



CHEF'S MENU

- Chef's changing menu -

3-courses*	37,50 p.p.	Course 1-4-5
4-courses*	45,00 p.p.	Course 1-3-4-5
5-courses	52,00 p.p.	Course 1-2-3-4-5

* optional supplement (no dessert) +5,-

Course 1

Carpaccio of scallops and flying fish roe with yuzu dressing

Sauvignon Blanc | Domaine des Forges | Loire, France | 6,25 per glass

Course 2

New style tataki Tuna

Chenin Blanc 'Inspector Péringuey' | Jordan | Stellenbosch, South-Africa | 6,75 per glass

Course 3

Pancakes with Peking duck and hoisin sauce

Côtes du Rhône | Domaine Roche-Audran | Rhône, France | 6,75 per glass

Course 4

Pan fried red bass fillet and langoustine with red curry sauce

Cabernet Sauvignon-Merlot | Enate | Somontano, Spain | 6,25 per glass

Course 5

Bavarois of strawberry and lemon sorbet ice

Muscat | Maculan Dindarello | Veneto, Italy | 6,50 per glass

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SHARED DINING MENU

- tastings of the Chef | available from 19.00 hrs -

3-courses*	49,50 p.p.	Course 1-4-5
4-courses*	59,50 p.p.	Course 1-3-4-5
5-courses	69,50 p.p.	Course 1-2-3-4-5

* optional supplement (no dessert) +7,50

The Shared Dining Menu of CHANG-I is based on the Asian style of dining; share and enjoy the beautiful dishes together.

You have the option of 3-, 4- or 5-courses and all dishes per course, will be served in the middle of your table.

Course 1

Thai salad with mango and prawns
Tataki of beef with kimchi dressing
Indonesian Gado Gado with peanut sauce

Course 2

Steamed scallops
Japanese Wagyu dumplings
Soft-shell crab in tempura

Course 3

Grilled yellowtail 'hamachi'
Chinese mushrooms with sweet/sour sauce
Chinese noodles

Course 4

Thai fish pot with green curry
Beef tenderloin slices with sweet soy sauce
Chinese broccoli & Fried rice

Course 5

Hot dark chocolate pastry with red pepper and coconut icecream
Bavarois of strawberry and lemon sorbet ice
Crème brûlée of green tea and lemon sorbet ice

menu ordering per table

minimum 2 persons, maximum 6 persons

CHANG-I



CONCERT MENU

– special menu for concert visitors | departure before 20.00 hrs –

CHANG-I is your ideal restaurant for a pre-concert dinner.

We offer you a monthly changing 3-courses Concert menu

OR

you have the freedom to dine à la carte.

With à la carte you pay the prices stated in this menu, and if you order a starter and a main course, you receive your dessert or coffee/tea for free.

3-courses Concert menu | 36,- p.p.

Starter

Carpaccio of scallops and flying fish roe with yuzu dressing

Sauvignon Blanc | Domaine des Forges | Loire, France | 6,25 per glass

Main course

Pan fried red bass fillet and langoustine with red curry sauce

- accompanied with fried rice -

Cabernet Sauvignon-Merlot | Enate | Somontano, Spain | 6,25 per glass

Dessert

Bavarois of strawberry and lemon sorbet ice

Muscat | Maculan Dindarello | Veneto, Italy | 6,50 per glass

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CHANG-I BITES

- classics | ideal for combining with your aperitif -

Edamame soy beans	6,50
Yakitori skewers 3 pcs.	8,50
Beef skewers 3 pcs.	10
Gyoza's filled with chicken and vegetables 3 pcs.	9,50
Springrolls filled with Iberico Cha Sieuw or Wagyu 3 pcs.	10,50
Dim Sum selection steamed or fried 3 pcs.	10,50
Steamed pastries filled with prawns, scallops and beef 3 pcs.	11
Japanese Wagyu Dumplings 3 pcs.	11,50
Vegetables in tempura	8,50
Prawns in tempura 3 pcs.	13
Soft-shell crab in tempura 2 pcs.	13
Pancakes filled with Peking duck and vegetables 3 pcs.	12,00

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COLD STARTERS

Sashimi mix of wild salmon, tuna and scallop	16,50
<i>Sauvignon Blanc Domaine des Forges Loire , France 6,25 per glass</i>	
Seafood salad with scallop, langoustine and soft-shell crab	18,50
<i>Chardonnay 'Chablis' Guillaume Vrignaud Burgundy, France 8,50 per glass</i>	
Tataki of beef with poached quail egg and kimchi dressing	14
<i>Côtes du Rhône Domaine Roche-Audran Rhône, France 6,75 per glass</i>	
Carpaccio of Wagyu with pan fried duck liver and soy caramel	21,50
<i>Spätburgunder Weingut Becker Landgraf J2 Rheinhessen, Germany 8,50 per glass</i>	
Indonesian Gado Gado with peanut sauce [v]	11
<i>Chenin Blanc 'Inspector Péringuey' Jordan Stellenbosch, South-Africa 6,75 per glass</i>	

WARM STARTERS

Sea bass served on top of lemon risotto with Tom Kai foam	12
<i>Chenin Blanc 'Inspector Péringuey' Jordan Stellenbosch, South-Africa 6,75 per glass</i>	
Pan fried scallops with red curry and wakame foam	13,50
<i>Verdicchio Moncaro 'Le Vele' Marche, Italy 5,25 per glass</i>	
Duck breast with a teriyaki sauce and kumquat gel	13,00
<i>Côtes du Rhône Domaine Roche-Audran Rhône, France 6,75 per glass</i>	
Slow cooked short ribs with Char Siu sauce	13,50
<i>Cabernet Sauvignon-Merlot Enate Somontano, Spain 6,25 per glass</i>	
Miso soup with tofu, vegetables, seaweed and enoki [v]	8,50
<i>Kizakura 'Yamadanishiki' Junmai Sake 7,- per glass</i>	

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MAIN COURSES

- accompanied with fried rice -

Pan fried monkfish with oyster-abalone sauce <i>Chardonnay 'Chablis' Guillaume Vrignaud Burgundy, France 8,50 per glas</i>	24
Grilled Yellowtail 'hamachi' with unagi sauce <i>Sauvignon Blanc Domaine des Forges Loire, France 6,25 per glass</i>	26,50
Thai fish pot with green curry (tiger prawn - monkfish - red bass - scallop) <i>Chenin Blanc 'Inspector Péringuey' Jordan Stellenbosch, South-Africa 6,75 per glass</i>	28
Pan fried duck breast with Yuxiang orange sauce <i>Primitivo Gran Sasso Puglia, Italy 5,25 per glass</i>	24,50
Grilled Chateaubriand with Chinese barbecue sauce (150 gram) <i>Cabernet Sauvignon-Merlot Enate Somontano, Spain 6,25 per glas</i>	27
Grilled lamsrack with five spices <i>Côtes du Rhône Domaine Roche-Audran Rhône, France 6,75 per glas</i>	28,50

WOK SPECIALS

Black Tiger prawns with Szechuan pepper sauce <i>Verdicchio Moncaro 'Le Vele' Marche, Italy 5,25 per glass</i>	25
Chinese mushrooms with sweet and sour sauce [v] <i>Primitivo Gran Sasso Puglia, Italy 5,25 per glass</i>	18,50
Chicken lightly battered with sweet spicy sauce <i>Spätburgunder Weingut Becker Landgraf J2 Rheinhessen, Germany 8,50 per glass</i>	21
Beef tenderloin slices with sweet soy sauce <i>Cabernet Sauvignon-Merlot Enate Somontano, Spain 6,25 per glass</i>	26

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MAIN COURSES

- accompanied with fried rice -

CHEF'S FAVOURITES

Lobster, stir fried with oyster sauce (peeled) 40

Chardonnay 'Chablis' | Guillaume Vrignaud | Burgundy, France | 8,50 per glass

Wagyu tenderloin, grilled with duck liver sauce 80 gram 40

Cabernet Sauvignon-Merlot | Enate | Somontano, Spain | 6,25 per glass 160 gram 78

ON THE SIDES

Baby pak choi 7

Chinese broccoli 7,50

Luxury Vegetables Mix 8,50

Chinese noodles 6

Luxury fried rice, with prawns and beef 8

DESSERTS 9,-

Hot dark chocolate pastry with red pepper and coconut icecream

Red Muscadell | Rietvallei | Robertson, South-Africa | 6,50 per glass

Crème brûlée of green tea and melon sorbet ice

Riesling Auslese | Weingut Mathern | Nahe, Germany | 6,50 per glass

Tiramisu with mokka icecream

Riesling Auslese | Weingut Mathern | Nahe, Germany | 6,50 per glass

Bavarois of strawberry and lemon sorbet ice

Muscat | Maculan Dindarello | Veneto, Italy | 6,50 per glass

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COFFEE

Coffee	3,00	Latte Macchiato	3,75
Espresso	3,00	Irish Coffee	9,00
Cappuccino	3,50	Spanish Coffee (Tia Maria)	9,00
Decaf	2,80	French Coffee (Grand Marnier)	9,00
Espresso Macchiato	3,25	Italian Coffee (Amaretto)	9,00
Caffe latte	3,75	Kiss of Fire (Tia Maria & Cointreau)	9,00

TEA BY POT

Small 3,50

Large 4,95

Jasmine (Green)	Elegant flavour, with jasmine blossoms scents and light gold in colour.
Chun Mee (Green)	Premium organic green tea, a mild taste with a little bitterness in the aftertaste.
Genmaicha (Green)	Green tea with puffed rice which has a roasted scent and a taste of nuts.
Earl grey Darjeeling (Black)	A Darjeeling First Flush with a hint of lavender. The result is surprisingly great: a lavender-sweet taste.
China Rose (Green)	Rose blossoms mixed with a Yunnan green tea which gives a subtle flavour of flowers.
Honeybush (Without theine)	Light tea with an aroma of sweet honey.
Silky Oolong (Blue)	Milky sweet aroma, a subtle creamy flavour.
CHANG-I Blend (Herbal tea)	A romantic blend with an exotic flavour and a warm scent of vanilla.
Mint Tea (Herbal tea)	With fresh mint leaves.

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