

RICKSHAW

APETISERS

Shanghai Style Sweet & Sour Baby Back Ribs	4 pc	€9.00
Soft Shell Crab, Corn Ribs, Tamarind, Red Curry, Coconut	✂	€15.00
Chicken Sate, Tamarind, Peanut Sauce	2 pc	€8.75
Pork, Galangal, Water Chestnut Spring Roll, Soy Sauce	2 pc	€8.00
Prawn, Lemongrass, Chili Spring Roll, Soy Sauce	2 pc ✂	€9.00
Tempeh, Kale, Seaweed Spring Roll, Soy Sauce (Vg)	2 pc	€7.25
Chicken Wings, Manchurian Style Sauce, Almonds	4 pc	€8.00
Salt & Pepper Squid, Papaya Salad		€11.00
Wasabi Prawns, Cashew, Shisho Cress	4 pc ✂	€12.50
Morel, Tofu & Truffle Gyoza, Chillie Dipping Sauce (Vg)	2 pc ✂	€10.00
Pork, Rice Wine & Chive Gyoza, Chili Dipping Sauce	2 pc ✂	€6.75
Chicken, Prawn & Ginger Gyoza, Chili Dipping Sauce	2 pc ✂	€6.75

SIGNATURE DISH

Rickshaw Golden Platter	€18.00 Per Person
<i>Shanghai Style Sweet & Sour Ribs, Lemon & Honey Prawn Chicken Sate, Crunchy Peanut Sauce, Sweet Chilli Sauce Vegetable & Mushroom Spring Roll, Pork, Rice Wine & Chive Gyoza</i>	

AROMATIC DUCK

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

Half Duck	€28.00
Whole Duck	€45.00
<i>Served with Spring Onions, Cucumber, Pineapple Yellow Bean Sauce, Steamed Pancakes</i>	

LAMB & GOAT

Gulai Kambing <i>Indonesian Goat Curry, Aromatic Spices, Lime Leaves, Palm Sugar</i>	€21.00
XO <i>Char Grilled Lamb Cutlets, XO Sauce, King Soya</i>	€27.00
Rogan Josh <i>Spiced Lamb Stew, Garam Masala, Coriander</i>	€19.50

BEEF

Dry Shredded Beef <i>Crispy Beef Strips, Peppers, Spring Onions, Garlic Chilli Soy Glaze</i>	✂ €19.50
Beef In Black Beans <i>Wok-Fried Beef, Fermented Black Beans, Dark Soy Sauce Aromatic Vegetables, Baby Corn</i>	€21.00
Rendang <i>Sumatran Speciality, Slow Cooked, Spiced Coconut Milk, Coconut</i>	✂✂ €19.50
72 Hour Beef Ribs <i>Slow Cooked With Aromatic Spices, Chinkiang Vinegar</i>	€26.00

PORK

Sweet & Sour <i>Peppers, Onions, Pineapple, Apple, Sweet & Sour Sauce</i>	€18.00
Soy Glazed Shanghai Style <i>Glazed Pork Belly, Soy Sauce, Ginger, Shaoxing Wine</i>	€22.00
Iberico Segreto Cantonese Style <i>Iberian Cut, Soy Glaze, Dark Vinegar, Ginger, Rice Wine</i>	€24.00
Sri Lankan Curry <i>Black Cardamon, Curry Spice, Ginger, Lemongrass</i>	€19.50

CHICKEN

Sweet & Sour <i>Peppers, Onions, Pineapple, Apple, Sweet & Sour Sauce</i>	€18.00
Velvet Cashew <i>Wok-Fried, Spring Onions, Garlic, Capsicum, Cashew Nuts</i>	✂ €19.75
Thai Green Curry <i>Aubergines, Coconut Milk, Coriander, Thai Basil</i>	✂✂ €19.00
Kung Pao <i>Wok Fried, Chillies, Garlic, Rice Wine, Spring Onions, Peanuts</i>	✂✂✂ €18.75
Murgh Makhani <i>Spiced Tomato Gravy, Chilli, Butter, Coriander</i>	✂ €18.75

FISH & SHELLFISH

Prawn Sichuan <i>King Prawns, Ginger, Garlic, Fresh & Dried Chilli Sichuan Peppercorns, Chilli Oil</i>	✂✂✂ €28.75
Chu Chee Pla <i>Wild Sea Bass in a Spiced Red Curry & Coconut Broth Crispy Shallots, Garlic</i>	✂ €21.50
Steamed Brown Meagre <i>Soya, Ginger, Spring Onions, Lily Bulb</i>	€19.50
Salted Egg Yolk Prawns <i>Spring Onions, Rice Wine, Sweet Peppers, Black Garlic</i>	€29.00

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CLAY POTS & SIZZLERS

Prawn Clay Pot <i>King Prawns, Black Garlic, Ginger, Coriander, Lime</i>	€29.50
Scallop Clay Pot <i>Scallops, Chilli, Lemongrass, Wood Ear Mushrooms, Asparagus</i>	€29.00
Beef Clay Pot <i>Beef Tenderloin, Shiitake Mushrooms, Chinese Vinegar, Ginger</i>	€26.50
Prawn Sizzler <i>King Prawns, Oyster Mushrooms, French Beans, Spring Onions, Szechuan Pepper</i>	€29.50
Lamb Sizzler <i>Loin of Lamb, Cumin, Spring Onions, Sprouting Broccoli Rice Wine, Coriander, Chillies</i>	€26.75
Quail Sizzler <i>Quail, Spring Onions, Wood Ear Mushrooms, Soy Sauce Garlic, Ginger</i>	€28.00

SOUP

Royal Sweetcorn Soup <i>Fresh Lobster Meat, Egg Ribbons, Garlic Chives, Sesame Oil</i>	€10.00
Hot & Sour Soup (V) <i>White Pepper Broth, Dried Shiitake & Wood Ear Mushrooms Tofu, Lily Bulb, Spring Onions, Fresh Coriander, Egg Ribbons Sesame Oil</i>	€11.00
Prawn Laksa Lemak <i>Flavourful Prawn Stock, Fresh Prawns, Laksa Paste, Red Curry Paste Fresh Onions, Coriander, Coconut Milk, Served With Lime</i>	€15.00
Miso, Silken Tofu & Gai Lan (Vg) <i>Miso Broth, Tofu, Pak Choi, Chinese Cabbage, Gai Lan Wood Ear Mushrooms, Fresh Coriander</i>	€9.00
Tom Yum Goong <i>Clear Prawn Broth, Fresh Prawns, Lemongrass, Kaffir Lime Leaves Galangal Aroma, Fresh Oyster Mushrooms, Fresh Chillies, Thai Chilli Paste, Fish Sauce, Coriander</i>	€15.00

RICE & NOODLES

Steamed Rice <i>Aromatic Jasmine Rice</i>	€4.50
Egg Fried Rice (V) <i>Spring Onions, Soy Sauce</i>	€6.75
Red Rice (Vg) <i>Chilli, Sweet Corn, Water Chestnuts, Spring Onions</i>	€7.75
Wild Rice (Vg) <i>Garlic Confit, Asparagus, Enoki Mushrooms</i>	€10.00
Mie Goering <i>Egg Noodles, Spices, Chicken, Prawns, Egg, Bean Sprouts</i>	€12.00
Singapore Noodles <i>Rice Noodles, Char Siu Pork, Prawns, Spices, Dried Shrimps, Soy Sauce</i>	€12.00
Thai Noodles (Vg) <i>Thick Rice Noodles, Aromatic Vegetables, Pepper Soy Sauce Crushed Peanuts</i>	€10.75

TOFU

Mapo (Vg) <i>Garlic, Chilli, Fermented Beans, Edamame</i>	€13.50
Seven Spices (Vg) <i>Aubergine, Ginger, Chilli, Garlic, Crisp Shallots</i>	€13.00
Golden (Vg) <i>Leek, Garlic, Coriander, Mirin, King Soya</i>	€13.75
Satay (Vg) <i>Chickpea, Tamarind, Peanut Sauce, Basil</i>	€14.50

VEGETABLES

Kung Pao French Beans, Cashew Nuts & King Soya (Vg)	€9.00
Mushrooms, Thai Sweet Basil & Black Garlic (Vg)	€10.00
Stir-Fried Lotus Root, Goji Berries & Ginger (Vg)	€8.00
Wild Mushrooms, Kale, Ginger & Mushroom Broth (Vg)	€12.00
Sprouting Broccoli, Shiitake Mushrooms & Shoyu (Vg)	€12.00
Smoked Aubergines, Fermented Chili Paste, Kimchi & Mint (Vg)	€8.00