



歡迎

Huānyíng – Welcome!

Look forward to a delicious combination of Chinese and Japanese specialties at our Golden Dragon Asia Restaurant.

Seng, along with his team, ensures the renowned quality of our well-known Chinese dishes. They also handle all Take Away orders. The freshly prepared sushi specialties, distinguished by their vibrant colors and intense flavors, are made with passion by Sushi Master Joseph and his wife Venus.

If you have any questions about the dishes, Chef de Service Mauro and the service team are always happy to assist you in choosing the perfect specialties and recommending the suitable wine.

They can also provide information about ingredients that may cause allergies or other adverse reactions.

We look forward to your visit!

«an Guatä»

粉紅有氣葡萄酒

ROSÉ BRUT Anima di Vergani | 9.5
(11.5%) 1 dl

APERITIFS

PLUM WINE 梅酒 (10.0 %) | 7.5
0.4 dl

SAKE Japanese Rice Wine 日本米酒 (16.5 %) | 11
1.5 dl

TSINGTAO Beer 青島啤酒 (4.7%) | 6.5
3.3 dl

Singha Beer 勝獅啤酒 (5%) | 6.5
3.3 dl

LÄNGGASS TEA 6 dl | 8.5

JASMIN PEARL Chinese green tea 香片 珍珠綠茶

LONG JING Chinese green tea 龍井綠茶

SENCHA YAMATO Japanese green tea 煎茶(日本綠茶)

QIMEN HAOYA Chinese black tea 祁門茶

GINGER LEMON herb and fruit tea 檸檬薑香草茶

EDELWEISS Swiss herb tea 雪絨香草茶

CONDITIONS ON SALE OF ALCOHOL.
By Swiss law, the sale of alcoholic beverages to people under 16 years of age and spirits
as well as liqueurs to persons under 18 years of age is prohibited.
The staff may request a valid ID for the proof of age.

枝豆(辣)

✓ **SPICY EDAMAME** | 12
steamed soybeans with chili

STARTERS

- ✓ **EDAMAME** steamed soybeans 枝豆 | 12
- ✓ **VEGGIE TEMPURA** fried tofu and vegetables, tempura sauce* 素食-天婦羅 | 19
- ✓ **SOYBEAN SPROUTS SALAD** 豆芽沙拉 | 12
- ✓ **GOMA WAKAME** marinated seaweed, sesame 海藻沙拉 | 12
- HOME-MADE SPRING ROLL** with minced pork and vegetables* 春卷 | 11.5
- ✓ **VEGETARIAN SPRING ROLL*** 素春卷 | 11.5
- DIM SUM - steamed ravioli stuffed with shrimp and pork** 點心 | 11.5
- ✓ **VEGETARIAN DIM SUM** 點心(素食) | 11.5
- BAKED RAVIOLI WAN-TUN** with chicken* 炸雲吞 | 12.5
- SHRIMP TOAST** 蝦多士 | 14.5
- TEMPURA SHRIMP*** 酥炸蝦 3 pcs. 17 | 5 pcs. 29
- CHICKEN SATAY** meat skewer with peanut sauce 沙嗲雞串 | 15.5
- SPARE RIBS** spiced with chili, garlic and pepper 排骨 | 15.5
- PAN FRIED GYOZA** with pork 鍋貼 | 14.5
- MIXED PLATE HORS D'OEUVRES** 小拼盤 (for 2 and more)* 每位 | per person 22

SOUPS

- ✓ **MISO SOUP** 味噌湯
with tofu, nori, scallions | 9.5
- CHICKEN SOUP** 粟米雞湯
with sweet corn | 11.5
- RAVIOLI SOUP WAN-TUN** 雲吞湯
with chicken | 12
- CHICKEN SOUP** 粉絲雞湯
with glass noodles | 11.5
- ✓ **HOT AND SOUR SOUP** 酸辣湯 | 12

SUSHI

NIGIRI MIX | 39

(10 pcs.) tuna, salmon, shrimp, scallop

✓ **VEGI MAKI** (6 pcs.) cucumber, avocado | 9

FISH MAKI (6 pcs.) tuna, salmon | 14

SASHIMI MIX (12 pcs.) tuna, salmon, king fish | 41

SUSHI ROLL (4 pcs. | 17.5 / 8 pcs. | 29)

CALIFORNIA ROLL soft-shell crab, surimi, avocado, mango, mayo, fish egg

RAINBOW ROLL california topped with tuna, salmon, shrimp, spicy mayo, fish egg

EBI CRUNCHY ROLL tempura shrimp, avocado, tempura flakes, fish egg

SPICY TUNA ROLL tuna, avocado, cucumber, sesame, wakame, spicy sauce

ALASKA ROLL salmon, cheese, avocado, mango ginger sauce

DRAGON ROLL tempura shrimp, avocado, topped with eel, teriyaki sauce, sesame

CHEF SPECIAL ROLL tempura shrimp, california topped with shrimp, spicy mayo, fish egg

SUSHI COMBO

BONSAI (12 pcs.) | 39

4 Ebi Crunchy, 4 Rainbow, 4 California

NARITA (13 pcs.) | 39

4 spicy salmon, 5 lobster tail tempura, 4 nigiri salmon

HOKKAIDO (14 pcs.) | 39

5 spider, 5 Leonto, 4 spicy salmon

FUJI SPECIAL (37 pcs.) | 85

8 ebi crunchy, 4 spicy salmon, 4 california, 4 rainbow,
5 fried tuna and shrimp futomaki, 12 veggie and fish maki

SAKURA SPECIAL (41 pcs.) | 101

4 chef special, 4 california, 4 alaska, 4 spicy tuna, 12 veggie and fish maki,
9 nigiri (salmon, king fish, tuna), 5 fried tuna and shrimp futomaki

V VEGGIE FUTOMAKI 12 pcs. | 31
black rice, mango, carrot, cucumber, sesame,
avocado, mango ginger sauce, 2 Inari

FUTOMAKI (6 pcs. | 19.5 / 12 pcs. | 35)

LEONTO TEMPURA ROLL *

salmon, shrimp, cheese, mango, tempura flakes, fish egg, spicy mayo, teriyaki (deep fried)

SPIDER ROLL

soft-shell crab, surimi, mayo, flakes, teriyaki sauce

VOLCANO FUTOMAKI *

tempura shrimp, salmon, shrimp, scallop, jalapeño, spicy mayo

POKE BOWL | 37

Miso soup as starter

Your choice: black or white rice

SALMON POKE

marinated salmon, mango, edamame, wakame, sesame

TUNA POKE

marinated tuna, mango, edamame, wakame, sesame

V TOFU POKE | 32

tempura tofu, mango, edamame, wakame, teriyaki sauce

RAMEN | 35

SHIO RAMEN

chicken stock, dashi, pork slice, egg, bamboo shoots,
enoki, nori, scallions

TORI PAITAN RAMEN

chicken stock, chicken breast, egg, bamboo shoots,
enoki, nori, scallions

蒸魚

STEAMED HALIBUT | 35

Chinese Style with soy sauce and leek

MAIN DISHES

Choose a type of meat and sauce/preparation.

MEAT/FISH

PORK 豬肉 | 34

CHICKEN 雞肉 | 34

BEEF 牛肉 | 37

DUCK 鴨肉 | 43

SHRIMP 蝦 | 45

SAUCE/PREPARATION

LEEK AND GINGER 薑葱

BAMBOO SHOOTS AND MUSHROOMS 雙冬

MIXED VEGETABLES 雜菜

BEANS AND NUTS 豆角及腰果

SWEET AND SOUR 甜酸

CURRY

Chinese mushrooms and onions 咖哩



KUNG PO

peppers, bamboo shoots, carrots 宮保



SZECHWAN

onions, peppers, leek, bamboo shoots 四川

TOFU | 29.5

BAKED TOFU with Chinese sauce 紅燒豆腐

 MAIPO TOFU 麻婆豆腐 (素食)

TOFU ON A HOT PLATE 鐵板豆腐 | 31.50

FISH | 35

HALIBUT deep fried with sweet and sour sauce 甜酸魚

HALIBUT deep fried with leek and ginger 薑葱魚

SPECIALS

CHICKEN WITH LEMON SAUCE 檸檬雞 | 34

🔥 CHICKEN MALA* 辣子雞 | 36
fried chicken with peanuts, onions, sesame, chilli, garlic, scallions, Szechuan pepper

🔥 DEEP-FRIED SHREDDED BEEF with chilli 干燒牛肉 | 38

🔥 BEEF «HOT AND SPICY» with chilli sauce 水煮牛肉 | 38

BEEF with zucchini and carrot 節瓜炒牛肉 | 37

BEEF ON A HOT PLATE 鐵板牛肉 | 37

🔥 BEEF with chilli and garlic 醬爆牛肉 | 37

🔥 SPICY PORK with cashew nuts 腰果炒香辣豬肉 | 34

ROASTED DUCK Chinese style 烤鴨 | 45

GIANT SHRIMP with garlic 蒜蓉蝦 | 45

🔥 SHRIMP with chilli 干燒蝦 | 45

SIDE DISHES

✓ STEAMED RICE 白飯 | 4.5

FRIED RICE with ham, egg and leek 炒飯 | 8.5

✓ FRIED NOODLES 炒麵 | 8.5

✓ FRIED MUSHROOMS & BAMBOO SHOOTS 炒雙冬 | 21

✓ FRIED MIXED VEGETABLES 炒雜菜 | 21

🔥 RICE NOODLES WITH GIANT SHRIMP 蝦仁米粉 | 29.5

MENU LILIE

for 2 guests or more | per person 每位 56

Spring roll 春卷

Beef with vegetables 雜菜牛肉**Chicken sweet and sour** 甜酸雞肉**Fried rice** 炒飯

2 scoops of ice-cream

自選雪芭或雪糕

MENU MIX

for 4 guests or more | per person 每位 70

Hors d'oeuvres 小拼盤

Deep-fried shredded beef with chilli
干燒牛肉**Roasted duck Chinese style** 烤鴨**Pork sweet and sour** 甜酸豬肉**Fried rice** 炒飯**Sushi Combo Narita (13 pcs.)**
壽司組合

Bocconcini Dai Dai (8 pcs.)**MENU HOT**

for 2 guests or more | per person 每位 58

Hot and sour soup 酸辣湯

Beef with Chili and soybeans 水煮牛肉**Fried chicken with fresh chili** 香辣炸雞片**Fried rice or noodles** 炒飯或炒麵

Fresh pineapple with coconut ice-cream
鮮菠蘿配椰子雪糕**MENU JASMIN**

for 3 guests or more | per person 每位 64

Dim Sum 蒸點心

Duck with sweet and sour sauce
甜酸鴨**Deep-fried shredded beef with chilli**
干燒牛肉**Chicken with mushrooms and bamboo shoots**
雙冬雞**Fried rice** 炒飯

Banana fritter with passionfruit sorbet
炸香蕉配百香果雪葩

PEKING DUCK

(for 2 guest and more)

Only on order 48 hours in advance. 需兩天前預訂

One of the most famous dishes in Chinese cuisine and a specialty of the „three-course meal“ is Peking duck. Known for its crispy skin and tender, juicy meat, it is prepared in a very special way.

The ducks are first marinated for at least 24 hours with a mixture of spices, malt and sugar. After that, the skin is dried, and the duck is roasted in the oven.

Before serving, the duck is presented at the table and the skin is carved into even diamond-shaped pieces. For the first course, you roll the crispy skin with julienned cucumber into thin pancakes and enjoy them with a special hoisin sauce. The second course consists of a clear duck broth with garnishes.

For the main course, the duck meat is sliced thinly and served with various side dishes.

The enjoyment of Peking duck is a ritual that emphasizes not only the flavor but also the experience of eating.

Due to the elaborate preparation, the Peking duck is only available by pre-order (at least 48 hours in advance).

Order this speciality today for your next visit to the Golden Dragon.

DECLARATION

-  vegetarian
-  slightly spicy
-  spicy
-  very spicy
-  * fried dishes

MEAT	
Beef	CH, DE
Pork	CH, DE
Chicken	CH, BR**
Duck	DE, FR

FISH	
Halibut	NL
Shrimp	VN/F27
Lobster tail	CAN FAO21
Scallop	CAN FAO21
Salmon	GBR Zucht
Tuna	PHL FAO71/FAO51
Eel	CHN Zucht
Crap	IDN FAO61
Surimi	THA FAO67