

MAIN DISH

We cater for diets of all kinds! From our finest quality meat cuts, halal chicken, veggie noodle option, we've got something for everyone. Check out our menu here or go to our socials for allergens and other information.

Menu prices often change and may be different in the restaurant. please refer to the menu in restaurant.

HOMEMADE DUMPLINGS & STARTERS

All dumpling served 6 pieces in a portion

Pork Dumpling €11.50

Garlic chives, pork, ginger. (1a,2,4,11,15)

Beef Dumplings €12.50

Marinated beef with traditional chinese 13 Spices. (1a,2,4,11,15)

Prawn Dumplings €12.00

Fresh shrimp , bamboo shoots. (1a,2,4,11,15)

Chicken Dumplings €12.00

Bord Bia certified Chicken, cabbage. (1a,2,4,11,15)



Veggie Dumplings €11.00

Cabbage, garlic chives, bamboo shoot, fried tofu(1a,2,4,11,15)

Homemade Crackers €5.50

A light and crunchy deep-fried pastries, mix with a little seaweed(1a, 15)

Vegan Spring Roll €7.50

Home made , Garlic chives, Bamboo Shoot, Long Kou Vermicelli, served with sweet chilli sauce.

Boss Chicken €9.50

Freshly deep fried chicken drumsticks, (1a,5,15)

Choose one optional sauce :

Korea Gochujang / Honey Wasabi

Prawn Toast €10.00

Made with specialised mixed Chinese herb spices. (1a,2,5,11,15)

Deep Fried Cripsy Wonton €9.00

Homemade Wonton, with well balanced pork and prawn. (1a,2,4,11,15)

Chao Shou €9.00

Traditional boiled Chinese Wonton with homemade Sichuan chilli sauce.(1a,2,4,11,15)

Crispy Pork Strips €11.00

Tender strips of marinated pork, lightly coated and fried to golden perfection. Each bite offers a satisfying crunch with juic, flavourful pork inside.

STIR-FRIED RICE & NOODLE

Yangzhou Fried Rice €20.00

Authentic Chinese-style wok egg fried rice with stripped Char Siu pork, prawns, and veggies. (1a,2,5,11,15)

Kimchi Egg-Fried Rice €19.00

A vibrant and flavourful dish featuring stir-fried rice combined with tangy, spicy kimchi. Topped with a fried egg (1a,5,15)

Stir-Fried Vermercelli Noodle (thin)

Choose one base sauce: Curry / Sweet Sour

A. Prawn and Pork Curry €20.00
(1a,2,4,5,11,1)

A. Prawn and Pork Sweet and Sour €20.00
(1a,2,4,5,11,15)

B. Vegetable Curry (1a,2,4,15) €17.00

B. Vegetable Sweet and Sour €17.00
(1a,2,4,15)

Yaki Udon Noodles (Thick White Udon)

Stir-fried with homemade Sichuan chilli sauce.

A. Prawn (1a,1,4,5,11,15) €20.00

B. Vegetable (1a,2,4,15) €17.00

SOUP NOODLE

Beef Soup Noodle €24.00

Homemade beef short ribs broth, braised beef with traditional Chinese herb Thirteen spices. (1a,2,4,5,15)

Pork Soup Noodle €22.00

Braised boneless pork ribs with Sichuan Chilli sauce, homemade beef broth. (1a,2,4,5,15)

Wonton Soup Noodle €21.00

Homemade seaweed broth, homemade Wonton with pork and prawn fillings. (1a,2,4,11,15)

VEGGIES

Teriyaki Eggplant €17.50

Deep Fried with spiced batter, and lightly sautéed. (1a,2,4,15)

Dry-Fried Green Beans €14.00

Lightly sautéed with homemade house chilli oil. (1a,2,15)

Chili Water Spinach €12.00

Lightly stir-fried morning glory with chili. (1a,2,15)

Garlic Water Spinach €12.00

Morning glory stir fried with garlic. (1a,2,15)

CHEF SPECIALITIES

Beef Short Ribs €27.50

Locally sourced, Bord Bia certified grass-fed beef short ribs from F.X. Buckley, slow-braised with Chinese herbs, spices, and fragrant Zhen Jiang black vinegar. Served sizzling hot, prepared with traditional Chinese craftsmanship by our master chef. (1a,2,4,12,15)

Mei Cai Kou Rou €22.00

Slow-braised, tender pork belly layered with fragrant preserved mustard greens, cooked in a rich , savory- sweet sauce. Melt-in-your-mouth soft , infused with deep umami flavour,perfectly balanced with the slight sweetness and tanginess of the preserved vegetables (1a,2,4,10,15)

Gong Bao ji Ding €21.50

Classic stir-fried Chinese dish made with chicken cubes, cashew nuts, chilly peppers and homemade Gong Bao Sauce. (1a,2,4,14a,15)

Black Bean Beef €25.00

Stir-fried beef, black Bean sauce, mushrooms and peppers, served in hot plate. (1a,2,4,15)

La Zi Ji Ding €22.50

Sichuan style crispy chicken bites stir fried with mountain of fragrant dried chillies, Sichuan peppercorn , peanut and scallion for a bold , numbing heat. (1a,2,4,8,15)

Ma Po Tofu €19.00

Sichuan style silken tofu in a rich, spicy bean paste sauce with minced meat , Sichuan peppercorn and chili oil.. (1a,2,4,15)

Yu Siang Prawn Ball €21.00

Lightly crispy prawn glazed in a refined Sichuan-style sweet , sour , and mildly spicy garlic sauce - elegant, bold , and irresistibly aromatic. (1a,2,4,15)

Hong Kong Char Siu Pork €25.00

Sweet & savoury roasted pork, most popular roasted meat in Cantonese cuisine. (1a,2,4,15)

Chicken Curry €19.00

Deep fried chicken filet with house katsu curry sauce. Board Bia certified Irish chicken, from Glen Valley. (1a,2,7,15)

Dou Hua Beef €22.00

ender beef slices cooked in a rich, spicy broth, cooked with smooth, silky tofu pudding. (1a,2,4,5,15)

SIDES & SAUCE

Steamed Rice €4.50

Golden Egg Fried Rice €6.00

Deep Fried Potato (1a) €4.50

House Chilli Oil (2,15) €2.00

House Chilli Sauce (4,15) €2.00

Korean Gochujang (1a,4,15) €2.00

Honey Wasabi Sauce (10,15) €2.00

ALLERGIES

Please consult our staff for the in-house allergies guide, and feel free to reach out with any additional questions.

1A. Wheat 1B. Barley 1C. Rye 1D. Oat / 2. Sesame Seeds / 3. Molluscs / 4. Soybeans / 5. Eggs / 6. Milk / 7. Fish / 8. Peanuts / 9. Celery / 10. Mustard / 11. Crustaceans / 12. Sulphur Dioxide and Sulphites / 13. Lupin / 14A. Cashew Nuts 14B. Hazelnuts 14C. Almond

Spiciness : = Mild , = Spicy, = Hot