

# MENU

## APPETISERS

PRAWN CRACKERS & RICKSHAW DIPS	€3.50
SHANGHAI STYLE SWEET & SOUR RIBS (4PC)	€9.00
CHICKEN SATAY, TAMARIND, PEANUT SAUCE (2PC)	€9.00
PORK, GALANGAL, WATER CHESTNUT GYOZA (2PC)	€8.00
WILD MUSHROOM, TRUFFLE & CHIVE GYOZA (2PC)	€9.00
CHICKEN, PRAWN & GINGER GYOZA (2PC)	€8.00
DUCK, MUSHROOM & VEGETABLE SPRING ROLLS (2PC)	€8.00
PRAWN, CRAB & GALANGAL SPRING ROLLS (2PC)	€9.00
VEGETABLE, GLASS NOODLES & CORIANDER SPRING ROLLS (2PC)	€7.00
CHICKEN WINGS, MANCHURIAN STYLE SAUCE, ALMONDS (4PC)	€9.00
SPICED BEEF, SPRING ONION & MUSHROOM SKEWERS (2PC) 🍴	€9.00
LAMB, AUBERGINE, THAI HERBS & LEMON GRASS SKEWERS (2PC)	€9.00
TAIWANESE CHICKEN FRIED POPCORN, CRISPY FRIED BASIL	€8.00
WASABI PRAWNS, CASHEW, DAIKON CRESS (4PCS) 🍴 🍴	€13.00

(V) Vegetarian (Vg) Vegan

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## SOUP

Corn Cream Soup, Broccoli, Carrot, Egg & Chives (v)	€9.00
White & Red Miso Soup, Fermented Greens (Vg)	€9.00
Prawn, Scallop, Hot & Sour Soup 🍲 🍲	€15.00
Seafood Laksa Lemak 🍲	€15.00

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## DUCK

### AROMATIC GLAZED DUCK

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

Half Duck €32.00

Full Duck €55.00

Served with Spring Onions, Cucumber

Yellow Bean Sauce, Steamed Pancakes

## CLAY POTS & SIZZLERS

PRAWN CLAY POT €35.00

King Prawns, Black Garlic, Ginger, Coriander, Lime


BEEF CLAY POT €30.00

Beef Tenderloin, Shiitake Mushrooms, Chinese Vinegar, Ginger

PRAWN SIZZLER   €35.00

King Prawns, Oyster Mushrooms, French Beans, Spring Onions

Szechuan Pepper

LAMB SIZZLER  €30.00

Loin of Lamb, Cumin, Spring Onions, Sprouting Broccoli

Rice Wine, Coriander, Chillies

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## FISH AND SHELLFISH

PRAWN SICHUAN ㇀ ㇀ ㇀	€33.00
Fiery Stir-Fried King Prawns, Garlic, Ginger, Chillies	
SICHUAN SEA BREAM ㇀ ㇀	€26.00
Crispy Fried Sea Bream, Chile, Spring Onion, Garlic	
CANTONESE STONE BASS ㇀	€28.00
Steamed Stone Bass, Garlic, Ginger, Soy Sauce, Spring Onion, Sesame Oil	

## BEEF

DRY SHREDDED BEEF	€23.00
Crispy Beef Strips, Peppers, Spring Onions, Garlic Chilli Soy Glaze	
BEEF IN BLACK BEANS	€23.00
Wok-Fried Beef, Fermented Black Beans, Soy Sauce, Vegetables	

## PORK

SWEET AND SOUR PORK	€20.00
Pork Nuggets, Sweet and Sour Glaze, Pineapple, Pomegranate	
IBERIAN PORK PRESA	€25.00
Char Grilled, Sweet Soy Glaze, Baby Bok Choy	

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## CHICKEN

SWEET AND SOUR CHICKEN	€21.00
Chicken Nuggets, Sweet and Sour Glaze, Pineapple, Pears	
CRISPY CHICKEN KATSU	€22.00
Japanese Black Curry Sauce	
THAI GREEN CURRY 🍲	€22.00
Chicken Breast, Aubergines, Coconut Milk, Coriander	

## TOFU

MA PO TOFU (Vg) 🍲 🍲	€15.00
Garlic, Chillie, Ginger, Spiced Bean Broth, Zha Cai Pickle	
TOFU BLACK BEANS (Vg)	€15.00
Fermented Black Beans, Spring Onions, Chillies	

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## VEGETABLES

FRENCH BEANS, SHALLOTS, CASHEW NUTS (VG)	€9.00
BOK CHOY, KING SOY SAUCE, TRUFFLE (VG)	€9.00
BROCCOLI, SHITAKE MUSHROOMS, GOJI BERRIES (VG)	€10.00
CHOY SUM, CRISPY GARLIC, COCONUT CRUMB (VG)	€10.00

## RICE AND NOODLES

STEAMED RICE (Vg) Aromatic Jasmine rice	€5.00
EGG FRIED RICE (V) Spring onions, soy sauce	€7.50
RED RICE (Vg) 🍲 Chilli, sweet corn, water chestnuts, spring onions	€9.00
WILD RICE (Vg) Garlic confit, asparagus, enoki mushrooms	€9.00
CHINESE NOODLES Spices, Chicken, Prawns, Sweet Soy Sauce	€12.00
THAI NOODLES (Vg) Vegetables, Peppers, Soy Sauce, Peanuts	€11.00
SINGAPORE NOODLES Rice noodles, char siu pork, prawns, spices, dried shrimps, soy sauce	€13.50

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# SUSHI

## TEMAKIZUSHI HAND ROLLED SUSHI

TUNA, AVOCADO & CUCUMBER (1 pc)	€8.50
SALMON ROE & OMELETTE (1 pc)	€7.00
SALMON AVOCADO & CUCUMBER (1 pc)	€7.50

## TEMAKIZUSHI THIN ROLLED SUSHI WITH SEAWEED

TUNA (6 pc)	€8.50
CUCUMBER & SEASEME SEEDS (6 pc)	€4.50
TUNA AND SPRING ONIONS (6 pc)	€9.00

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## NIGIRIZUSHI (2PC)

TUNA	€7.00
SNOW CRAB	€9.00
GROUPER	€8.50
SALMON	€7.00
SEA BASS	€6.50
AMBERJACK	€8.00
RED PRAWN	€12.00

## SASHIMI (1PC)

TUNA	€3.50
SCALLOP	€7.00
SALMON	€3.50
SEA BASS	€4.00
AMBERJACK	€4.00
GROUPER	€4.00
PRAWN	€10.00

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## URAMAKI

### INSIDE OUT SUSHI ROLLS

SALMON & AVOCADO ROLL (6 PC)	€15.00
SPICY TUNA & SESAME ROLL (6 PC) 🍴 🍴	€14.00
AVOCADO, CUCUMBER & ASPARAGUS ROLL (6 PC) Vg	€12.00
PRAWN TEMPURA ROLL (6 PC)	€16.00

## RAW AND CURED

YELLOWTAIL SASHIMI Fresh Autumn Truffle Salad	€18.00
TUNA, YELLOWTAIL & SALMON SASHIMI Truffle Miso Dressing with Yuzu	€18.00
SEARED BEEF TATAKI Charred Spring Onion, BBQ Leek AND Roasted Tropea Onion	€16.00
TUNA SASHIMI Yuzu Dressing Wasabi Marinated Radish	€18.00

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.

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