



FOOD MENU

APPETISERS

DUCK SPRING ROLLS (4 PIECES)	€ 7.00
VEGETABLE SPRING ROLLS (4 PIECES) V	€ 6.00
PORK, CABBAGE AND WATER MUSHROOM GYOZA (4 PIECES) Steamed and then crisp fried served with soy garlic and ginger dipping sauce	€ 8.00
SOFT SHELL CRAB Served with amazu ponzu sauce	€13.00
HEART OF PALM SALAD VG with lime, ginger and lemongrass	€ 12.00
SATAYS WITH PEANUT SAUCE (4 PIECES EACH)	
Chicken	€ 10.00
Lamb	€ 11.00
Beef	€ 12.00
PRAWN TOAST topped with sesame seeds	€ 8.00
YAKITORI WITH SPRING ONIONS AND GLAZED (4 PIECES EACH)	
Pork	€ 10.00
Chicken	€ 10.00
Honey prawns (4 PIECES) Coated in crumbs and crisp fried	€ 12.00
Shanghai ribs (4 PIECES) Cooked in a spiced sweet and sour glaze	€ 7.00

SOUPS

LOBSTER AND SWEETCORN €9.00
Soup with eggs and chives

CLASSIC HOT AND SOUR SOUP €10.00
with chicken mushrooms, tofu, egg ribbons and lily bud in a vinegar and pepper broth

DUCK

AROMATIC GLAZED DUCK
Served with yellow bean sauce, spring onion, cucumber, pineapple and steamed pancakes

Half Duck € 28.00

Full Duck € 42.00

MAIN COURSE

FISH
PRAWNS SICHUAN €26.00
Wok fried prawns with loads of chilies, garlic, ginger and Sichuan pepper

CHU CHI PLA €20.00
Fresh brown meagre simmered in a spiced red curry sauce with basil, ginger and coconut milk

DUM KA KEEMA €18.00
Aromatic beef stew with papaya, coriander, chili and ginger topped with crisp fried onions

BEEF

DRY SHREDED BEEF €17.00
Crisp beef strips with peppers, spring onions and garlic in a chili soy glaze

BEEF IN BLACK BEAN SAUCE €17.00
Wok fried beef with fermented black beans, dark soy sauce, vegetables and mushrooms

PORK

Sweet and Sour Pork €16.00
Crisp fried pork nuggets in a sweet and sour glaze with pineapple and pomegranate seeds

CHICKEN

Sweet and Sour Chicken €16.00
Crisp fried coated chicken nuggets in a sweet and sour glaze with pineapple, nashi pears and goji berries

Velvet Chicken Cashew	€15.00
Wok fried chicken pieces with spring onions, garlic, chili, capsicum and toasted cashew nuts	
Murgh Makhani	€16.00
Chicken tikka simmered in a tomato sauce scented with grated ginger and dried fenugreek leaves	
Chicken Kung Pao	€16.00
Sticky chicken nuggets with chilies, garlic and rice wine, finished with spring onions and peanuts	
LAMB	
GULAI KAMBING	€20.00
Indonesian lamb curry simmered in a richly spiced sauce scented with aromatic spices, lime leaves and palm sugar	
HUNAN LAMB	€22.00
Tender lamb slices wok fried with ground coriander, fresh chili and cumin	
LAMB SHAO YANG ROU	€20.00
Twice cooked lamb with cumin, star anise, sesame and ginger, finished with coconut cream	
TOFU	
GOLDEN TOFU VG	€12.00
Wok fried with leeks, garlic and coriander	

VEGETABLES, RICE AND NOODLES

HARICOT VERT	€7.00
Wok fried French beans with minced pork, garlic and dried shrimps	
SPROUTING BROCCOLI VG	€10.00
With chili, garlic, shitake mushrooms	
STEAMED JASMIN RICE VG	€ 4.00
EGG FRIED RICE V	€6.00
Wok fried with spring onions and soy sauce	
RICKSHAW SPECIAL RICE	€7.00
Wok fried with smoked ham, chicken, garlic and spring onions	
WILD RICE VG	€7.00
Stir fried with black garlic, asparagus and mushrooms	
MIE GORENG	€11.00
Wok fried noodles with house spice blend, chicken, prawns, garlic, aromatic vegetables chili and soy sauce	

SINGAPORE NOODLES

€11.00

Thin rice noodles with chili, garlic, squid, prawns, pork and spices with a light teriyaki glaze

THAI NOODLES **VG**

€10.00

Thick rice noodles with aromatic vegetables and peppers, soy sauce and topped with crushed peanuts

(V) Vegetarian (VG) Vegan

If you have a food allergy or intolerance, please speak to our staff before you order your food and drink.

BEVERAGE LIST

WINE

WHITE

BOUCHARD AINE ET FILS - SAUVIGNON BLANC – BURGUNDY, FRANCE €10.00

Very elegant and fine with his golden colour and mineral with notes of fresh fruit. Soft and delicate with perfect acidity.

SANTI SOAVE MONTEFORTE – SOAVE – VENETO, ITALY €10.00

Strong straw colour; intense bouquet, of exceptional finesse, with a fresh fragrance of elderflowers and hints of exotic fruits and acacia honey. The flavour is savoury, very attractive and balanced, full-bodied and with an excellent length.

ROSÉ

PASQUA PINOT GRIGIO ROSE LE COLLEZIONI - PINOT GRIGIO– ITALY, VENETO €10.00

It is a fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot.

TORRES VINA ESMERALDA – TORRES - SPAIN, CATALONIA €10.00

Ethereal, pale pink color. A delicate, subtle (confectioned rose) aroma with lovely fruit (banana). Light and airy on the palate with an elegant citrus touch on the finish.

RED

HARDYS VR SHIRAZ – SHIRAZ - SOUTH EASTERN AUSTRALIA €10.00

Deep Ruby/Purple. Pronounced raspberries and blackberries with vanilla pod and toasted cedary oak. Sweet ripe raspberry and blackberry fruits; Juicy mid-palate with a soft and round mouth feel complemented by the well-integrated toasted oak influence. The wine has soft tannins and a good length.

TRIVENTO TRIBU - MALBEC – ARGENTINA, MENDOZA MALBEC €10.00

Vibrant red with violet tones. On the nose delicate and balanced blend of forest fruit, marmalades of plumb and cherry. The palate is medium body displaying round tannins.

BEERS

SINGHA 33.0cl 5% vol. €6.00

Singha is a Thai premium lager produced with 100% barley malt. Its aroma is a mix of sweet malt, grassy grain and mellow herbal hop with a semidry after taste.

TSINGTAO 33.0cl 4.7%vol.

€6.00

Tsingtao is a Chinese beer with Floral, Citrus and toffee notes and a slightly bitter/dry after taste. It is produced with spring water from Laoshan, an area famous for the purity of its water.

ASAHI 33.0cl 5%vol.

€6.00

Asahi is a dry, crisp Japanese Premium beer with a light cereal and hops aroma produced with a rare yeast that gives this beer its unique complex taste.