

# UMAM Street Food

BY HAN



### UMAMI Street Food BY HAN

#### UMAMI by Han - Street Food

The Umami by Han **Street Food** is a new, casual addition to the dynamic concept of **Umami by Han**. At the energetic Street Food Bar you can choose for an unique, tasty and healthier alternative to fast food.

During lunch and dinner you can enjoy delicious Street Food meals in **Umami by Han** style. Inspired by the colorful and authentic street food markets in Asia, we have made a menu full of exciting dishes based on fresh and healthy ingredients. In addition, our tea-sommelier sought inspiration from the Chinese tea culture to create a wonderful range of refreshing tea-infused drinks.

Health - Heritage - Innovation

# SALADS 沙拉

Double the Salmon, Double the Pleasure 11,75 Salmon Salad

Grilled Salmon | Smoked Salmon | Salad | Chilli mayonnaise

Which Came First, the Chicken or the Egg? 11.75 Teriyaki Chicken Salad

Chicken thigh fillet | Quail egg | Teriyaki sauce | Salad

Healthy & Happy 9,75 Vegetarian Salad

Green beans | Tofu | Zucchini | Egg | Cherry tomato

Salads are Served with bread









## BAO BUNS 夹馍

Lamb Curry No Worry 6,75 Green Curry Bao Bun

Steamed bun | Lamb fillet | Piccalilly mayonnaise | Cheese | Cream cheese

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Beef Me Up! 6,75 Black Bean Beef Bao Bun

Steamed bun | Tenderloin | Black Bean sauce | Cream cheese | Peanut |

These Shrimps are Made for Eating 6,75 Shrimp Bao Bun

Steamed bun | Prawn | Peanut | Chilli mayonnaise | Cream Cheese



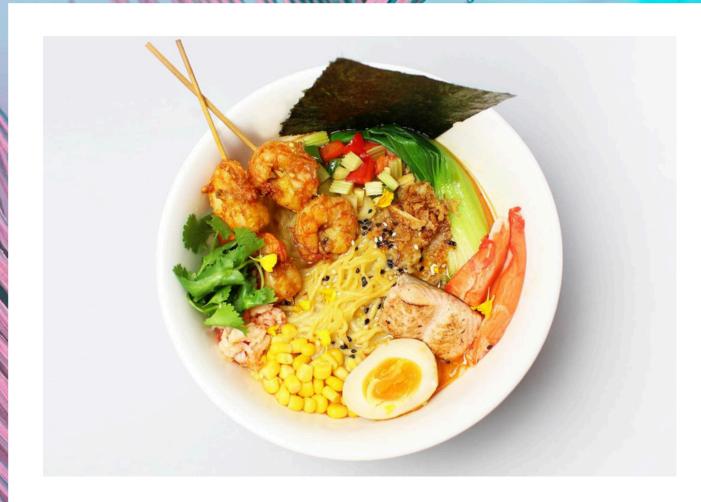
Steamed bun | Wasabi | Artichoke | Cheese

Don't Chicken Out 6,75 Teriyaki Chicken Bao Bun

Steamed Bun | Chicken thigh fillet | Teriyaki sauce | cheese | Piccalilly mayonnaise

Signature Beijing Duck 6,75 Roasted Beijing Duck Bao Bun

Steamed Bun | Roasted Beijing Duck | Hoisin sauce | Cucumber | Spring Onion | Cream cheese





# RAMEN 拉面 ¥

• Prawns of the Sea 16,75 Seafood Ramen

Ramen | Coconut broth | Prawn | Egg | Shanghai Paksoi

• Meaty as Can Be 16,75 Ramen with Beef

Ramen | Coconut broth | Tenderloin | Egg | Red curry

• So Ramen-tic 🕥 14,50 Vegetarian Ramen

Ramen | Soy broth | Beech mushroom | Shiitake | Shanghai paksoi | Egg

• This Duck ain't swimming no where 16,75 Ramen with Roasted Beijing Duck

Ramen | Coconut broth | Roasted Beijing Duck | Egg | Shanghai paksoi |

# CLAY POT RICE DISHES 煲仔饭









Love Me Tenderloin 12,50 Clay Pot Rice with Beef

Rice | Tenderloin | Black bean sauce | Shanghai paksoi | Shiitake

Not Just a Clay Pot...10,-

Vegetarian Clay Pot Rice

Rice | Beech mushroom | Corn | Shanghai paksoi | Egg

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Piggy in a Pot 12,50

Char Siu Clay Pot Rice

Char Siu | Fresh Vegetables

Crazy Duck Bowl 14,50 Beijing Duck Clay Pot Rice

Rice | Roasted Beijing Duck | Japanese pickles | Shanghai paksoi | Egg

Chef had a Little Lamb 12,50 Green Curry Claypot Rice

Green Curry | Lamb | Fresh Vegetables | Corn | Shanghai paksoi | Egg

# LITTLE STREET FOOD 各种小吃







Not just for spring 5,-Street Food Lab Spring Rolls

Spring roll | Duck fillet | Little gem | Chinese cabbage | Wasabi nuts | Piccalilly mayonnaise

You are Wonton in a Million 6,50

Deep fried Wonton | Pork | Little gem | Chilli mayonnaise | Chinese cabbage

You Can't Say Nay to Chicken Satay! 7,75

Chicken Satay Duck fillet | Red cabbage | Wasabi nuts | Teriyaki sauce

No way it's a prawn satay 7,75

Gamba Satay

Gamba satay | Lemon grass | Pepper Bean sprouts

Satay is the way! 7,75 Iberico Satay

Iberico satay | Peanut butter | Cucumber

## POKE BOWLS 夏威夷冲浪碗









• Tun'ight is the Night 12,50 Poke bowl with tuna

 $\label{eq:Freshtuna | Lemon sichuan dressing | Seam dressing | Masago | Wakame seaweed | Edamame | Crayfish | Surimi | Corn | Sesame seeds | Red cabbage$ 

• Fifth Taste Veggies **1**0,-Poke bowl with veggies

Soy Sesame Dressing | Cherry Tomato | Cucumber | Japanese radish | Edamame | Corn | Sesame Seed | Red Cabbage | Green Asparagus

• Smokey Salmon 12,-Poke bowl with salmon

Beetroot | Marinated smoked salmon | Sesame dressing | Wasabi vinaigrette | Masago | Wakame seaweed | Edamame | Crayfish | Surimi | Corn | Sesame seeds | Red cabbage | Cucumber

• Bang Bang Chicken 11,50 Poke bowl with chicken

Chicken Thigh Fillet | Soy sesame dressing | Cherry Tomato | Cucumber | Japanese radish | Edamame | Cheese | Corn | Sesame seed | Red Cabbage

# STREET FOOD SWEETS 甜点





• Umami Tutti Fruiti 6,-

Apple Pie | Figs | Apple | Watermelon | Pineapple | Yogurt | Mango gel

#### • Let's Get Nuts 6,-

Choco Brownie | Peanut | Caramel | Chocolate | Yogurt | Pineapple | Watermelon

#### • Yuzu misu will cheer you up 6,-

Yuzu Cake | Strawberry | Melon | Blueberry | Raspberry sauce | Yogurt | Lychee gel

## LUNCH MENU (FROM 12-16 PM)

2 course €26,- Two dishes per course If you have a little more time to spend, you can choose our Umami Classic 2

Course Menu and enjoy our classic delights.

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Choose two dishes

VINAI BEEF Tenderloin • Soy vinaigrette • Pine nut • Leek

UMAMI DUCK Duck breast • Cucumber • Japanese seaweed • Shallot vinaigrette

BEETROOT SALMON Smoke salmon • Pepper oil • Soy sauce • Beetroot sauce

> MANGO PRAWNS Prawn • Sweet chilli • Mango gel

SOUR SEABASS Raw Seabass • Lemon dressing • Chinese sausage

SMOKED EEL (+ € 3) Smoked Eel • Oyster Tartar • Shallot vinaigrette

TUNA TARTAR (+ € 3) Fresh Tuna • Pepper oil • Soy mustard sauce

WATERMELON WAKAME Japanese seaweed • Cucumber • Garlic oil • Pine nut

LITTLE GEM SALAD Solution Section Sect

TOFU BITES **O** Pearl Couscous • Kidney Beans • Chilli dressing - 11 -

Choose two dishes

CUCUMBER SALMON Smoked Salmon • Puffed rice • Cucumber sauce

GINGER CHICKEN Crunchy Chicken Thigh Fillet • Ginger Sauce • Truffle sauce

ORANGE DUCK Duck breast • Orange sauce • Carrot purée • Lychee gel

SHELL FISH SEABASS (+ € 3) Seabass fillet • Shellfish Vinaigrette • Lavar Seaweed

PANKO SCALLOPS (+ € 3) Scallops • Celeriac purée • Oyster sauce • Kumquat

BANGKOK PRAWNS Prawn • Thai red curry • Fresh vegetables

CURRY LAMB Lamb fillet • Green curry • Lemongrass

> TOFU ZUCCHINI Zucchini • Tofu • Green curry

HARICOTS VERTS JAVA **O** French bean • Black olive • Piccalilli • Peanut dressing

SHANGHAI PAKSOI Shanghai Paksoi • Black bean peanuts • Black bean soy sauce







