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WINE THY NOODLES
MODERN TAIWANESE BISTRO

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BRINGING THE SOUL OF TAIWAN ON YOUR PLATE IN LISBON

OUR STORY

Founded in 2016, Wine Thy Noodles quickly gained recognition as Taipei for its signature beef noodles made with red wine and soy sauce — a modern twist on a national dish that has become a beloved local favorite.

The passion for reinventing Taiwanese flavours with Western twists earned us the title of the creator of a Qing Dynasty-inspired restaurant concept, where traditional dishes were reimagined in a fresh, contemporary home.

Now, we bring this journey to Lisbon, where we continue to share Wine Thy Noodles' core ethos, bringing together comforting Taiwanese flavours, thoughtfully craftsmanship, and a home-inspired for relaxing and sparking with stories celebrating the depth of Taiwanese culinary crossed street food.

Wine Thy Noodles Lisbon Lobby, Taipei Main

IN TAIWAN,
YOU'D VISIT DIFFERENT VENUES
TO EXPERIENCE THESE TRADITIONS.

IN LISBON,
YOU'LL FIND THEM ALL AT WINE THY NOODLES.

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A JOURNEY THROUGH TAIWANESE CUISINE

Lisbon Menu
Taipei Menu

Lisbon Menu: Lisbon Menu Taipei Menu: Taipei Menu

台灣 TAIWAN

NIGHT MARKET CLASSICS

臭豆腐 Stinky Tofu	蚵仔煎 Oyster Omelette	鹽酥雞 Salt & Pepper Chicken	滷味 Braised Snacks

TEA & CRAFT CLASSICS

珍奶 Bubble Tea	冬瓜茶 Winter Melon Tea	紅茶 Black Tea	綠茶 Green Tea

BANQUET TRADITIONS

三杯雞 Three Cup Chicken	三杯鴨 Three Cup Duck	三杯小卷 Three Cup Squid	三杯蝦 Three Cup Shrimp
三杯蛤蜊 Three Cup Clams	三杯蟹 Three Cup Crab	三杯蔬菜 Three Cup Vegetables	三杯豆腐 Three Cup Tofu

TIPSY COCKTAILS, SERVING SELLAPERIOR LONG TAIPEI

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OUR SIGNATURE BOWL

REINVENTING TAIWAN'S NATIONAL DISH BEEF NOODLES

Discover our signature Taiwanese beef noodles, where richness and balance shine in perfectly layered soup experiences.

Our signature bowl features a rich, slow-simmered broth, tender beef shank and soy sauce, offering depth, warmth, and satisfaction.

A house-made chilli paste follows, precisely applied to awaken the palate and complete the experience.

This experience concludes with a subtle rose finish, gently harmonizing the bowl with softness and aromatic sweetness.

Crafted with care, this bowl celebrates authentic Taiwanese comfort food, harmonizing tradition while elevating it with restraint and precision.

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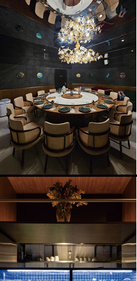

TAIWANESE BANQUET CLASSICS 台式宴席菜

Three Cup Chicken, Three Cup Duck, Three Cup Squid, Three Cup Shrimp, Three Cup Clams, Three Cup Crab, Three Cup Vegetables, Three Cup Tofu

三杯雞 THREE CUP CHICKEN 三杯小雞腿	2 pcs
三杯鴨 THREE CUP DUCK 三杯小鴨	2 pcs
三杯小卷 THREE CUP SQUID 三杯小卷	2 pcs
三杯蝦 THREE CUP SHRIMP 三杯蝦	2 pcs
三杯蛤蜊 THREE CUP CLAMS 三杯蛤蜊	2 pcs
三杯蟹 THREE CUP CRAB 三杯蟹	2 pcs (seasonal)
三杯蔬菜 THREE CUP VEGETABLES 三杯蔬菜	2 pcs
三杯豆腐 THREE CUP TOFU 三杯豆腐	2 pcs

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LIVE SEAFOOD SELECTION 活鮮海鮮

Lobster, Shrimp, Clams, Crab, Squid, Fish, Oyster, Mussels, Scallops, Sea Urchin, Abalone, Sea Cucumber, Sea Snail, Sea Bass, Sea Bream, Sea Bass, Sea Bream, Sea Bass, Sea Bream

WINE THE NOODLES

SPARKLING & CHAMPAGNE

			20CL	BTL
01	ITALY	PROSECCO EXTRA, DRY, FAVOLA (V) Fresh, fragrant and fruity, with aromas of pear and apple.	£10.5	£29
02	ENGLAND	SIMPSONS WINE ESTATE, CLASSIC CUVÉE BRUT (V) Elegant and fragrant with fresh citrus and a biscuity character.		£54
03	FRANCE	GOSSET, GRANDE RÉSERVE BRUT (V) Lemon meringue develops into honeyed, toasted notes. Rich.		£89

Maison Gosset, the oldest Wine House in Champagne, boasts a rich history dating back to 1584. The Gosset family's involvement in viticulture, however, began even earlier in the 15th century, Pierre Gosset established a still wine trading house, predating sparkling Champagne production by over a century. Over the years, Gosset wines graced royal tables, even appearing at the coronation of Charles X in 1825. For 16 generations, the family has upheld their winemaking traditions.

"A SINGLE GLASS OF CHAMPAGNE IMPARTS A FEELING OF EXHILARATION.
THE NERVES ARE BRACED; THE IMAGINATION IS STIRRED, THE WITS BECOME MORE NIMBLE."

- WINSTON CHURCHILL-

WHITE WINE

			125ML	175ML	250ML	BTL
04	FRANCE	BLANC, LES BOULES (V) Easy-drinking and fresh with lots of citrus and apple flavours.	£4.5	£6	£9	£25
05	ITALY	PINOT GRIGIO, IL CASONE (V) Fresh and easy-drinking style with soft apple and pear flavours.	£5	£7	£10	£28
06	NEW ZEALAND	SAUVIGNON BLANC, TUATARA BAY (V) Dry and crisp with typical herbaceous flavours of gooseberry with a zesty finish.				£36
07	GERMANY	RIESLING DRY, GRAND LAY, WEINGUT MÖNCHHOF Light, elegant and dry with aromas of green apple, pear and a refreshing, zesty character.				£38
08	SPAIN	ALBARIÑO, LAGAR DE CERVERA Full of ripe pear and apple, with hints of pineapple, quince and lemon peel.				£56
09	FRANCE	CHABLIS, DOMAINE JEAN GOULLEY (V) (ORGANIC) Clean, steely, mineral and saline character. Classic Chablis with a mouthwatering finish.				£68

THE VINTAGE, PRODUCER AND AVAILABILITY MAY ALTER DUE TO MARKET FORCES

(V) VEGAN-FRIENDLY | (ORGANIC) ORGANIC

ROSÉ WINE

			125ML	175ML	250ML	BTL
10	FRANCE	ROSÉ, LES BOULES (V) Fruity aromas of apricot and strawberry fruits followed by a round and fresh finish.	£4.5	£6	£9	£25
11	ITALY	PINOT GRIGIO BLUSH, SACCHETTO (V) Pale rosé with fruity red berried flavours and a delicately refreshing character.				£29
12	FRANCE	WHISPERING ANGEL, CÔTES DE PROVENCE ROSÉ (V) Aromas and flavours of redcurrants and strawberries. Deliciously creamy and smooth.				£68

RED WINE

			125ML	175ML	250ML	BTL
13	FRANCE	ROUGE, LES BOULES A delicious forest fruit-scented bramble flavoured wine. Soft, juicy and appealing.	£4.5	£6	£9	£25
14	SOUTH AFRICA	MERLOT, TUMBLEWEED WILD, BRUCE JACK WINES (V) Juicy and soft with vibrant red berry flavours and a silky finish.	£5	£7	£10	£28
15	ITALY	CHIANTI RISERVA, BONACCHI (V) Cassis, cherry fruit and notes of game and leather through to a dry finish.				£32
16	FRANCE	CHÂTEAU JULIEN, BORDEAUX Mellow, full of chunky plum with a hint of dark chocolate with a peppery finish.				£36
17	ARGENTINA	MALBEC, SIGNOS, BODEGAS SALENTEIN (V) Captivating aromas of ripe plum, wild cherry, and delicate notes of thyme lead to a beautifully structured Malbec.				£37
18	FRANCE	CÔTES DU RHÔNE ROUGE, PARALLÈLE 45, PAUL JABOULET AÎNÉ (V) (ORGANIC) Richly expressive with aromas of ripe strawberry and raspberry, layered with floral and spicy notes. The fresh, delicious palate shows good balance and supple tannins.				£38
19	SPAIN	RIOJA RESERVA, VIÑA ALBERDI,LA RIOJA ALTA S.A. Ample red fruits layered with hints of vanilla, toffee, caramel and nutmeg. Supple and smooth with a long, elegant balsamic finish.				£60

DESSERT WINE

			100ML	BTL
20	FRANCE	SAUTERNES, CHÂTEAU SUDUIRAUT 37.5CL Rich and voluptuous with delicious flavours of honeyed oranges, wrapped in barley sugar.	£6	£35

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