Château Chaubinet 14.0% 12cl/16cl/24cl/75cl €8/€9/€12/€32

Cognato Cabernet Sauvignon 0.5% 12cl/16cl/24cl/75cl €8/€9/€12/€32

## White wine

Moselland Riesling Kabinett 8.0% 12cl/16cl/24cl/75cl €8/€9/€12/€32

McGuigan Zero Chardonnay 0.0% 12cl/16cl/24cl/75cl €8/€9/€12/€32

## Sparkling wine

Jaume Serra Cava Brut 11.5% 12cl/16cl/24cl/75cl €8/€9/€12/€32

Pizzolato Organic Alcohol Free 0.0% 12cl/16cl/24cl/75cl €8/€9/€12/€32

## Beer

Karhu 4.6% 0.4l/0.5l €7/€8

Carlsberg 5.0% 0.4l/0.5l €8/€9

A.Le Coq Premium 0.0% 0.33l €5

## Cider/Long drink

Somersby Apple/Pear 4.5% 0.33l €7

Happy Joe Apple/Pear 4.5% 0.33l €7

Hartwall Gin&Grapefruit 4.5% 0.33l €8

## Sparkling water/Soft drink

Vichy Original 0.33l €4

CokaCola/Sprite/Fanta 0.33l €4

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