

## TEAS

### TIEH GUAN YIN

It is one of the 10 most famous tea in China.  
It has sweet aromatic essence and taste.

**€4.00**

### GINSENG OOLONG

Ginseng Oolong is a type of Oolong Tea with the fragrance of Ginseng, as such when consumed, it possesses a strong Ginseng aroma and taste. It taste sweet and smells nice and the sweetness lingers in the mouth.

**€4.00**

### HUANG JIN GUI

It originated in one of the village in AnXi. It is one of the Oolong family, and its tea (liquid) color is golden and has slight sweet osmanthus aroma.

**€3.00**

### CHA WANG

It is a type of tea which is partly fermented with green leaf and is slightly reddish on the side. It has the aroma of green tea and also the sweetness of red tea.

**€2.50**

### LUNG JING (DRAGON'S WELL)

Lung Jing's tea leaves are small and are greenish in color. It can also be chewed or consumed if not brewed. The taste is sweet, relaxing and a long lasting taste in the mouth.

**€4.20**

### BI LUO CHUN

The leaves are very thin and curly. It has a natural flowery and fruity taste. It is normally harvested during the spring before the "Chinese Ching Ming Festival".

**€4.20**

### PURE GREEN TEA

It has strong essence, strong taste and the tea color is yellowish green. It is considered a relaxing drink.

**€3.50**

### LU SHUE YA

It's a very ancient type of tea. It is among Fujian's top 3 teas, and is a very high grade of green tea.

**€7.50**

### GREEN TEA

Green Tea is a precious and classic beverage. Consuming tea is a spiritual and relaxing experience, and also considered a way to cultivate moral and mental poise.

**€3.00**

### FENG HUANG DAN CONG (HUANG ZHI XIANG)

Originated from ChaoZhou, and it has a reputation of "ChaoZhou's King of Tea". It has a very special name as "Feng Huang" means Phoenix and "Dan Cong" means single leaf, which also means that there's only one leaf at the end of every single twig.

**€9.00**

- DA HONG PAO (ROYAL RED ROBE)**  
 Its aroma and taste is very soothing, good sweet after taste and it is a popular tea in China. **€9.00**
- GOTHEBORG RUIPIN HAO 7362**  
 This is a thick Pu-Er tea, which has strong aroma and long lasting sweet after taste. **€4.00**
- RUIPINHAO NAN NUO SHAN ZHI CHUN**  
 It is not over-fermented and has no unpleasant taste. This tea is quite smooth and soothing. **€3.50**
- HE XIANG**  
 This tea focus more towards aroma, and its sweet after taste is very soothing. **€6.50**
- SHENG GONG SI (DA KOU ZHONG)**  
 The producer of this tea use a traditional method. The degree of fermentation is excellent. **€6.00**
- GOTHEBORG RUIPINHAO SPECIAL 66**  
 This tea has a very thick taste as well as long lasting sweet after taste. A limited edition of Pu-Er. **€6.00**

## **BLOSSOM TEAS**

- LILY BASKET** is made with the Silver Needle Green Tea, Lily and Jasmine Flower. **€4.50**
- GOLDEN FLOURISHING** is made with the Silver Needle Green Tea, Nasturtium. **€5.50**
- JASMINE FAIRY** is made with the Silver Needle Green Tea, Gomphrena globosa, Yellow Chrysanthemum, and Jasmine Flower. **€7.00**
- LOVE AT FIRST SIGHT** is made with the Silver Needle Green Tea, Gomphrena globosa and Jasmine Flower. **€6.00**
- FAIRY BASKET** is made with the Silver Needle Green Tea, Jasmine Flower, Yellow Chrysanthemum and Gomphrena globosa. **€9.00**
- MOON STARS** is made with the Silver Needle Green Tea, Gomphrena globosa, Nasturtium and Jasmine Flower. **€6.00**
- CARNATION BLOSSOM** is made with the Silver Needle Green Tea and Carnation Flower. **€7.00**
- ORIENTAL BEAUTY** is made with the Silver Needle Green Tea, Jasmine Flower and Yellow Chrysanthemum. **€4.50**

## **STARTERS**

1. **MAYASIAN VEGETABLE GOWGEE**  
Chopped vegetables wrapped in Malaysian gowgee pastry and served with a spicy chilli sauce. **€5.50**
2. **POH PIA ROLLS**  
Singapore style vegetable spring rolls. **€5.50**
3. **VIETNAMESE SPRING ROLLS**  
Mixture of prawns, vegetables and ground peanuts wrapped in Vietnamese rice pastry. (served chilled) **€6.50**
4. **FU CHUK ROLLS**  
Beancurd pastry with diced prawn and chopped vegetables served with homemade chilli sauce. **€7.00**
5. **FRESH MUSSELS**  
Fresh mussels cooked with your choice of chinese black bean sauce or thai green curry sauce **€7.00**
6. **BOK CHOY CRAB CLAWS**  
Steamed Crab Claws served with Bok Choy in an egg white sauce **€10.50**
7. **TRADITIONAL CHINESE QUARTER DUCK €11.50**  
**AROMATIC DUCK HALF DUCK €22.00**  
Served with pancakes, vegetables and Chu Hou sauce.
8. **SUAN YOONG PRAWNS**  
South China Steamed Butterfly Prawns served covered in freshly chopped garlic and ginger **€7.00**
9. **WONTONS**  
Hong Kong crispy prawn wonton served with fresh Chinese red onion plum sauce **€6.50**
10. **THAI FISH CAKE**  
Fresh Cod and a little Smoked Fish, finely chopped with mixed herbs and long beans, served with a Sour Chilli Sauce **€6.50**
11. **MOON PRAWN CRACKERS**  
Our homemade prawn crackers served with fresh orange sauce. **€7.00**
12. **CHICKEN WINGS**  
Malaysian crispy wings, dusted with turmeric and served with our own sweet chilli sauce. **€6.00**
13. **SIU YUK**  
Freshly roasted Chinese Porkbelly served with Hoisin Sauce. (when available) **€9.50**
14. **TERIYAKI CHICKEN CHOP**  
Barbequed teriyaki chicken served with our own teriyaki sauce and salad. (please allow 15mins) **€6.00**
15. **THAI LEMONGRASS CHICKEN SKEWARS**  
Fresh ground Chicken Fillet with lemongrass, herbs and spices served on lemongrass skewers. **€6.90**
16. **SIAM RIBS**  
Slow cooked till tender and served in chef's special Thai (tangy) pork sauce. **€6.90**
17. **JING TU BARBEQUED RIB**  
Slow cooked till tender and served with the house barbeque sauce. **€6.70**

18. **INDONESIAN KARI EGG** 🔥  
Organic free range egg served with prawn and salad in our special Indonesian tomato curry. **€6.00**
19. **JAPANESE GYOZA**  
Japanese style minced pork and prawn with cabbage and spring onion served in gyoza pastry **€6.50**
20. **CHICKEN SATAY SKEWERS**  
Grilled tender chicken skewer, served in our homemade peanut sauce. **€6.50**

### **SOUPS**

21. **MISO SOUP**  
Traditional Japanese tofu and seaweed soup. **€5.00**
22. **PO CHOI SOUP**  
Chinese style chicken and baby spinach soup. **€5.50**
23. **BUTTERNUT SQUASH & MUSHROOM SOUP**  
South Asian style, thick and creamy soup. **€5.00**
24. **BUTTERNUT SQUASH SEAFOOD SOUP**  
The same butternut squash soup served with a selection of seafood. **€7.00**
25. **TOM YAM SOUP** 🔥 🔥  
Fresh Thai hot and sour seafood soup. **€7.00**

### **MAIN COURSES**

26. **ASIAN MANGO CHICKEN**  
Chicken strips in a light crispy coating, served with fresh shredded mango and a mango sauce. **€13.90**
27. **TEPPANYAKI CHICKEN**  
Fresh tender chicken fillet cooked in our own Japanese Teppanyaki sauce. **€14.50**
28. **THAI SWEET & SOUR**  
Chicken in a light crispy coating, cooked in our own special sauce with fresh pineapple and a hint of chillies. **€13.90**
29. **MALAY SAMBAL CHICKEN** 🔥 🔥 🔥  
Fresh tender chicken fillet cooked in our own homemade dry shrimp paste. **€13.90**
30. **MALAYSIAN KARI AYAM** 🔥 🔥  
Fresh tender chicken fillet cooked in traditional Malay potato curry and fresh spices. **€13.90**
31. **MALAYSIAN KARI LEMBU** 🔥 🔥  
Tender rib eye steak cooked in traditional Malay potato curry and fresh spices. **€16.90**
32. **MALAYSIAN KARI KAMBING** 🔥 🔥  
Lamb cutlets cooked in traditional Malay potato curry and fresh spices. **€24.50**
33. **REDANG PORK BELLY** 🔥 🔥 🔥  
Malaysian style Porkbelly fried in redang chilli soya sauce. (when available) **€16.90**
34. **SZECHUAN BEEF** 🔥 🔥  
Tender rib eye steak cooked with vegetable in a medium spicy szechuan sauce. **€16.90**

35. VIETNAMESE LIME PORK 🔥  
Fresh tender pork steak wok fried with fresh lime leaves, chillies in a rich and tangy Vietnamese sauce. **€15.90**
36. SI CHIU BEEF  
Tender rib eye steak cooked with vegetable in a traditional black bean sauce. **€16.90**
37. NAN RU SWEET GINGER CHICKEN  
Fresh Chicken legs chopped on the bone, wok fried in red beancurd sauce with ginger and coconut sugar. **€12.90**
38. THAI BASIL CHILLI PORK 🔥🔥  
Stir fried pork fillet with fresh basil leaf chilli and mixed mushroom. **€15.90**
39. DUCK CANTONESE STYLE  
Roast crispy duck served on the bone with soya, orange or plum sauce. **€19.00**
40. THAI PINEAPPLE CHICKEN OR PORK 🔥🔥  
Fresh Chicken or Pork fillet cooked in a thai pineapple sauce with fresh herbs and vegetables.  
**Chicken Fillet** **€13.90**  
**Pork Fillet** **€15.90**
41. JING TU CHICKEN  
Fresh tender chicken fillet cooked in traditional tangy ginger Jing Tu sauce. **€13.90**
42. INDONESIAN TOMATO KARI AYAM 🔥  
Fresh tender chicken fillet cooked slowly in a rich Indonesian tomato curry. **€13.90**
43. MALAY ROTI CANAI 🔥  
Fresh tender chicken fillet cooked in a creamy coconut curry served with Roti Canai pancakes **€16.90**
44. CRISPY DUCK SALAD  
Crisp szechuan duck served on a bed of fresh leaves with Chinese plum dressing. **€13.00**
- SEAFOOD**
45. MALAY CHILLI CRAB CLAWS 🔥  
Succulent crab claws wrapped in prawn paste, wok fried in chef's special garlic chilli sauce. **€22.90**
46. CHING ZENG COD  
Steamed cod fillet with ginger, scallion served with a light soya sauce or our homemade spicy yellow bean sauce. **€13.90**
47. JIONG ZENG SEABASS 🔥  
Steamed whole seabass in homemade spicy yellow bean sauce, garnished with corriander and scallion. **€23.50**
48. WOK FRIED SEABASS  
Fresh crispy fried whole seabass served with a golden ginger and soya sauce. **€23.50**
49. MALAY REDANG MONKFISH 🔥🔥  
Traditional wok fried monkfish served in a Redang chilli sauce. **€21.00**

50. **SHYOGA-NEGI SALMON**  
Japanese pan fried salmon in our special sake sauce.  
(please allow 20mins) **€16.50**
51. **INDONESIAN KARI IKAN** 🔥 🔥  
Monkfish cooked in a traditional Medan Indonesian  
curry - medium spicy. **€21.00**
52. **INDONESIAN KARI UDANG** 🔥 🔥  
Fresh prawns (shell on), wok fried and cooked in our  
Medan Indonesian curry. **€16.90**
53. **CHINESE 'FRY' COD**  
Lightly coated and crispy fried cod, served with home  
cut chips and your choice of any sauce on the side **€15.00**
54. **LA JI PRAWNS**  
Fresh white shell prawns (shell on) cooked in a  
traditional Malaysian sweet garlic chilli sauce. **€18.90**
55. **DRUNKEN PRAWNS**  
Fresh white shell prawns (shell on) steamed and  
served in an Asian brandy sauce. **€18.90**
56. **OYSTER PRAWNS**  
Fresh prawns (shell on) wok fried with ginger and  
onion oyster sauce. **€16.90**
57. **PRAWNS WITH BOK CHOY**  
Fresh white shell prawns (shell on) cooked with  
bok choy and ginger in a sweet soya sauce. **€17.90**
58. **MALAYSIAN ASAM UDANG**  
Fresh white shell prawns (shell on) cooked in our  
traditional Malay tamarind sauce. **€17.90**

### **VEGETARIAN**

*Please ask for any special vegetarian dish and we will do our best*

59. **MALAYSIAN**  
Malay Style Cantonese mixed vegetable fried rice. **€10.90**
60. **HONG KONG**  
Stir fried selection of Oriental vegetables. **€11.50**
61. **SILKEN TOFU** 🔥 🔥  
Fried with vegetables in our hot and spicy sauce **€10.90**

### **FRIED RICE DISHES**

62. **PINEAPPLE CRAB MEAT FRIED RICE** 🔥  
Fresh crabmeat wok fried with pineapple, fresh herbs  
and bok Choy fried rice. **€18.90**
63. **SIU YUK FRIED RICE**  
Malaysian style Porkbelly fried rice with long beans  
and cabbage. (when available) **€18.90**
64. **DANCING SEAFOOD FRIED RICE**  
Mixed seafood and vegetables freid rice  
garnished with katsuo-bushi. **€16.50**
65. **VIETNAMESE CHICKEN FRIED RICE**  
Fresh chicken fillet cooked with mango, corriander  
and fried rice. **€14.50**
66. **NASI GORENG** 🔥 🔥 🔥  
Tradition Malay fried rice with tender rib eye  
steak in our chef's own spicy shrimp paste. **€16.90**

## **NOODLES**

67. CANTONESE BEEF HO FAN  
Rib eye steak with fried flat noodle and soya sauce. **€16.90**
68. UDON NOODLE  
Tender chicken fillet cooked with Japanese Udon noodle and Udon sauce. **€15.50**
69. PENANG CHAR KOAY TEOW 🍻🍻🍻  
Fresh prawns with tails on, fried with flat rice noodle in our homemade spicy shrimp paste. **€18.90**

**WE DO NOT USE ANY ARTIFICIAL ENHANCER SUCH AS MSG**

## **SIDE PORTIONS**

- Steamed Rice **€2.50**
- Fried Rice **€3.00**
- Home cut chips **€3.00**
- Pan fried potatoes **€4.00**
- Fried noodles **€3.50**
- Mixed vegetables **€6.00**
- Wok fried 6 types of mushrooms **€6.00**
- Stir fried oriental vegetables **€6.90**
- Mix salad with our own Asian dressing **€4.50**

## **DESSERTS**

### **PARFAIT CARAMEL**

A centre of dark chocolate sauce surrounded in caramel ice cream covered in dark chocolate. **€6.00**

### **CAPRICCIO COFFEE**

It's a caramel heart surrounded by mocha-vanilla ice cream and praline decoration **€6.00**

### **MINT PARFAIT**

A centre of dark chocolate sauce surrounded in mint ice cream covered in dark chocolate **€6.00**

### **CHOCOLATE CAKE**

Two layers of chocolate sponge filled with dark chocolate cream, coated in rich chocolate **€6.00**

### **PREMIUM APPLE PIE**

Classic apple slices on a short pastry base **€6.00**

## **ICE CREAMS**

**VANILLA, STRAWBERRY, CHOCOLATE CHIP, MINT OR CARAMEL & PISTACHIO**

- 1 Scoop **€1.90**
- 2 Scoops **€3.70**
- 3 Scoops **€5.50**

## LIQUEUR BY MEASURE

Whiskey, Vodka, Gin, Bacardi, etc.	<b>€4.50</b>
Brandy, Grand Marnier, Baileys, Plum Wine, Tia Maria, Sambuca, Sake, Cointreau, etc.	<b>€4.90</b>

## LIQUEUR COFFEE

Baileys Coffee, Calypso Coffee, Irish Coffee, French Coffee, etc.	<b>€5.50</b>
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## COFFEE

Latte, Mocha, Hot Chocolate	<b>€3.00</b>
Americano, Single Espresso	<b>€2.20</b>
Double Espresso	<b>€3.00</b>
Cappucino	<b>€3.00</b>
Coffee, Tea, Decaffeinated Coffee	<b>€2.00</b>

## JUICES

Fruit Juice	<b>€2.50</b>
Soft Drinks	<b>€2.50</b>
Mixers	<b>€1.90</b>
Milk	<b>€1.50</b>

## BEER *330ml*

Chang, Tiger, Tsing-Tao, Singha, Heineken	<b>€4.90</b>
Non-Alcohol Beer	<b>€4.90</b>
Still Water and Sparkling Water <i>750ml</i>	<b>€3.80</b>
Wine by the Glass	<b>€5.50</b>
Port Wine by the Glass	<b>€5.50</b>