

STARTERS

Tom Yum Soup 冬荫汤 €7.00

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

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

Vegetable Spring Rolls 斋卷 €7.20

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

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

Duck Spring Rolls 鸭卷 €7.70

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

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

TangChu Pork Ribs 糖醋骨 €7.80

Slow Cooked Ribs, Glazed in Sweet and Tangy Sauce.

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

Grilled Thai Beef Salad 泰牛沙拉 €8.20

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

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

Goat's Cheese and Tofu Crumble 羊脂豆腐 €7.90

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

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

Korean Style Sticky Wings 韩鸡翅 €7.50

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

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

Bochai Beef 翡翠牛 €8.50

Sliced Beef Shank Coated in Spinach Crust. Chilli Oil.

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

Crunchy Chilli Prawns 炸辣虾 €8.50

Crispy and Crunchy Tiger Prawns in Homemade Sweet Chilli Sauce.

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

Crab Claws 蟹钳 €11.00

Cooked in Butter with Egg Floss and Fresh Herbs.

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

Pulut Panggang 蕉叶牛卷 €8.30

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

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

Pork and Prawn Wontons 猪虾云吞 €7.20

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.

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

Prawn Cigar 雪茄虾 €8.00

Wrapped in Spring Roll Pastry. Sweet Chilli Dipping Sauce.

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

Lamb Martabak 羊肉薄饼 €8.00

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

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

Jade Seabass 翡翠鲈鱼 €8.00

Seabass Pieces Fried in a Crispy Spinach Batter.

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

Golden Potato Prawns 金丝虾 € 8.50

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

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

100% Irish Beef  
Halal Chicken  
Halal Beef  
No MSG

Traditional LUNCH

MAINS

**Daging Masak Merah** 烩牛肉 €13.90

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 €13.90

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 €16.00

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 €18.50

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 €13.90

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 €14.50

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 €14.50

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 €14.50

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 €16.50

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 €14.50

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 €14.50

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 €17.00

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 €14.50
- Prawns €16.50

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 €14.50

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 €14.50

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) €18.80  
AGF C CR D E F G L M MU P SU SE SO T
- Stir Fried Cumin Lamb €18.50  
AGF C CR D E F G L M MU P SU SE SO T
- Stewed Beef €16.00  
AGF C CR D E F G L M MU P SU SE SO T
- Slow Cooked Pork €15.80  
AGF C CR D E F G L M MU P SU SE SO T
- Roasted Honey Duck €17.50
- Grilled Chicken €15.80

Add a half boiled egg at no extra charge

## Step 3 Sauce

- Spicy Sesame Dandan Sauce ㊄㊄  
AGF C CR D E F G L M MU P SU SE SO T
- Spicy Malaysian Laksa Curry ㊄  
AGF C CR D E F G L M MU P SU SE SO T
- Sour and Spicy Qishan Broth ㊄  
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

