



## Small Plates

<b><i>Crisp Fried Soft Shell Crab</i></b>	€ 14.00
Amazu Ponzu Dressing	
<b><i>Three Oysters Soft Poached</i></b>	€ 15.00
Cucumber and Ponzu Dressing	
<b><i>Wagyu Beef Tataki</i></b>	€ 30.00
Tosazu and Dried Bonito Flakes	
<b><i>Aspaprgaus with Macadamia Nuts</i></b> Vg	€ 13.00
Heart of Palm and a Coconut Dressing	

## Appetisers

<b><i>Rickshaw Seafood Platter</i></b>	€ 15.00
Panko crusted crisp Honey Prawn, Mussel with Rice Vermicelli Garlic Sauce, Thai Fish Cake, crisp fried Calamari, Crab and Prawn Cigar with Toasted Sesame Seeds, Dipping Sauce	
<b><i>Rickshaw Tasting Platter</i></b>	€ 15.00
Asian BBQ Sauce Glazed Baby Rib, crisp Chicken Wings in a Chili Garlic Dressing, Lamb and Coriander Skewer Spiced Beef and Lettuce Wrap, Chicken Egg Nest, Dipping Sauce	
<b><i>Duck Spring Rolls</i></b>	€ 8.00
Crisp fried Duck and Vegetable Spring Rolls, Dipping Sauce	
<b><i>Vegetable Spring Rolls</i></b> Vg	€ 7.00
Crisp fried Cabbage, Mushrooms, Spring Onions and Bean Sprouts Spring Rolls, Soy Dipping Sauce	
<b><i>Duck and Chestnut Gyoza</i></b>	€ 10.00
Steamed and pan fried Gyoza with Soy, Ginger Dressing	
<b><i>Fish Tempura</i></b>	€ 16.00
Prawns, Mussels, Calamari and Fish in a light Tempura Batter, Soy Wasabi Dipping Sauce	
<b><i>Scallops Xo</i></b>	€ 22.00
Seared Scallops topped with our Chef's Xo Signature Sauce	
<b><i>Vietnamese Spring Rolls</i></b> Vg	€ 7.00
Rice Noodles, Vegetables, Mint and Coriander in a Rice Wrapper Light Dipping Sauce	
<b><i>Mushroom &amp; Tofu</i></b> Vg	€ 7.00
Crisp Tofu Pockets with a Mixed Mushroom filling, Soy Glaze	

Vg Vegan  
 🌶️ Spicy  
 🌶️🌶️ Very Spicy

## From the Grill

### *Satay*

Skewers in our Marinade made with Ginger, Lemon Grass, Spices, Soy Sauce and Sugar, Grilled and served with a Crunchy Peanut Dipping Sauce

Lamb Satay	€ 15.00
Beef Satay	€ 16.00
Chicken Satay	€ 12.00

### *Yakitori*

Skewers in a Mirrin, Soy and Sake Marinade, Grilled and served with Yakitori Dipping Sauce

Lamb Yakitori	€ 15.00
Beef Yakitori	€ 16.00
Chicken Yakitori	€ 12.00

## Soups

***Royal Sweetcorn Soup*** € 7.00

Delicate Sweetcorn Soup with Crab, Chicken and Egg

***Prawn Wonton Noodle Soup*** €11.00

Rice Vermicelli Noodles, Spring Vegetables, Bean Sprouts, Wonton and Spring Onions in light Chicken Soy Broth

***Laksa Lemak*** 🌶️ € 15.00

Thai Soup with Prawns, Chicken, Ginger, Galangal and our Red Curry Broth finished with Coconut Milk

***Mushroom and Tofu Soup*** Vg € 7.00

Delicate Mushroom Broth with Seasonal Mushrooms and Silken Tofu

**Vg** Vegan  
🌶️ Spicy  
🌶️🌶️ Very Spicy

## Duck

Our Chef's Herb and Spice Blend goes into his signature crisp fried Duck  
We serve it with Spring Onions, Cucumber, Pineapple Strips,  
Hoisin Sauce and steamed Pancakes

Half Duck € 25.00  
Whole Duck € 42.00

***Beer Duck*** 🍷 € 18.00

Slow cooked Duck in Chinese Beer flavoured  
with Sichuan Peppercorns, Cinnamon, Star Anise, Ginger and Garlic

## Sizzling Dishes

***Sizzling Beef*** € 20.00

with Ginger, Sake and Asian Spices

***Sizzling Chicken*** 🍷 € 16.00

Chicken with Chilli, Asian Spices, Vegetables and Sesame Oil

***Sizzling Prawns*** € 23.00

Prawns in an Oyster Sauce, tossed with Garlic and Vegetables

## Chicken

***Crispy Chicken*** € 13.00

Panko crusted Chicken Breast served crisp fried with a Lemon and Kumquat Dipping Sauce

***Thai Green Curry*** 🌶️ € 15.00

Chicken Breast, Baby Aubergines and Onions cooked in a Green Herb Curry Paste finished with Coconut Milk and Fresh Coriander

***Sweet and Sour*** € 13.00

Crisp fried Chicken Nuggets Wok fried with Pineapple, Goji Berries and Asian Pears in a Sweet and Sour Glaze

***Murgh Makhani*** 🌶️ € 15.00

Grilled Chicken in a Tikka Marinade finished with Fresh Tomatoes Chilies, Herbs, Spices and Cream

***Kung Pao*** 🌶️ 🌶️ € 14.00

Wok fried Chicken Breast with Chili Paste, Spring Onions and Water Chestnuts, topped with Peanuts

***Karagee*** € 14.00

Crisp fried Chicken flavoured with Ginger and Soy Sauce in a Spiced Mango Sauce with Sweet Potatoes

## Lamb

***Lamb Cutlets XO*** € 23.00

Marinated and Wok Fried Lamb Cutlets coated in our XO Sauce

***Kari Kambing*** 🌶️ 🌶️ € 19.00

Traditional Spiced Mutton Curry simmered and finished with Coconut Milk, Chili and Coriander

**Vg** Vegan  
🌶️ Spicy  
🌶️ 🌶️ Very Spicy

## Beef

***Dry Shredded Beef*** € 14.00

Crisp Beef Strips with Peppers, Spring Onions and Garlic in a Chili Soy Glaze served in a Potato Nest

***Beef in Black Bean*** € 15.00

Wok fried Beef with Fermented Black Beans Dark Soy Sauce, Vegetables and Mushrooms

***Beef with Ginger*** € 18.00

Wok fried Beef with Ginger Spring Onions and Oyster Sauce

## Pork

***Sweet and Sour*** € 13.00

Crisp fried Pork Nuggets Wok Fried with Pineapple in a Sweet and Sour Glaze with Pomegranate Seeds

***Smoked BBQ Pork*** € 12.00

Marinated and smoked Pork Tenderloin, Grilled and Basted with Asian BBQ Sauce, Toasted Peanuts

***Teriyaki Pork*** € 12.00

Grilled Pork Cutlet Glazed with Teriyaki Sauce served with a Spiced Red Miso and Spring Onion Dressing

***Tonkatsu*** € 12.00

Panko Coated Pork Escalope, Crisp fried served with Tonkatsu Dipping Sauce

## Fish and Seafood

- Lobster Ma Po*** € 30.00  
Steamed Half Lobster with Ma Po Sauce,  
Silken Tofu and Spring Onions
- Prawns Sichuan*** 🌶️ 🌶️ € 22.00  
Fiery Stir fried King Prawns, Ginger, Garlic and Red Chilies
- Jungle Curry*** 🌶️ € 18.00  
Aromatic Curried Wok Fried Grouper with Fresh Herbs
- Chu Chi Pla*** 🌶️ 🌶️ € 18.00  
Fresh Fish cooked in a Spicy Red Curry Sauce with Ginger and Basil

## Vegetables

- Spiced Lentils*** Vg 🌶️ € 7.00  
Simmered with Red Chili, Garlic and Ginger  
finished with Fresh Coriander
- French Beans*** € 7.00  
Wok Fried French Beans with Garlic, Ginger and Dried Shrimp
- Broccoli*** Vg € 7.00  
Broccoli, Shitaki Mushrooms and Spring Onions  
in a Garlic, Ginger and Rice Wine Broth
- Aubergine Curry*** € 7.00  
Slow cooked Baby Aubergines in a Yellow Curry Sauce  
finished with Coconut Milk

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🌶️ Spicy  
🌶️ 🌶️ Very Spicy

## Rice and Noodles

<i>Steamed Jasmin Rice</i>	€ 4.00
<i>Bai Cha</i> Wok fried Aromatic Rice with Egg, Spring Onions and Soy Sauce	€ 6.00
<i>Yeung Chow Yong Chao Fan –</i> Wok fried Rice with Ginger, Garlic, Green Onions, Vegetables, Smoked Chicken and Ham	€ 9.00
<i>Hokkien Prawn Mee –</i> Thick Noodles fried with Pork Belly, Prawns and Squid flavoured with light Soy Sauce and a squeeze of Lime	€ 11.00
<i>Guay Tiew Haeng –</i> Wok fried Noodles with a Pea and Beef Gravy with Soy and Ginger	€ 9.00
<i>Nasi Goering –</i> Wok fried Rice with our Special House Spice Blend, Vegetables, Chilies, Soy Sauce and topped with crisp fried Shallots	€ 9.00
<i>Mie Goering –</i> Stir fried Noodles with our House Spice Blend Chicken Strips and Prawns	€ 11.00

Food items being served may contain traces of cereal including gluten, lupin, milk including lactose, eggs, fish, crustaceans, molluscs, mustard, celery, sesame seeds, peanuts, nuts, soya beans, sulphite and sulphur dioxide.

For special dietary requirements, please consult the Restaurant Manager on duty.

**Vg** Vegan  
🔥 Spicy  
🔥🔥 Very Spicy