

STARTERS

TRADITIONAL DINNER

Tom Yum Soup 冬荫汤 €8.00

Chef Naz's Light Asian Broth with Prawns, Mussels, Squid and Vegetables. Toasted Chilli, Garlic and Coriander Roujiamo Bread on the Side.

Vegetable Spring Rolls 斋卷 €8.00

Mixed Vegetables Hand-Rolled in a Light Pastry with Homemade Sweet Chilli Dipping Sauce.

Duck Spring Rolls 鸭卷 €8.50

Slow Cooked Peking Duck in a Crispy Pastry with Xi'an's Chilli Hoi-Sin Dipping Sauce.

TangChu Pork Ribs 糖醋骨 €8.20

Slow Cooked Ribs, Glazed in Sweet and Tangy Sauce.

Grilled Thai Beef Salad 泰牛沙拉 €9.00

Tender Marinated Sirloin Beef with Tomato, Chilli, Mint and Rocket Leaves.

Goat's Cheese and Tofu Crumble 羊脂豆腐 €8.50

Sauteed Tofu, Goat Crumble, Tomato Salsa and Grilled Courgette Finished with an Infused Balsamic Reduction on Toasted Sourdough.

Korean Style Sticky Wings 韩鸡翅 €8.00

Deep-Fried Chicken Wings Coated in a Sweet and Spicy Korean Chilli Paste.

Freshly Steamed Mussels 蒸青口 €11.00

In Coconut Milk, Lemongrass, Chilli and Basil Sauce.

Bochai Beef 翡翠牛 €8.50

Sliced Beef Shank Coated in Spinach Crust. Chilli Oil.

Crunchy Chilli Prawns 炸辣虾 €8.50

Crispy and Crunchy Tiger Prawns in Homemade Sweet Chilli Sauce.

Crab Claws 蟹钳 €11.00

Cooked in Butter with Egg Floss and Fresh Herbs.

Pulut Panggang 蕉叶牛卷 €8.30

Rich and Aromatic Pulled Beef and Sticky Turmeric Rice, Wrapped in Banana Leaves.

Pork and Prawn Wontons 猪虾云吞 €8.00

An In-House Mix of Pork, Prawns and Scallions in Wonton Pastry, with a Side of Spicy Plum Soya Sauce. Option of Deep Fried or Steamed.

Steamed Scallops 蒜蓉蒸带子 €9.50

Served on Glass Noodles and Chilli Garlic Sauce.

Lamb Martabak 羊肉薄饼 €9.00

Minced Lamb Wrapped in a Traditional Malaysian Pastry, with Pickled Onions and Chilli Sour Cream.

Jade Seabass 翡翠鲈鱼 €8.30

Seabass Pieces Fried in a Crispy Spinach Batter.

Golden Potato Prawns 金丝虾 € 8.20

Deep Fried Tiger Prawns in Light Batter and Shredded Potato. Hoi-Sin Dipping Sauce.

100% Irish Beef
Halal Chicken
Halal Beef
No MSG



TRADITIONAL DINNER

MAINS

Daging Masak Merah 烩牛肉 €18.00

Traditional Malaysian Wok-Braised Beef in Lemongrass and Spicy Tomato Sauce, Topped with Peas and Fresh Chillies.

AGF C CR D E F G L M MU P SU SE SO T

Guo Bao Ji 锅包鸡 €18.00

Crispy Chicken Coated in a Sweet, Sticky and Tangy Sauce.

AGF C CR D E F G L M MU P SU SE SO T

Lamb Shank Rendang 羊肉仁当 €21.00

Rich and Spicy Slow Cooked Lamb in an Aromatic Combination of Spices, with Roasted Potatoes and Fried Shallots.

AGF C CR D E F G L M MU P SU SE SO T

Mandarin Seabass 豉汁鲈鱼 €24.00

Deep Fried Whole Seabass in an Option of Black Bean or Sweet and Sour Sauce.

AGF C CR D E F G L M MU P SU SE SO T

Huiguo Pork 回锅肉 €17.50

Double Cooked Pork Belly, Stir Fried with Red Chillies in Puxian Broad Bean Sauce.

AGF C CR D E F G L M MU P SU SE SO T

Yuxiang Shredded Chicken 鱼香鸡丝 €17.50

Stir Fried with Mushrooms and Bamboo Shots in a Delicately Balanced Sweet Sauce.

AGF C CR D E F G L M MU P SU SE SO T

Gongbao Chicken 宫保鸡丁 €18.00

This Szechuan Dish is a Home Favourite. Tender Chicken Pieces Stir Fried with Peanuts and Chilli Chunks.

AGF C CR D E F G L M MU P SU SE SO T

Mala Spicy Pork 水煮肉片 €18.00

Chef Wong's Traditional Tender Pork in a Rich and Aromatic Broth.

AGF C CR D E F G L M MU P SU SE SO T

Sizzling Duck 铁板鸭 €19.50

Crispy Peking Duck in an Orange, Cinnamon and Hot Bean Sauce with Green Vegetables.

AGF C CR D E F G L M MU P SU SE SO T

Strawberry Chicken 草莓鸡 €17.00

Stir Fried Chicken Cooked with Strawberries.

AGF C CR D E F G L M MU P SU SE SO T

Red Braised Pork Belly 红烧肉 €17.00

Slow Cooked in a Combination of Aromatic Spices, Ginger, Garlic, Chillies, Sugar Glaze.

AGF C CR D E F G L M MU P SU SE SO T

Cumin Lamb 孜然羊肉 €20.50

Stir Fried Boneless Leg of Lamb, Seasoned with Cumin and Chillies.

AGF C CR D E F G L M MU P SU SE SO T

Wok Fried Sichuan 四川餐

Mixed with vegetables, garlic, cumin and soybean sauce.

- Beef or Chicken €17.50
- Prawns €19.50

AGF C CR D E F G L M MU P SU SE SO T

ADD TO THE ABOVE MAINS

- Jasmine, Brown Rice or Chips €1.00
- Egg Fried Rice €2.00
- Spicy Chips or Noodles €3.00

Traditional Nasi Goreng 马饭 €19.00

Malaysian Fried Rice, Cooked with Chicken and Prawns. Served with a Satay Chicken, Chilli Paste, Fried Egg and Prawn Crackers.

AGF C CR D E F G L M MU P SU SE SO T

Gway Teow Pad Thai 泰河粉 €19.00

Flat Rice Noodles with Fresh Prawns, Chicken, Eggs, Carrots, Spring Onions and Beansprouts in Tamarind Soya Sauce. Topped with Crushed Peanuts, Roasted Red Dry Chilli and Lime.

AGF C CR D E F G L M MU P SU SE SO T

100% Irish Beef
Halal Chicken
Halal Beef
No MSG

SIDES

- Jasmine Rice €4.50
- Brown Rice €4.50
- Chips €4.50
- Spicy Chips €5.00
- Sweet Potato Fries €5.00
- Stir Fried Noodles €6.00
AGF C CR D E F G L M MU P SU SE SO T
- Szechuan Crispy Fine Beans €8.00
- Edamame €6.00
- Asian Greens €6.00
AGF C CR D E F G L M MU P SU SE SO T
- Onion Rings €5.00
AGF C CR D E F G L M MU P SU SE SO T
- Spicy Crispy Shimeji Mushroom €5.00
AGF C CR D E F G L M MU P SU SE SO T
- Pickled Cucumber €5.00
AGF C CR D E F G L M MU P SU SE SO T
- Prawns Crackers €4.00
AGF C CR D E F G L M MU P SU SE SO T
- Satay Sauce €4.00
AGF C CR D E F G L M MU P SU SE SO T
- Curry Sauce €4.00
AGF C CR D E F G L M MU P SU SE SO T
- Peanuts €4.00
AGF C CR D E F G L M MU P SU SE SO T



ALLERGIES

- Fish F
- Eggs E
- Dairy D
- Lupin L
- Soya SO
- Celery C
- Gluten G
- Sulhate SU
- Peanuts P
- Molluscs M
- Sesame SE
- Tree nuts T
- Mustard MU
- Crustaceans CR
- Available Gluten Free AGF

RÉ NAO'S HANDMADE SPECIALITY NOODLES

All Specialty Noodles are Handmade and Cooked In House, Fresh for your Order, with Pak Choy, Kale, Carrots, Onions, Chinese Cabbage and Beansprouts.

Step 1 Noodles

Biang Biang Noodles 裤带面
Xi'an's Famous Wide and Thick Hand-Ripped Noodles.

AGF C CR D E F G L M MU P SU SE SO T

Liangpi Noodles 手工凉皮
A Favourite from the Xi'an Region, Al Dente Flat Noodles Made from Wheat Starch

AGF C CR D E F G L M MU P SU SE SO T

Soba Noodles 荞麦面
Traditional Noodles Made from Buckwheat Flour, Originally from the Shaanxi Region

AGF C CR D E F G L M MU P SU SE SO T

Gungun Noodles 棍棍
Thin and Springy Wheat Noodles

AGF C CR D E F G L M MU P SU SE SO T

Paomo Glass Noodles 粉丝泡馍
Glass Noodles Made from Mung Bean Starch

Rice Vermicelli Noodles 米粉
Round and White Noodles, Made from Rice Flour Starch.

Step 2 Protein

- **Seafood** (Prawns, Mussels & Squid) €20.00
AGF C CR D E F G L M MU P SU SE SO T
- **Stir Fried Cumin Lamb** €20.50
AGF C CR D E F G L M MU P SU SE SO T
- **Stewed Beef** €18.50
AGF C CR D E F G L M MU P SU SE SO T
- **Slow Cooked Pork** €17.50
AGF C CR D E F G L M MU P SU SE SO T
- **Roasted Honey Duck** €20.50
- **Grilled Chicken** €17.50

Add a half boiled egg at no extra charge

Step 3 Sauce

- **Spicy Sesame Dandan Sauce** 2 2
AGF C CR D E F G L M MU P SU SE SO T
- **Spicy Malaysian Laksa Curry** 2
AGF C CR D E F G L M MU P SU SE SO T
- **Sour and Spicy Qishan Broth** 2
AGF C CR D E F G L M MU P SU SE SO T
- **Soya Based Sauce**
AGF C CR D E F G L M MU P SU SE SO T
- **Miso Based Broth**
AGF C CR D E F G L M MU P SU SE SO T

Spicy levels can be adjusted

Step 4 Choose Your Finish

- Dry Mix
- In Soup

ALLERGIES

- Fish F
- Eggs E
- Dairy D
- Lupin L
- Soya SO
- Celery C
- Gluten G
- Sulhate SU
- Peanuts P
- Molluscs M
- Sesame SE
- Tree nuts T
- Mustard MU

Crustaceans CR

Available Gluten Free AGF

RÉ NAO JIAMO & JIANBING

包和煎饼类

Step 1

Choose a Bun

- Crispy TongGuan
- White Bao Bun
- Baijimo
- Jianbing

Step 2

Choose your Protein

- Slow Roasted Beef €8.50
AGF C CR D E F G L M MU P SU SE SO T
- Slow Cooked Pork €8.50
AGF C CR D E F G L M MU P SU SE SO T
- Crispy Chicken €8.50
AGF C CR D E F G L M MU P SU SE SO T
- Pork Belly €8.50
AGF C CR D E F G L M MU P SU SE SO T

Step 3

Choose any 2 Toppings

- Toasted Sesame Seeds
- Pickled Cucumber
- Mixed Leaves
- Xi’An Chilli Oil
- Dried Onions
- Peanuts
- Scallions

(Extra Toppings: €0.30 each)

JIAOZI 手工饺子

In-House Made, Traditional Dumplings

Step 1

Choose filling:

- Chicken €8.50
AGF C CR D E F G L M MU P SU SE SO T V
- Lamb €9.00
AGF C CR D E F G L M MU P SU SE SO T V
- Duck €9.00
AGF C CR D E F G L M MU P SU SE SO T V
- Beef €8.80
AGF C CR D E F G L M MU P SU SE SO T V
- Pork €8.50
AGF C CR D E F G L M MU P SU SE SO T V
- Tofu €8.00
AGF C CR D E F G L M MU P SU SE SO T V

Step 2

Choose any 2 Toppings:

- Toasted Sesame Seeds
- Pickled Cucumber
- Xi’An Chilli Oil
- Dried Onions
- Scallions
- Peanuts

(Extra Toppings: €0.30 each)

Step 3

Choose How it’s Finished

- Steamed
- Pan-Seared

