

## CHEF'S SPECIAL

### BEEF SHORT RIB [ 250GR ]

48 Hours slow cooked beef short rib served with black pepper sauce, tempura vegetables and shiitake.

32

### CHEF'S CHOICE SHARED DINING MENU [ minimum of 2 persons ]

3 COURSES

39 PP


4 COURSES

47 PP

## STARTERS

### RAW OYSTERS [ 3 PIECES ]

#### EXTRA OYSTER

Raw oysters with a Ponzu dressing.  
(Perfect with our Prosecco or Albariño) 

11

3.6

### YELLOW TAIL TATAKI [ 4 PIECES ]

Raw Yellowtail tuna served on a crispy layer of filo and served with a spicy Ponzu dressing.

15

### SPICY SALMON TARTARE [ 4 PIECES ]

Spicy salmon tartare with fishroe served on crispy rice.

15

### BEEF SHORT RIB SKEWERS [ 2 PIECES ]

48 Hours slow cooked beef short rib chargrilled with miso.

12

### POPCORN CHICKEN

Crispy chicken bites in garlic, ginger and sesame oil.

13

### FRIED PADRON PEPPERS

Served with a soy vinegar and chili flakes.

12

### CHICKEN JIAOZI [ 5 PIECES ]

Chinese pan fried Chicken dumplings.

### VEGETABLES JIAOZI [ 5 PIECES ]

Chinese pan fried Vegetable dumplings.

9.5

9.5

### SCALLION BEEF ROLL [ 4 PIECES ]

Crispy spring onion pancake rolls with coriander.

### SCALLION VEGGIE ROLL [ 4 PIECES ]

Crispy spring onion pancake rolls with coriander.

11

10

### RED OIL WONTON [ 4 OR 8 PIECES ]

Filled with a mixture of chicken thigh, shrimps and shiitake. Served in beef broth and chili oil.

9 / 16

### PEKING DUCK BAO

### SWEET & STICKY PORKNECK BAO

### BEEF BRISKET BAO [ With coriander and peanuts ]

### GRILLED TOFU BAO

7

7

7

7

# LA MIAN



## Asian Street Food

## SMALL DISHES

### IBERICO RIB FINGERS

Boneless Iberico pork ribs with a honey soy glaze.

16

### SPICY GARLIC SCALLOPS

Served with glass noodles.

17

### GRILLED SALMON

Served with black bean miso.

16

### SICHUAN GREEN BEANS

Spicy stir fried green beans.

10

### MIXED VEGETABLES

Stir fried mix of vegetables.

10

## RICE BOWLS

\*ALL RICE BOWLS ARE SERVED WITH WHITE JASMIN RICE AND VEGETABLES\*

FRIED RICE €5 / FRIED NOODLES €5 / FRIED EGG €3

### LEMONGRASS CHICKEN BOWL

Grilled chicken thigh with lemongrass and fish sauce.

18

### GINGER CHICKEN BOWL

Steamed chicken thigh with a ginger and spring onion sauce.

18

### TAIWAN IN A BOWL

Slow cooked pork belly with a fried egg.

19

### BRAISED BEEF BOWL

Slow cooked beef brisket with coriander.

18

### BUDDHA BOWL

Grilled tofu and vegetables in black bean paste.

17

### WHITE RICE

4

### EGG FRIED RICE

Stir fried rice with vegetables and eggs.

10

+FRIED SHRIMPS €6 / +FRIED TOFU €4

## NOODLE SOUPS

\*SOUP IS MADE FROM BEEF MARROW AND OX-TAILS COOKED IN 5 SPICE\*

### BRAISED BEEF NOODLE SOUP

Slow cooked beef brisket with rib eye and coriander.

19

### SEAFOOD NOODLE SOUP

Mix of daily fresh seafood.

20

### WONTON NOODLE SOUP

Wontons filled with a mix of chicken thigh, prawns and shiitake.

19

### PORKNECK NOODLE SOUP

Roasted porkneck with a honey soy sauce.

19

### TOFU NOODLE SOUP

Grilled fresh tofu and deep fried tofu pouches.

18

## DRY NOODLES

### DAN DAN NOODLES

Minced chicken with pickled vegetables, cucumber, peanuts and our home made chili oil.

16

### BEEF DRY NOODLES

Slow cooked beef brisket with stir fried radish, coriander and peanuts.

18

### PEKING DUCK NOODLES

Noodles in black vinegar with stir fried Peking duck and peanuts.

18

### FRIED NOODLES

Stir fried noodles with vegetables.

+FRIED SHRIMPS €6 / +FRIED TOFU €4

11

## DESSERT

### TEMPURA ICE & CHOCOLATE BROWNIE

Deep fried red fruit ice. Served with chocolate brownie.

12

### MATCHA BRULEE

Matcha crème brûlée with vanilla ice.

12

### YUZU CHEESECAKE

Yuzu cheesecake with black sesame ice.

12

### AMARETTO ESPRESSO MARTINI

An Espresso Martini made with Remy Martin Cognac and Amaretto.

15

\*\*\* PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY RESTRICTIONS \*\*\*



SCAN TO CONNECT TO WIFI



FOLLOW US ON INSTAGRAM