

76	Whole cooked Fish with a Spicy Szechuan Sauce*	37.50
77	Gan Shao Shrimps* (Szechuan Style)	26.50

CHANGES FROM SIDE DISH WHITE RICE TO (NR. 40 – 77):

201	Cantonese Fried Rice (Egg, Peas and Ham)	5.00
202	Fried Rice with Vegetables	5.50
203	Fried Noodles with Chop Suey Vegetables	5.50
204	Fried Sweet Potatoes	6.50

VEGETABLE- AND TOFU DISHES

(WITHOUT WHITE RICE)

90	Chop Suey Vegetables Chinese Style (mixed Vegetables)	14.50
91	Pan-fried Chinese Cabbage	14.50
92	Ma Po Tofu* (Tofu, Bell Pepper, Onion and Mushroom)	18.50
93	Tofu with Broccoli	18.50
94	Luo Han Zhai - Buddha Vegetables (Glass Noodles, Zucchini, Carrots, Soy Bean Sprouts, Baby Corn, Mushroom, Chinese Cabbage)	15.50
95	Eggplants Chendu Style*	15.50
96	In Clay Pot dried Cauliflower* (Gan Gui Hua Cai)	17.50

SIDE DISHES FOR VEGETABLE- AND TOFU DISHES (NR. 90 – 96):

300	White Rice	4.00
301	Cantonese Fried Rice (Egg, Peas and Ham)	5.00
302	Fried Rice with Vegetables	5.50
303	Fried Noodles with Chop Suey Vegetables	5.50
304	Fried Sweet Potatoes	6.50

NOODLE DISHES

100	Chinese Style Pan-fried Noodles with Chicken (CH)	21.50
101	Cambodian Style Pan-fried Noodles with Vegetables* (Cambodian Satay Sauce, Vegetables)	15.50
102	Cambodian Style Pan-fried Noodles with Chicken (CH)* (Cambodian Satay Sauce, Vegetables)	21.50
103	Fried Wide Rice Noodles with Beef (CH)	25.50
104	Fried U Dong Noodles with Vegetables (thick Wheat Noodles)	16.50

105	Fried U Dong Noodles with Chicken (CH) (thick Wheat Noodles)	22.50
106	Fried U Dong Noodles with Shrimps (thick Wheat Noodles)	26.50
107	Fried Rice Noodles with Chicken (CH)*	21.50
108	Fried Rice Noodles with Vegetables*	15.50
109	Pad Thai with Chicken (CH)	21.50
110	Pad Thai with Tofu	21.50

RICE DISHES

120	Chinese Fried Rice with Vegetables	15.50
121	Cantonese Style Fried Rice with Eggs, Peas and Ham	15.50
122	Fried Rice with Chicken (CH) and Satay Sauce*	21.50
123	Fried Rice with Beef (CH) and Satay Sauce*	24.50
124	Fried Rice with Chicken (CH) and Spicy House Sauce Cambodian Style* (Spicy, Cucumber, Coriander)	24.50
125	Thai Fried Rice (with Chicken (CH), Shrimps, Pineapples and nuts)	24.50
126	Suan Long Style Fried Rice (with Chicken (CH) and Shrimps)	24.50
127	White Rice	4.00

NOODLE SOUPS

130	Noodle Soup with Cantonese Duck	28.50
131	Bun Bo Hue* (Thin Rice Noodles with Beef (CH) and Lemongrass)	26.50
132	Pho Bo (Thin Rice Noodles with Beef (CH) and Lemongrass)	28.50
133	Tom Yum Rice Noodle Soup with Chicken (CH), Thai Style*	24.50

All prices are in Swiss francs and include VAT

* = spicy ** = very spicy

PRE-ORDER & PICKUP

www.dragonexpress.ch

www.suanlong.ch



WELCOME TO SUAN LONG WÄDENSWIL

Please ask your waiter if you require any information regarding allergies or intolerances.

We declare our meat:

Chicken: Switzerland (CH)

Beef: Switzerland (CH)

Pork: Switzerland (CH)

Duck: Germany/Netherlands

Pangasius and Shrimps: Vietnam/Thailand

Loup de Mer: France/Greece

Dorade: France/Greece

SOUP

CHF

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|---|---|------|
| 1 | Szechuan Soup* | 5.50 |
| | (Chicken (CH), Tofu, Egg, Bamboo, Mushroom and Glass Noodles) | |
| 2 | Wantan Soup (Wantan-Ravioli with Shrimp Filling) | 6.50 |
| 3 | Corn Soup with Chicken (CH) | 5.50 |
| 4 | Tom Ka Gai* (Thai Coconut Soup with Chicken (CH)) | 5.50 |
| 5 | Fine Noodle Soup with Beef (CH) | 6.00 |
| 6 | Tom Yum* (Thai Soup with Shrimps) | 5.50 |
| 7 | Egg Soup with Vegetables | 5.50 |

STARTER

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|----|--|------|
| 10 | Chinese Spring Roll (Cabbage, Carrots, fried) | 5.00 |
| 11 | Thai Spring Roll (Chicken (CH) and Vegetables, fried) | 6.00 |
| 12 | Vietnamese Spring Roll with Vegetables (fried) | 8.50 |
| 13 | Vietnamese Spring Roll with Pork (CH) (fried) | 8.50 |
| 14 | Goi Cuan – fresh Vietnamese Salad Roll / Summer Roll
with Chicken (CH) (not fried) | 6.50 |
| 15 | Goi Cuan – fresh Vietnamese Salad Roll /Summer Roll
with Shrimps (not fried) | 8.50 |
| 16 | Fried Wan Tan (Shrimp filling) | 9.50 |
| 17 | Fried Shrimps | 9.50 |
| 18 | Chicken skewers with Satay Sauce* | 7.50 |
| 19 | Wor Tip – pan-fried dumplings with Vegetable filling
(approx. 10 Min. waiting time) | 7.50 |

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| 20 | Wor Tip – pan-fried dumpling with Pork filling
(approx. 10 Min. waiting time) | 7.50 |
| 21 | Zhu Rou Shao Mai – Steamed Dumplings with Pork Filling
(approx. 10 Min. waiting time) | 7.50 |
| 22 | Ha Gao – Shrimp Clouds
(Steamed dumplings with Shrimp filling, approx. 10 Min. waiting time) | 7.50 |
| 23 | Xiao Long Bao – Dumling with Pork, Shanghai Style
(approx. 10 Min. waiting time) | 7.50 |

SALAT

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|----|--|-------|
| 30 | Vegetable Salad Szechuan Style* (Cucumber, Carrots, Soy Bean Sprouts) | 8.50 |
| 31 | Mixed Salad Cambodian Style | 7.50 |
| 32 | Papaya Salad Thai Style* | 12.50 |
| 33 | Chicken (CH) Salad Cambodian Style
(Corn, Tomatoes, Cucumber, Cabbage, Carrots and Chicken with a Peanut Sauce) | 12.50 |
| 34 | Beef (CH) Salad Thai Style* | 18.50 |
| 35 | Spicy Chicken (CH) Salad with Chili* | 12.50 |
| 36 | Edamame – Mao Dou | 6.50 |
| 37 | Tofu Salad with a spicy Sauce* | 12.50 |

MAIN COURSE (WITH WHITE RICE)

Choose your favourite ingredient and one of the following cooking variants (40-53):

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|----|---|-------|
| 1) | Chicken | 22.50 |
| 2) | Beef | 24.50 |
| 3) | Pork | 23.50 |
| 4) | Shrimps | 25.50 |
| 5) | Fish (Pangasius) | 23.50 |
| 6) | Tofu | 22.50 |
| 40 | With a Sweet-Sour Sauce | |
| 41 | Szechuan Style* (Leek, Onion, Chili und Bamboo) | |
| 42 | With Satay Sauce* (Peanut Sauce) | |
| 43 | With a Black Bean Sauce*
(Zucchini, Onions, Bell Pepper, Bean Paste) | |
| 44 | With Chop Suey Vegetables (Mixed Vegetables) | |
| 45 | With Lemon Grass Cambodian Style*
(Lemongrass, Onion, Spring Onion, Chili) | |

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|----|---|--|
| 46 | With Cashew Nuts, Thai Style*
(Cashew Nuts, Bell Pepper, Onion, Broccoli) | |
| 47 | With Basil and Chili, Cambodian Style*
(Basil, Chili, Bamboo, Bell Pepper) | |
| 48 | With a Spicy Sauce House Style*
(Shallots, Spring Onion, Cucumber, Chili, Peperoncino) | |
| 49 | Yellow Thai Curry*
(Onion, Bell Pepper, Potatoes) | |
| 50 | Red Thai Curry*
(Mini Eggplants, Beans, Bamboo, Baby Corn, Chili) | |
| 51 | Green Thai Curry**
(Mini Eggplants, Beans, Bamboo, Baby Corn, Chili) | |
| 52 | Panang Thai Curry* (Beans, Chili, Thai Basil) | |
| 53 | Massaman Thai Curry* (Onions, Potatoes, Cashew Nuts, Massaman) | |

SPECIALTIES OF THE HOUSE (WITH WHITE RICE)

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|----|---|-------|
| 60 | Cantonese Duck (Crispy Duck) | 26.50 |
| 61 | Cantonese Duck with Orange Sauce | 27.50 |
| 62 | Cantonese Duck with Satay Sauce* | 27.50 |
| 63 | Peking Duck – Crispy Duck with Pancakes | 35.50 |
| 64 | Kung Pao Chicken (CH)* | 23.50 |
| 65 | Crispy Chicken (CH) Cambodian Style* | 23.50 |
| 66 | La Zi Chicken* | 23.50 |
| 67 | Chicken (CH) Skewers with a Cambodian Satay Sauce* | 23.50 |
| 68 | Spare Ribs (CH) with Garlic | 24.50 |
| 69 | Crispy Beef (CH)* | 25.50 |
| 70 | Crispy Beef (CH) with a Garlic Sauce, Kangding Style* | 25.50 |
| 71 | Chongqing Style cooked Beef (CH)** | 26.50 |
| 72 | Chongqing Style cooked Fish** | 26.50 |
| 73 | Beef (CH) with a spicy Sauce made from three Chili Variety* | 25.50 |
| 74 | Steamed whole Fish (Loup de Mer)
- with Soy Sauce | 37.50 |
| | - with Black Bean Sauce | 37.50 |
| 75 | Fish with sour vegetables* | 26.50 |