



FOOD MENU

GOOD FOOD, GOOD MOOD!   



CHOOSE. ENJOY. TOGETHER.

WWW.OPENWORLD.AT

FOLLOW US ON
SOCIAL MEDIA





LIN'S ASIA KUECHE – ORIGIN AND CRAFT

I founded Lin's Asia Küche in 2011 in Dornbirn, Vorarlberg.

Not from a business plan, but from a simple desire: to cook food the way I grew up with – honest, fresh, and made with care.

I was raised with the sound of sizzling pans, the aroma of spices in the air, and conversations about flavor. In my family, cooking was never just about nourishment – it was expression, care, and connection.

My father, Chef Lin, originally from India, brought with him decades of experience in international fine dining, including the development of Asian cuisine in a five-star hotel in Switzerland, Bad Ragaz.

His words still guide me today: "Cooking is imagination."

To me, that means freedom in creativity – paired with mindfulness in every step.

My mother, Lisi aka Mama Lin from Taiwan, passed on something equally important: lightness, balance, and an intuitive understanding of what truly nourishes the body.

From these two worlds, my cuisine was born – calm, clear, and full of flavor.

I truly believe: You are what you eat.

That's why I choose ingredients consciously. Not striving for perfection, but always with care. Fresh vegetables are sourced as locally as possible. Spices are selected for their origin and quality. And every dish is created not just to satisfy, but to feel good.

If you prefer it milder, spicier, or need something adjusted – just let us know. This kitchen is flexible, because people are different.

Today, dishes from Lin's Asia Küche have found their new home at Open World.

Modern in interpretation, open in spirit, and always freshly prepared.

This cuisine is meant to be shared.

At the table. In the moment. With people.

WELCOME TO LIN'S ASIA KÜCHE AT OPEN WORLD.

– Kathy

WARM WELCOME

All dishes are freshly prepared. Please let our team know if you prefer your meal milder or spicier.

LIN'S ASIA KÜCHE SIGNATURE DISHES

These dishes come from Lin's Asia Küche - a cuisine born from memory, heritage, and passion. Recipes that have grown and evolved over many years and have now found a new home at Open World. All dishes are served with rice.

VITAL WOK

Seasonal wok vegetables in garlic sauce

EIGHT TREASURES

Wok veggies in a spicy garlic soy sauce

KUNG PAO

Wok veggies & peanuts in a spicy garlic soy sauce

ALOO GHOBHI

Hakka curry with potatoes & cauliflower

MUSHROOM SAUCE

Wok veggies in mushroom-sauce

with vegetables  13,90

with Tofu  15,90

with Chicken 15,90

LEVEL UP YOUR DISH >>> LEVEL UP YOUR DISH >>>

EXTRAS

1 Sunny Side Egg 1,50 **Rice** 1,50

Veggies | Tofu | Meat 3,00 **Peanuts** 2,50

LIN'S BIBIMBAP SPECIAL

Everything your body needs in one bowl: rice, fresh vegetables, and bold flavors - balanced, satisfying, and simply good.

A Korean classic with mixed vegetables and fermented chili paste.

with vegetables  19,90

with Tofu  20,90

with Chicken & Sunny Side Egg 20,90

LIN'S HIGHLIGHT

Our special dishes are original creations from Lin's Asia Küche - well-loved, and guaranteed to delight. All dishes are served with rice.

VEGAN

TOFU BIEN  15,90

Tofu strips, tricolore stripes & onion stripes in soy-sesame sauce

THREE ANGELS TOFU 15,90

Potatoes, tricolore peppers & onions

THREE CUP TOFU    15,90

A Taiwanese classic: tofu in a sweet yet spicy soy sauce

OMNIVORE

CHILI CHICKEN    15,90

Specialty of the Indo-Chinese Hakka cuisine

THREE CUP CHICKEN    15,90

A Taiwanese classic in a sweet yet spicy soy sauce

All prices are in euros and include statutory VAT. Tips are voluntary and always appreciated. Prices and products are subject to change.

All dishes are freshly prepared and free from artificial additives and flavor enhancers.

Alcoholic beverages are served exclusively to guests aged 18 and over.

If you have any questions about allergens, please contact our team.

 = VEGAN
 = SPICY

ALLERGENS

Every round should be fun - including your meal. Please let us know if you have any allergies or food intolerances.

LIN'S BEEF SPECIAL

KRAPAO BEEF 16,70

Stir-fried vegetables & tricolore peppers in a spicy sauce, with rice

MONGOLIAN BEEF 19,10

Marinated grilled beef with onions, spicy and with rice

LIN'S FRIED RICE VARIATION

FRIED RICE WITH VEGETABLES 9,90

FRIED EGG RICE WITH VEGETABLES 12,90

FRIED EGG RICE WITH CHICKEN 13,50

OPTIONALLY STIR-FRIED WITH SOY SAUCE OR CURRY

DESSERT

LAVA CAKE WITH ICE CREAM 6,10

Chocolate cake with molten center and vanilla ice cream

FRIED ICE CREAM ^{MUST TRY} 9,90

Vanilla ice cream in a crispy cake coating with or without flambé rum

MONTHLY SPECIAL



Our Monthly Daily Menu Special

Available all day.

Your choice of:

- vegan vegetable soup
- hot & sour soup
- Lin's Coleslaw Salad 13,90

LIN'S SPECIAL SPICY RAMEN



Curly ramen noodles in chili broth with vegetables (spicy) - No noodle soup at the PCs!

with vegetables 9,90

with Tofu 11,90

with Chicken & sunny side egg 12,90

SOUP

LIN'S HOT & SOUR SOUP 5,90

LIN'S VEGETABLE SOUP 5,10

SALAD

LIN'S SPICY COLESLAW SALAD 5,20

LIN'S BANG BANG CHICKEN SALAD 9,10

Coleslaw with peanut sauce

BANG BANG TOFU SALAD 9,10

Coleslaw with peanut sauce

All prices are in euros and include statutory VAT. Tips are voluntary and always appreciated. Prices and products are subject to change.

All dishes are freshly prepared and free from artificial additives and flavor enhancers.

Alcoholic beverages are served exclusively to guests aged 18 and over.

If you have any questions about allergens, please contact our team.



BURGERLICIOUS



VEGAN BEYOND BEEF

CLASSIC BEEF BURGER from 19,90

Extras: 1,20€ Melted Cheese / VCheeze

FINGERFOOD

Served with fries for an additional 3,50

FRIED GYOZA - CHICKEN 5,90

Asian dumplings filled with chicken

FRIED GYOZA - VEGAN 5,50

Dumplings with mushrooms & veggies

FRIED MINI CURRY TRIGONS 5,50

Crispy triangles filled with veggies

TOFU STICKS 5,50

Tofu strips in a sweet & spicy sauce

ONION RINGS 4,90

Coated in a crispy batter

CHICKEN FINGERS 6,90

Made with tender chicken fillet

FRENCH FRIES LARGE 6,60

FRENCH FRIES SMALL 4,90



**PAIRS PERFECTLY WITH OUR
HOMEMADE ICED TEAS AND
SIGNATURE COCKTAILS.**

OPEN WORLD TOASTIES

All toasties are prepared in a triple-layer style.
All menus are served with crispy fries and ketchup.

TURKEY HAM & CHEESE TOAST 12,40

CLASSIC - CHEESE TOAST 9,40

VEGAN CLASSIC TOAST 9,40

SHARING IS CARING



We offer mixed baskets for sharing – packed with a variety of goodies so there's something tasty for everyone. Because snacking together is simply more fun.

VEGAN MIXED BASKET

Fries, veggie gyoza, onion rings, vegan cheese toasts & dipping sauce



Vegan Basket for 2 people 21,90



Vegan Basket for 4 people 39,90

MIXED MEAT BASKET (MIT FLEISCH)

Fries, chicken gyoza, onion rings, chicken fingers, cheese toasts & dipping sauce



Mixed Basket for 2 people 22,90



Mixed Basket for 4 people 42,90

All prices are in euros and include statutory VAT. Tips are voluntary and always appreciated. Prices and products are subject to change.

All dishes are freshly prepared and free from artificial additives and flavor enhancers.

Alcoholic beverages are served exclusively to guests aged 18 and over.

If you have any questions about allergens, please contact our team.



A FEW WORDS – KATHY

In Dornbirn, Lin's Asia Küche quickly became a well-loved destination.

For freshly cooked dishes instead of convenience food.

For balanced bowls and wok dishes.

For food that gives energy – rather than weighing you down.

But for me, it was clear: I wanted to go further. Not just to cook better, but to understand better. Through my training as a nutrition coach and my in-depth study of Traditional Chinese Medicine (TCM), I learned to see food from a deeper perspective – in harmony with body, mind, and individual needs.

Not as a dogma, but as a tool to listen more closely and cook more consciously.

This knowledge flows not only into my dishes, but also into Lin's Modern Cooking. Under this name, I continue to offer cooking classes, workshops, and catering – for individuals and companies who want to cook more mindfully, understand flavors more deeply, and develop a conscious relationship with food.

What connects all of these paths is my belief:

Food can be simple. Honest. And it should make you feel good.

THANK YOU FOR TAKING THIS MOMENT WITH US.

– Kathy