

DONG YUAN

東園酒樓

SINCE 1998



A FAMILY JOURNEY

THE STORY OF DONG YUAN BEGINS FAR FROM COPENHAGEN, IN QINGTIAN, ZHEJIANG, CHINA, A REGION OF MOUNTAINS AND RIVERS. IN THIS SMALL HOMETOWN, FOOD HAS ALWAYS MEANT MORE THAN A MEAL. IT MEANS FAMILY GATHERED AROUND A TABLE, RECIPES PASSED DOWN THROUGH GENERATIONS, AND THE QUIET PRIDE OF COOKING WITH CARE.

IN OUR FAMILY, THE KITCHEN HAS ALWAYS BEEN THE HEART OF THE HOME. PARENTS TEACH CHILDREN, GRANDPARENTS PASS DOWN THEIR SECRETS, AND EVERY DISH CARRIES THE TASTE OF TRADITION. FROM HAND-PREPARED INGREDIENTS TO THE BALANCE OF FLAVORS IN A HOT WOK, OUR COOKING IS BUILT ON PATIENCE, WARMTH, AND RESPECT FOR THE CRAFT.

IN 1998, OUR FAMILY JOURNEY LED TO COPENHAGEN. FAR FROM HOME, WE OPENED DONG YUAN RESTAURANT WITH A SIMPLE HOPE — TO SHARE THE FLAVORS AND HOSPITALITY OF OUR HOMETOWN WITH A NEW COMMUNITY.

SINCE THAT DAY, WE HAVE WELCOMED FAMILIES, FRIENDS, AND CURIOUS GUESTS THROUGH OUR DOORS. OUR KITCHEN IS FILLED WITH THE AROMAS OF SIZZLING WOKS AND TRADITIONAL SPICES, WHILE DISHES PREPARED FROM OUR FAMILY RECIPES TRAVEL FROM THE EAST TO TABLES IN THE WEST.

MANY YEARS HAVE PASSED, BUT THE HEART OF DONG YUAN REMAINS THE SAME: HONEST COOKING, WARM HOSPITALITY, AND FOOD MADE THE WAY WE HAVE ALWAYS BELIEVED IT SHOULD BE— ALWAYS MEANT TO BE SHARED.

TODAY, THAT STORY CONTINUES AT YOUR TABLE.

WELCOME TO DONG YUAN.

- YE FAMILY



DONG YUAN SIGNATURES 東園招牌菜



SICHUAN BOILED BEEF

BEEF IN SPICY SICHUAN BROTH
WITH CABBAGE, DRIED
CHILLIES & PEPPERCORNS



MAPO TOFU

SOFT TOFU WITH MINCED
PORK, TOPPED WITH
SPRING ONION



PEKING DUCK

CRISPY DUCK SERVED WITH
THIN PANCAKES, PEKING
SAUCE, CUCUMBERS & LEEKS



GONGBAO CHICKEN

CHICKEN IN SPICY GONGBAO
SAUCE WITH VEGETABLES,
TOPPED WITH PEANUTS



SIZZLING BEEF

BEEF IN BLACK PEPPER SAUCE,
SERVED SIZZLING HOT WITH
VEGETABLES ON AN IRON
PLATE



STIR-FRIED PORK

SPICY THINLY SLICED PORK
WITH FRESH CHILLIES, PEPPERS,
GARLIC & BLACK BEANS

DIETARY INFORMATION



Spicy



Contains Nuts



Gluten Free



Vegetarian

PLEASE ASK OUR STAFF ABOUT ALLERGENS AND AVAILABLE DIETARY MODIFICATIONS

APPETIZERS 小吃

8. DONG YUAN SPRING ROLL (1 PC) ★	58 KR
10. SALT & PEPPER RIBS 🌶️	68 KR
12. CUCUMBER SALAD 🌶️	68 KR
13. TEMPURA PRAWNS (4 PCS)	68 KR
A1. CRISPY DUMPLINGS (4 PCS)	68 KR
A4. POPCORN CHICKEN	68 KR
A5. CRISPY WONTONS (4 PCS)	58 KR
A6. MINI SPRING ROLLS (5 PCS) ⑤	58 KR
B5. WONTONS IN CHILI OIL (4 PCS)	58 KR

SOUPS 汤

1. SHARKFIN SOUP	88 KR
2. PEKING SOUP 🌶️	58 KR
5. WONTON SOUP	58 KR
6. CHICKEN SOUP	58 KR

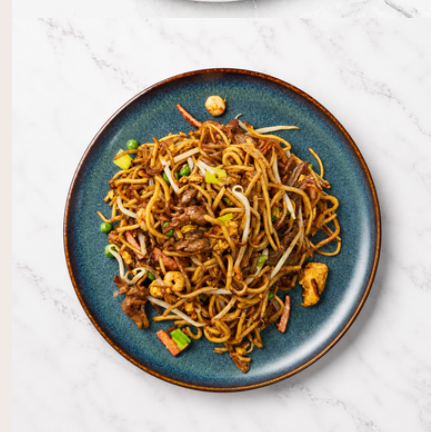
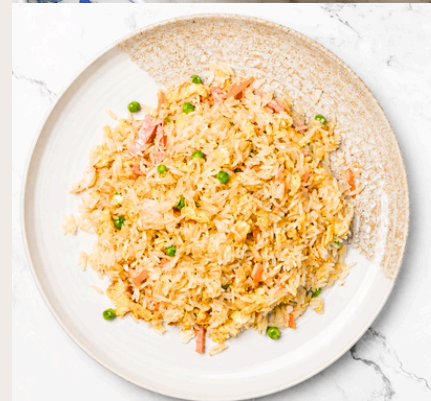
RICE & NOODLES 饭类和面类

43. EGG & VEGETABLES FRIED RICE ⑥	138 KR
45. EGG & VEGETABLES FRIED NOODLES	138 KR

HOUSE SPECIALS 特色

WITH EGG, VEGETABLES, HAM, SHRIMPS & MEAT

44. YANGZHOU FRIED RICE ⑥	148 KR
46. YANGZHOU FRIED NOODLES	148 KR



MAINS 主菜

BEEF 牛肉

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| A2. SICHUAN BOILED BEEF 🌶️ | 198 KR |
| 33. BEEF STRIPS WITH BELL PEPPERS 🌶️ | 168 KR |
| 49. SIZZLING BEEF | 168 KR |

CHICKEN 鸡肉

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|---------------------------------|--------|
| 27. GONGBAO CHICKEN 🌶️Ⓝ | 148 KR |
| 28. CHICKEN WITH CASHEW NUTS ⓂⓃ | 148 KR |
| A8. SWEET & SOUR CHICKEN | 148 KR |

DUCK 鸭肉

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|---------------------------------|--------|
| A19. PEKING DUCK | 208 KR |
| 23. CRISPY DUCK WITH BEANSPOUTS | 168 KR |

PORK 猪肉

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|-------------------------|--------|
| 55. MAPO TOFU 🌶️ | 138 KR |
| B16. STIR-FRIED PORK 🌶️ | 148 KR |
| 40. SWEET & SOUR PORK | 148 KR |

SEAFOOD 海鲜

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| 17. GINGER SCALLION KING PRAWNS Ⓜ | 168 KR |
| 18. KING PRAWNS IN OYSTER SAUCE Ⓜ | 168 KR |
| 19. SOY GINGER STEAMED FISH | 188 KR |

VEGETABLES 蔬菜

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| A25. GARLIC PAK CHOI ⓂⓂ | 138 KR |
| A26. TOFU WITH MIXED VEGETABLES Ⓜ | 138 KR |
| A27. YU XIANG AUBERGINE Ⓜ | 138 KR |



SET MENUS 套餐

EASTERN GARDEN ★

(MIN 2 PERS)

268 KR PP

- CHICKEN SOUP
- DONG YUAN SPRING ROLLS
- KING PRAWNS IN BLACK PEPPER SAUCE
- CRISPY DUCK WITH BEANSPROUTS

ROYAL THEATRE

(MIN 2 PERS)

258 KR PP

- PEKING SOUP 🌶️
- TEMPURA PRAWNS
- DUCK WITH BAMBOO & MUSHROOM SAUCE
- SIZZLING BLACK PEPPER BEEF

PEKING PALACE

(MIN 2 PERS)

278 KR PP

- PEKING SOUP 🌶️
- PEKING DUCK
- STIR-FRIED DUCK WITH BAMBOO & MUSHROOMS

EMPEROR'S FEAST

(MIN 4 PERS)

268 KR PP

- TEMPURA PRAWNS
- DONG YUAN SPRING ROLLS
- BEEF WITH MIXED VEGETABLES IN CHILLI SAUCE 🌶️
- SWEET & SOUR PORK
- CHICKEN CURRY
- DUCK WITH BAMBOO & MUSHROOM SAUCE

*PRICE IS PER PERSON

