

MENU

APPETISERS

PRAWN CRACKERS AND RICKSHAW DIP	€3.50
SHANGHAI STYLE SWEET AND SOUR BABY BACK RIBS (4PC)	€9.00
CHICKEN SATE, TAMARIND, PEANUT SAUCE (2PC)	€8.75
PORK, GALANGAL, WATER CHESTNUT SPRING ROLL, SOY SAUCE (2PC)	€8.00
DUCK, MUSHROOM AND VEGTABLE SPRING ROLL, SOY SAUCE (2PC)	€7.50
TEMPEH, KALE, SEAWEED SPRING ROLL, SOY SAUCE (Vg) (2PC)	€7.25
CHICKEN WINGS, MANCHURIAN STYLE SAUCE, ALMONDS (4 PC)	€8.00
SALT AND PEPPER SQUID, PAPAYA SALAD	€11.00
WASABI PRAWNS, CASHEW, SHISHO CRESS (4 PCS) 🍴	€12.50

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.

SOUP

ROYAL SWEETCORN SOUP €10.00

Fresh lobster, egg ribbons, garlic chives, sesame oil

PRAWN LAKSA LEMAK   €15.00

Flavourful prawn stock, prawns, laksa paste, red curry paste

Onions, coriander, coconut milk, served with lime

MISO, SILKEN TOFU AND GAI LAN (VG) €9.00

Miso broth, tofu, pak choi, Chinese cabbage,

wood ear mushrooms, fresh coriander

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.

SIGNATURE DISH

RICKSHAW GOLDEN PLATTER (PER PERSON)

€18.00

Shanghai style sweet and sour ribs, lemon and honey prawn,
morel and truffle gyoza, chicken sate, vegetable spring roll,
sweet chilli sauce, crunchy peanut sauce

DUCK

AROMATIC GLAZED DUCK

Our chef's herb and spice recipe is used to infuse her signature crisp fried duck.

Half Duck

€30.00

Full Duck

€45.00

Served with spring onions, cucumber, pineapple
yellow bean sauce, steamed pancakes

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.

CLAY POTS & SIZZLERS

PRAWN CLAY POT €32.00

King prawns, black garlic, ginger, coriander, lime

BEEF CLAY POT €28.00

Beef tenderloin, shiitake mushrooms, Chinese vinegar, ginger

PRAWN SIZZLER 🍲 €32.00

King prawns, oyster mushrooms, French beans, spring onions

Szechuan pepper

LAMB SIZZLER 🍲 🍲 €28.50

Loin of lamb, cumin, spring onions, sprouting broccoli

rice wine, coriander, chillies

FISH AND SHELLFISH

PRAWN SICHUAN 🍲 🍲 🍲 €30.00

King prawns, ginger, garlic, fresh and dried chilli

Sichuan peppercorns, chili oil

CHU CHEE PLA 🍲 €24.00

Wild sea bass in a spiced red curry and coconut broth

crispy shallots, garlic

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.

LAMB AND GOAT

GULAI KAMBING €23.50

Indonesian goat curry, aromatic spices, lime leaves, palm sugar

XO €27.50

Char grilled lamb cutlets, XO sauce, king soya

ROGAN JOSH €22.00

Spiced lamb stew, garam masala, coriander

BEEF

DRY SHREDDED BEEF 🍲 €22.00

Crispy beef strips, peppers, spring onions, garlic chilli soy glaze

BEEF IN BLACK BEANS €23.00

Wok-fried beef, fermented black beans, dark soy sauce
aromatic vegetables, baby corn

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.

PORK

SWEET AND SOUR €19.00

Peppers, onions, pineapple, pomegranate, sweet and sour sauce

SOY GLAZED SHANGHAI STYLE €22.00

Glazed pork belly, soy sauce, ginger, Shaoxing wine

IBERICO SEGRETO CANTONESE STYLE €25.00

Iberian secret cut, soy glaze, dark vinegar, ginger, rice wine

CHICKEN

SWEET AND SOUR €19.50

Peppers, onions, goji berries, apple, sweet and sour sauce

VELVET CASHEW  €21.00

Wok-fried, spring onions, garlic, capsicum, cashew nuts

THAI GREEN CURRY   €20.50

Aubergines, coconut milk, coriander, basil

MURGH MAKHANI  €19.50

Spiced tomato gravy, chilli, yoghurt, butter, coriander

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.

TOFU

MAPO (Vg) 🍴 🍴 €13.75

Garlic, chili, fermented beans, edamame

SEVEN SPICES (Vg) 🍴 €13.25

Aubergine, ginger, chili, garlic, crisp shallots

GOLDEN (Vg) €14.00

Leek, garlic, coriander, mirin, king soya

VEGETABLES

KUNG PAO FRENCH BEANS, CASHEW NUTS AND KING SOYA (Vg) 🍴 €9.00

MUSHROOMS, THAI SWEET BASIL AND BLACK GARLIC (Vg) €12.50

WILD MUSHROOMS, KALE, GINGER AND MUSHROOM BROTH (Vg) €15.00

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.

RICE AND NOODLES

STEAMED RICE	€4.50
Aromatic Jasmine rice	
EGG FRIED RICE (V)	€6.75
Spring onions, soy sauce	
RED RICE (Vg) 🍴	€8.50
Chilli, sweet corn, water chestnuts, spring onions	
WILD RICE (Vg)	€11.00
Garlic confit, asparagus, enoki mushrooms	
MIE GOERING	€13.75
Egg noodles, spices, chicken, prawns, egg, bean sprouts	
SINGAPORE NOODLES	€13.50
Rice noodles, char siu pork, prawns, spices, dried shrimps, soy sauce	
THAI NOODLES	€10.75
Thick rice noodles, aromatic vegetables, pepper soy sauce crushed peanuts (Vg)	

Before selecting your food and drink, please consult our staff if you have a food allergy or intolerance. Should you require additional food allergy information, please ask for the allergen matrix.

(V) Vegetarian (Vg) Vegan

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For special dietary requirements please consult our chef.