

# KUNGFU

restaurant & bar

## Kick Off

95.-

Start your evening with a kungfu cocktail and a snack of your choice:

Lotus root chips & hummus

Soy almonds

Edamame beans & ginger-kimchi

### Allergener

Ved spørgsmål og eventuelle allergene ingredienser i maden, henvend dig venligst til personalet.  
Med venlig hilsen Køkkenet

### Allergens

If you have any questions about any allergenic ingredients in the food,  
please contact the staff.

## KungFu Menu

345.- (mins 2 persons)

### Appetizer

Scallop Tartar

w. green asparagus, lotus chips, sesame oil & lemon

### Starter

Beef Salad

w. beef tataki style, cauliflower, coriander, Japanese sesame oil & chili-ponzu sauce

Asian Tuna

w. fresh tuna, avocado, mango, cucumber, scallions & soy-wasabi dressing

### Crispy

Softshell crab & wonton crab

w. salad and herbs & mango-chili mayo, ponzu sauce

### Main

Wok noodle

quinoa noodles w. Lanzhou beef, scallion, kimchi, cashew nut, coriander & sweet ginger sauce.

### Dessert

Dream cake w. elderflower ice cream, and matcha topping

## Mix Menu

249.-

### Starter

Beef Salad

w. beef tataki style, cauliflower, coriander, Japanese sesame oil & chili-ponzu sauce

### Crispy

Crispy mix w. spring rolls, panko shrimp, spicy chicken, pickles and salad & mango mayo, ponzu sauce

### Bao & Dumpling

Duck confit w. hoisin sauce, orange zest, 7-spices

Dumpling mix w. beef, shaomai, & soy-vinegar sauce

### Optional Dessert

+50

Dream cake w. elderflower ice cream, and matcha topping

## Seafood Menu

269.-

### Scallop Tatar

w. green asparagus, lotus chips, sesame oil & lemon

### Crispy & Dumpling

Crispy mix w. spring rolls, wonton crab, salad & ponzu sauce  
Dumpling w. shitake mushroom, cabbage & soy-vinegar sauce

### Wok noodle

quinoa noodles w. tiger shrimp, scallion, kimchi, cashew nut, coriander  
& sweet ginger sauce.

### Optional Dessert

+50

Dream cake w. elderflower ice cream, and matcha topping

## A La Cart

### Starter:

95.-

#### Beef Salad

w. beef tataki style, cauliflower, coriander, Japanese sesame oil &  
chili-ponzu sauce

#### Asian Tuna

w. fresh tuna, avocado, mango, cucumber, scallions & soy-wasabi  
dressing

#### Scallop Tartar

w. green asparagus, lotus chips, sesame oil & lemon

### Main:

125.-

#### Wasabi beef

w. fried cabbage, coriander & wasabi truffle sauce

#### Softshell crab

w. salad, pickles, and herbs & mango-chili mayo

#### Wok noodle

homemade noodles w. scallion, kimchi, cashew nut, coriander & sweet  
kimchi sauce.

(optional: Tiger shrimp, beef, Vegan)

**House specialties**

65.-

**Dumpling mix**

w. beef, shaomai, & soy-vinegar sauce

**Bao**

w. duck confit, pickles, herbs & hoisin sauce (optional Vegan)

**Wonton Crab**

Crab, ginger, chili, surimi & ponzu sauce

**Spicy Chicken**

w. ginger, kimchi base marinated, pickles & mango-mayo

**Ramen w. pickle**

145.-

Lan Zhou Beef

Duck confit

Vegan

**Dessert**

65.-

Dream cake w. elderflower ice cream, and matcha topping

Mango-yuzu sorbet w. Japanese whiskey caramel & peanut cake

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