

Welcome to our restaurant!

Harmony, elegance and aesthetic perfection - these are the touchstones of Asian cuisine. A meal is not merely food, it is a sensory experience of rich aromas and lingering flavours, contrasting colours and exquisite textures. To taste each unfamiliar dish is to venture into a new and exciting world.

In our restaurant full of Asian flair and charm, all your senses are addressed. You can expect a pleasant atmosphere, a hospitable crew and culinary delights from the Far Eastern world.

We are pleased that you are our guest today.

Sincerely yours

Tân & Trang Lê

APERITIF



Martini Bianco/ Rosso/ Dry	5cl	€ 5,50
Aperol Spritz (Prosecco/ Aperol/ Soda)	0,25l	€ 8,50
Hugo (Prosecco/ Elderflower Syrup ⁸ / Mint/ Soda)	0,25l	€ 8,50
Rosato Mio (Ramazzotti Rosato/ Prosecco/ Basil)	0,25l	€ 8,50
Cosmopolitan (Wodka/ Cointreau/ Lime/ Grenadine)	0,25l	€ 9,00
Lavendel Spritz (Prosecco/ Lavender Syrup ⁸ / Soda)	0,25l	€ 8,50
Lillet Wild Berry (Lillet Wine Aperitif / Schweppes Wildberry)	0,25l	€ 8,50
Campari Orange/ Soda	0,25l	€ 8,50

Prosecco & Champagne

Prosecco pure or mixed with lychee juice	0,10l	€ 5,50
Veneto Prosecco Treviso superiore, extra dry DOC	0,75l	€ 35,00
Ruinart Champagne Brut	0,75l	€ 95,00
Ruinart Champagne Rose	0,75l	€ 110,00

Cocktails

Miss Saigon (Cachaca, Lime, Ginger, Lemongrass)	€ 9,50
Singapore Sling (Gin, Lemon Juice, Sugar Syrup ⁸ , Cherry Brandy)	€ 9,50
Pina Colada (Rum white, Cream ^G , Coconut Syrup ⁸ , Pineapple Juice)	€ 10,50
Mai Tai (Rum brown, Lime Juice, Apricot Brandy, Mint)	€ 11,00

Non-alcoholic Cocktails

Virgin Hugo (Elderflower, Mint, Lime, Soda)	€ 7,00
Ginger Wonder (fresh Ginger, Lime, Mint, Soda)	€ 7,50
Chino Summer Drink (Lime, Cane Sugar, Mint, Ginger Ale ^{1,12})	€ 7,50
Kumquat-Ginger-Punch (Fresh Kumquat, Ginger, Lemongrass, Lime)	€ 8,00
Coconut Kiss (Coconut Syrup ⁸ , Cream ^G , Orange, Pineapple)	€ 8,50





Menu Aiko

- Lover's Menu -

€ 85,00 for two persons

Salmon-Rose

- a rose out of fresh salmon, served with olive-lime sauce -

Homemade crispy **DUCK**
in an exotic sweet-sour sauce

&

PRAWNS with seasonal vegetables in a red Thai curry 

Lover's Coconut

- Two glasses fresh coconut juice,
and the coconut filled with tropical fruit & icecream -

Menu Sakura

- Passage around Asia -



3-course-menu: € 40,00 per person

Tom-Kha-Gai

- velvety coconut milk soup with chicken and mushroom -

Please choose one main dish:

Homemade crispy **DUCK** on pan-fried pakchoi with a hint of garlic

Tender **BEEF** spicy fried with peppers and onions 

Grilled **SALMON** on a refreshing, spicy curry vegetable bed  

PRAWNS caramelized with pork belly, onions & garlic

Fresh ripe **mango** served with vanilla ice cream

STARTERS

Warm

20. Spring roll ^A filled with beef, glass noodles and morels € 7,00
21. Chicken saté skewers with curry-peanut dip (3 pieces) € 7,50
22. Crispy baked wonton ^A with shrimps & chicken filling (4 pieces) € 8,00
23. Flamed scallops on glass noodles with garlic spices € 11,50
24. Shaomai: steamed dimsum ^A with crab meat filling € 9,50
25. Soft Shell - crispy baby-crab with tamarind sauce  € 9,50
26. Prawns baked in rice batter ^A, served with sweet and sour sauce € 9,50
27. Hearty pan-fried shrimps with leek, ginger and pepper salt € 9,00
28. "Colorful Asia" starter plate – for at least 2 persons, price per each: € 13,50
including spring rolls, saté skewers, ginger shrimps and mango salad
29. "Coming Home" starter plate - for at least 2 persons, price per each: € 15,50
including lucky rolls with chicken, wonton, baked prawns and beef salad

Soups

- | | | | |
|------------------------------|--------|--|--------|
| 30. Peking Soup ^C | € 7,50 | 32. Tom Kha Gai | € 9,00 |
| 31. Wan-Tan Soup | € 8,00 | 33. Tom Yam Gung  | € 9,50 |

Cold

39. "Asian Soul Food" starter platter for 2 persons, price per each: € 16,50
(including delicious salmon tuna carpaccio, rainbow sushi-roll and seaweed salad)
40. Salmon rose: a rose made from fresh salmon ^D, served with olive-lime sauce € 10,50
41. Tuna tartare: spicy tuna with avocado and spring onions € 13,50
-  42. Seaweed salad ^K with fine seasoning ingredients and exquisite sesame oil € 7,00
-  43. Mango strip salad with paprika and soybean sprouts, served with lime dressing € 9,00
44. Optional:  with prawn + € 3,50
45.  with crispy duck + € 4,00
46. Beef salad with soybean sprouts, lemongrass, red onions & chilli    € 12,50
47. Yum Wun Sen: glass noodle salad with prawns, morels and onions  € 13,50
48. Lucky rolls (4 pieces) out of herbs, shrimps & noodles in rice crêpe; with a Hoi-Sin dip € 9,50
49. Shrimp carpaccio with avocado and homemade olive-lime sauce € 12,50

DUCK SPECIALS



Half a crispy duck € 24,50

- 50. On red Thai curry ^G with seasonal vegetables and cherry tomatoes 🍷
- 51. With colourful vegetables in peanut sauce
- 52. Classic style ^K on spicy wok vegetables 🍷
- 53. In a refreshing sweet-sour sauce made from fresh pineapple & orange
- 54. On pan-fried pakchoi with a hint of garlic
- 55. With seasonal vegetables flavoured with lemongrass and coconut milk
- 56. Peking style with cucumber, leek strips and 6 pancakes ^A for rolling and hoisin dip
- 57. Gong-bao style with hoisin sauce, shiitaki mushrooms and peanuts
- 58. Thai style with exotic vegetables 🍷🍷

*Upon request, all duck dishes can be served with duck fillet
with a deduction of € 3.00*

Yee-Chino Duck Parade

for at least 2 persons / € 42,00 p. person

Embark on a 4-course culinary journey through Far East Asia

Peking soup

Duck filet with cucumber, leek and pancakes ^A to roll up

Duck salad with galangal and red onions

Half a crispy duck on pan-fried pakchoi and Shiitaki mushrooms

Fried rice with egg and a hint of garlic

Baked bananas with honey and vanilla ice cream

WOK CLASSICS

60. Laab-Gai: Thai-style chicken with galangal, lemongrass, onions & coriander 🍴 € 16,50
61. Colorful seasonal vegetables stir-fried with lemongrass and chilli 🍴 ✓ € 13,50
62. Pakchoi pan-fried with tofu, shiitaki mushrooms and a hint of garlic ✓ € 14,50
63. Crispy baked chicken, served with wok-vegetables and sweet-sour sauce € 16,50
64. Chicken stir-fried with vegetables, cashew nut and Thai basil € 16,50
65. Chicken in Gong Bao style with paprika, peanut and Shiitaki mushrooms € 16,50
66. Mapo-Tofu with beef, chili and spring onion 🍴 € 18,00
67. Tender beef with Vietnamese coriander, tomatoes, ginger and onions € 18,50
68. Dschingis-Khan: spicy roasted beef with peppers and onions 🍴 € 19,50
69. Hot beef with Sichuan pepper - a goof try for spicy eaters 🍴🍴🍴 🍴 € 19,50
70. Spicy Thai-style beef with galangal, fresh chilli & Thai basil 🍴🍴 🍴 € 19,50
71. King prawns from the wok with colourful vegetables & green pepper 🍴 € 22,50
72. King prawns caramelized with pork belly, onions & garlic € 22,50



Pakchoi



Tamarind



Shiitaki-mushroom



Vietnamese coriander

CURRYS (prepared with coconut milk and cream) 🍴

- ✓ 73. Seasonal vegetables with tofu in red Thai curry and cherry tomatoes € 15,50
74. In stead of tofu: 🍴 with chicken + € 2,00
75. 🍴 with grilled salmon ^D + € 6,50 🍴
76. 🍴 with king prawns + € 7,50



The main ingredients of our curry

FUSION CUISINE – Cuisine in the age of globalization

- | | |
|--|---------|
| 77. Chirashi: Japanese wraps with fresh salmon, tuna, avocado & rice | € 23,50 |
| 78. Colonial-styled beef medium pan-fried with pepper, onions & garlic | € 19,50 |
| served on fresh lettuce with tomatoes and coriander; side dish: sweet potato stripes | |
| 79. Rare grilled tuna on wok vegetables in teriyaki sauce | € 25,00 |
| 80. Grilled king prawns served with pan-fried seasonal vegetables | € 22,50 |
| 81. Salmon-Bowl: Fresh salmon on sushi rice with baby salad & wasabi-sesame-dressing | € 19,50 |
| 82. King prawns prepared with coconut milk, served in a fresh coconut | € 24,50 |
| plus a glass of fresh coconut juice | |
| 83. Loup-de-Meer ^D either steamed with soy sauce / or fried with tamarind sauce | € 22,50 |
| 84. Grilled scallops served with wok-mix of pakchoi, mushrooms & green pepper | € 24,50 |

WRAP & ROLL – Roll your own lucky rolls



Vietnamese culinary tradition with rice paper, green lettuce, rice noodles and various kinds of herbs, served with a hoisin dip. The following main fillings are available:

- | | |
|---|---------|
|  85. Baked tofu ^F | € 16,50 |
| 86. Grilled chicken breast fillet | € 18,00 |
| 87. Pan-fried tender beef | € 19,50 |
| 88. Steamed prawns | € 21,00 |
| 89. Mix-Specials for 2 persons, price <u>per</u> each: | € 20,00 |
| (grilled chicken, pan-fried beef, steamed prawns) | |

*Each main dish (except rice and noodle dishes) is served with a portion of jasmine rice.
If required, you can also order the following side dishes:*

SIDE DISHES

- | | | | |
|--------------------------------|--------|---|--------|
| 103. Fried rice | € 5,00 | 109. Edamame ^F | € 6,00 |
| 104. Fried noodle ^A | € 5,00 | 110. Prawn crackers | € 5,00 |
| 105. Wok-Vegetables | € 5,50 | 111. Pancake ^A , 6 pc. | € 2,50 |
| 106. Saté-sauce ^E | € 2,50 | 112. Pickled ginger ² | € 1,50 |
| 107. Curry-sauce ^G | € 2,50 | 113. Wasabi (Horseradish ⁵) | € 1,00 |
| 108. Sweet-sour-sauce | € 2,50 | 114. Fresh herbs | € 1,50 |
| | | 115. Fresh chili | € 1,00 |

REIS & NUDELN

90. Fried rice with eggs and seasonal vegetables  € 13,50
91. Optional:  with chicken + € 2,50
92.  with beef + € 4,50
93. Emperor fried rice with king prawns served in a hollowed-out pineapple together with a fresh pineapple salad  € 22,50
94. Fried noodles ^A with eggs and fresh vegetables  € 13,50
95. Optional:  with chicken + € 2,50
96.  with beef + € 4,50
97.  with crispy duck + € 5,50
98. Bami-Goreng ^A: Indonesian-style fried noodles with prawns, slightly spicy  € 20,50
99. Glass noodles fragrantly fried with prawns, bean sprouts and onions € 20,50
100. Japanese Udon Noodles stir-fried with prawns, pakchoi and mushrooms € 21,00
101. King prawns and scallops stir-fried with shiitaki mushrooms, celery and onions; served on a crispy noodle nest ^A € 24,00
102. Vietnamese popular noodle soup Phở-Bò with beef (big bowl) € 18,50

FOR THE LITTLE GOURMET

Specially created and recommended for little Asian food fans up to 10 years old



Menu Panda - €14,50

Drink: Bio Limo Orange

Satay skewers of chicken,
served with rice and peanut dip

A scoop of vanilla ice

Menu Dino - €14,50

Drink: Bio Limo Lemon

Crispy baked chicken,
served with sweet sour sauce

A scoop of chocolate ice



SUSHI

Set Menu

Menu Ryo €16,00

- 3 x Sakemaki (salmon)
- 3 x Tekkamaki (tuna)
- 4 x Kappa-Phila (cucumber, cream cheese)
- 4 x Alaska (avocado, salmon)

Menu Deluxe €24,50

- 2 x Sake-Nigiri (salmon)
- 2 x Maguro-Nigiri (tuna)
- 2 x Unagi (eel)
- 8 x Ocean-Maki (scampi, avocado, mayo)

Sashimi

- 119. Salmon Sashimi € 19,00
- 120. Tuna Sashimi € 22,00

- 121. Salmon-Tuna Sashimi € 21,00

Nigiri (2pieces)



- 122. Sake (salmon) € 8,00
- 123. Maguro (tuna) € 9,00

- 124. Unagi (eel) € 9,00
- 125. Ebi (scampi) € 9,00

Uramaki (8pieces)



- 131. Kappa Phila (cucumber, cream cheese) € 7,00
- 132. Fresh Garden (mango, salad, c. cheese) € 8,50
- 133. Alaska (salmon, avocado) € 9,50
- 134. Ocean (scampi, avocado, salad, mayo) € 10,00
- 135. Boston (tuna, avocado) € 10,00
- 136. Spicy Tuna € 10,50
- 137. Softshell (fried crawfish, chili sauce) € 11,00

Hosomaki (6pieces)

- 126. Kappamaki (cucumber) € 5,50
- 127. Avocadomaki (avocado) € 6,00
- 128. Sakemaki (salmon) € 7,50
- 129. Ebimaki (scampi) € 8,50
- 130. Tekkamaki (tuna) € 8,00



DESSERTS

Traditionally

140. Coconut panna cotta, served with fruits and ginger-caramel sauce € 7,50
141. Baked bananas ^{AK} with honey and vanilla ice cream € 8,50
142. Steamed coconut balls (4 pieces) € 9,00
143. Flambéed ice cream: Vanilla ice cream encased in marble cake  € 8,00
and flambéed with straw rum

Fruity

144. Fresh ripe mango with vanilla ice cream € 8,50
145. Fresh coconut for two persons. Each person: a glass of coconut juice
and a half coconut filled with tropical fruit & ice; price per person:  € 9,00
146. Exot. fruit salad with raspberry sorbet, served in a hollowed-out pineapple € 9,50

Creamy & chocolatey

147. Lukewarm chocolate cake ^A with seasonal fruits € 8,50
148. Mochi-Duo: two Mochis of your choice (Coconut, Chocolate, Passion Fruit) € 9,00
149. Vanilla ice cream in hot raspberry sauce, cream on top € 8,50
150. Ice cream, per scoop: € 2,50
Vanilla / Chocolate / Hazelnut / Raspberry Sorbet /
Green Tea / Black Sesame/ Mango / Ginger
158. “Happy End” dessert plate, for at least 2 persons, price per person: € 9,50
(with coconut panna cotta, chocolate cake, Asian fruit and ice cream)

No enjoyment is temporary, because the impression it leaves is permanent.

Voucher

Are you looking for a gift idea? Give a piece of Asian feeling to family, friends or colleagues with the Yee Chino voucher! It can be issued at any of your desired value.



WARM DRINKS

Asian Tea

per pot for 1 per. / f. 2 pers.

SENCHA (green tea from Japan, fragrant, fresh, cleanses body and soul)	€ 6,50	€ 8,50
JASMIN (delicious & aromatic green tea, gently flavoured with jasmine flowers)	€ 6,50	€ 8,50
JADE OOLONG (delicate, floral and fine-fragrant taste)	€ 7,00	€ 9,00
THAI NGUYEN (green leaf tea from North Highland Vietnam, strong character)	€ 6,50	€ 8,50
LEMON CHAI (herbal tea made from lemongrass, pineapple, ginger & coconut)	€ 7,00	€ 9,00
HOUSE TEA with fresh ginger & honey (strengthens immune system, for relaxation)	€ 7,50	€ 9,50
HOME-MADE ICED TEA (green tea, ginger, brown sugar, mint & lime) - per glass:	€ 8,00	

Asian wine

cold or warm

10 cl

Plum wine	€ 6,50
Sake (Japanese rice wine)	€ 7,00

Coffee

Espresso	€ 2,50	Cup of coffee	€ 3,50
Espresso Macchiato ^G	€ 3,00	Cappuccino ^G	€ 4,00
Espresso Doppio	€ 4,00	Latte Macchiato ^G	€ 5,00
Vietnamese Coffee	€ 6,00	Hot chocolate	€ 4,50
Saigon Coffee on Ice	€ 6,50		



*Hope is like the sugar in tea:
even though it is little, it sweetens everything.*

NON-ALCOHOLIC



Fruit juice

0,25 l

0,35 l

Juice/nectar* of your choice

€ 4,00

Spritzer (juice mixed with sparkling water)

€ 3,50

€ 4,50

Apple, orange, currant*, rhubarb*, passion fruit*, lychee, mango, pineapple, elderberry

Water

Soft drinks

Sparkling tap water

0,25 l € 3,00

0,35 l € 4,00

Acqua Panna (still)

0,25 l € 3,50

0,50 l € 5,00

0,75 l € 7,00

San Pellegrino (sparkling)

0,25 l € 3,50

0,50 l € 5,00

0,75 l € 7,00

Schweppes ^{3,12}

0,20 l € 3,50

(B. Lemon, T. Water, Wildberry)

Vio Bio Limo

0,30 l € 4,00

(Orange, Lemon)

Coca-Cola ^{1,3,11}

0,33 l € 4,00

(Original, Light, Zero Sugar)

Sprite/Spezi ^{1,3}

0,35 l € 4,00

Iced Tea (lemon, peach)

0,35 l € 4,00

BEERS

German beers

0,30 l 0,50 l

Tegernseer draft beer	€ 3,50	€ 5,00
Tegernseer dark beer		€ 5,00
Hopf white beer ^A		€ 5,00
Hopf dark, light or non-alcoholic white beer ^A		€ 5,00
Non-alcoholic bier		€ 5,00
Radler		€ 4,50

Asian beers

0,33 l

Kirin beer from Japan 	€ 5,00
Shingha beer from Thailand	€ 5,00

DIGESTIF

Spirits

4cl

Averna	€ 5,50	Cognac Hennessy	€ 6,50
Fernet Branca	€ 5,50	Whiskey Jack Daniels	€ 6,50
Bailey's	€ 5,50	Johnnie Walker Red Label	€ 6,50
Ramazzotti	€ 6,00	Gin Gordons	€ 5,50
Grappa Riserva	€ 6,00	Tequila Sierra white	€ 6,00
Williams	€ 6,00	Vodka Absolut	€ 5,50
Remy Martin V.S.O.P.	€ 6,50		

Asian schnapps

2cl

Bamboo schnapps	€ 4,00	Rose schnapps	€ 4,00
Rice schnapps	€ 4,50		

WINE LIST

White wine

Glass 0,1 l Glass 0,2 l Bottle. 0,75 l

Riesling „Drei Steine“ QW

from Weingut Egon Schmitt
fresh, mineral, light
PFALZ/GERMANY

€ 4,50 € 7,50 € 27,00

Grüner Veltliner “Classic” DAC

from Weingut Prechtl
juicy, spicy, elegant
WEINVIERTEL/AUSTRIA

€ 5,00 € 8,50 € 29,00

Lugana DOP

from Cantina Marangona, kbA
delicately fruity, very elegant, spicy aftertaste
LOMBARDEI/ITALY

€ 5,50 € 9,50 € 35,00

Sauvignon Blanc / Chardonnay „Chameleon” WO

from Jordan Wine Estate
intensively fruity, very mineral, spicy aftertaste
STELLENBOSCH/SOUTH AFRICA

€ 30,00

Sauvignon Touraine AOP

from Château de la Presle
lightly fruity, delicately spicy, stimulating acidity
LOIRE/FRANCE

€ 30,00

Grauer Burgunder „SR“ Alte Reben QW

from Philipp Rieger, controlled organic cultivation
juicy fruit, delicate melting, stimulating acidity
BADEN/GERMANY

€ 42,00

Grüner Veltliner Smaragd Ried „Mühlpoint” QW

from Weingut Leo Alzinger
intense fruit, complex, very mineral
WACHAU/AUSTRIA

€ 59,00

Sancerre Blanc AOP

from der Domaine Paul Prieur
fresh fruit, delicately spicy, elegant
LOIRE/FRANCE

€ 65,00

Chablis Premier Cru „Côte de Léchet“

from Jean-Marc Brocard
exotic fruit, delicate acidity, spicy aftertaste
BURGUND/FRANCE

€ 75,00

If you order two 0.2l glasses or more, we will open a bottled wine for you.

Red wine

	Glass 0,1 l	Glass 0,2 l	Bottle 0,75 l
Puglia Primitivo IGP from Giuseppe Campagnola fruity, juicy, chocolaty aftertaste VENETIEN/ITALY	€ 4,50	€ 7,50	€ 27,00
Pousio Selection Tinto IGP from Herdade do Monte da Ribeira lively fruit, juicy, spicy ALENTEJO/PORTUGAL	€ 4,50	€ 7,50	€ 27,00
Syrah „Chameleon” WO from Jordan Wine Estate juicy fruit, full-bodied, harmonious STELLENBOSCH/SOUTH AFRICA	€ 5,00	€ 8,50	€ 29,00
Merlot du Bouches-du-Rhône IGP from Domaine de L'Attilon, kbA robust spice, full-bodied, typical of the variety PROVENCE/FRANCE			€ 29,00
Côtes de Bourg Château Lion Noir AOP from Grand Launay, kbA fruity, chocolaty, well integrated tannins BORDEAUX/FRANCE			€ 30,00
Cuvée Classic from Josef Igler juicy, powerful, spicy aftertaste MITTELBURGENLAND/AUSTRIA			€ 33,00
Rioja Reserva DOP from Bodegas Amézola de la Mora powerful, elegant, sustainable, dry RIOJA/SPAIN			€ 39,00
Valpolicella Classico Superiore Ripasso from Paolo Cottini dense fruit, silky, balsamic VALPOLICELLA/ITALY			€ 59,00
Amarone della Vapolicella Classico from Paolo Cottini intense fruit, very dense and spicy VENETIEN/ITALY			€ 75,00

WINE LIST

Rosé

Glass 0,1 l

Glass 0,2l

Bottle. 0,75 l

Syrah/Merlot Rosé “Chameleon” WO

€ 4,50

€ 7,50

€ 27,00

from der Jordan Wine Estate
refreshing, spicy, stimulating, dry
STELLENBOSCH/SOUTH AFRICA

Rosé du Bouches-du-Rhône IGP

€ 27,00

from Domaine de L’Attilon, kbA
juicy, round, spicy aftertaste
PROVENCE/FRANCE

Rioja Rosado

€ 29,00

from Bodegas Valdemar
fruity, fresh, delicately spicy
RIOJA/SPAIN

Sancerre Rosé AOP

€ 55,00

from Domaine Paul Prieur
fresh fruit, delicately spicy, piquant
LOIRE/FRANCE

Wine spritzer (with white, red or rosé wine) 0,25l € 5,50

Explanations

Additives:

- 1) with dye
- 2) with preservative
- 3) with antioxidant
- 4) with flavour enhancer
- 5) sulfurized
- 6) blackened
- 7) waxed
- 8) with sweetener
- 9) aspartame-phenylalanine source
- 10) with phosphate
- 11) containing caffeine
- 12) containing quinine

Allergens:

- A) cereals containing gluten
- B) contains crustaceans
- C) contains eggs
- D) contains fish
- E) contains peanuts
- F) contains soya
- G) contains milk
- H) contains nuts
- I) contains celery
- J) contains mustard
- K) contains sesame seeds
- L) contains sulphur dioxide / sulphites
- M) contains lupins
- N) contains molluscs

This leaflet was created and checked with the greatest possible care. The editors assume no liability for errors and incorrect information.