



DINNER MENU

"Ré" is a beautifully simple but very meaningful Irish word representing time, an age, or an era. In Chinese, "Ré Nao (热闹)" literally means the spirit of delight, excitement, and happiness.

At RÉ NAO, we're about much more than simply food. We create time-honoured dishes with genuine love, and we find our joy in delighting you. So come spend a moment with us and discover your sense of "Ré Nao (热闹)"

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STARTERS

Tom Yum Soup 冬蔭湯 🍴🍴🍴🍴 🔥 €8.50

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

Vegetable Spring Rolls 齋卷 🍴🍴🍴🍴 €8.00

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

Duck Spring Rolls 鴨卷 🍴🍴🍴🍴 €8.50

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

TangChu Pork Ribs 糖醋排骨 🍴🍴🍴🍴 €9.00

Slow Cooked Ribs, Glazed in Sweet and Tangy Sauce.

Korean Style Sticky Wings €9.00

韓式雞翅 🍴🍴🍴 🔥

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

Crunchy Chilli Prawns €9.50

脆辣蝦 🍴🍴🍴 🔥

Tiger Prawns Wrapped in a Light Pastry and Fried. Served with our Homemade Sweet Chilli Sauce.

Pork and Prawn Wontons €9.00

豬蝦雲吞 🍴🍴🍴🍴

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.

Jade Seabass 翡翠鱸魚 🍴🍴🍴 €9.50

Seabass Pieces Fried in a Crispy Spinach Batter and Coated in Re'nao's Blend of Spices

Lamb Martabak 羊肉薄餅 🍴🍴🍴🍴 €9.50

Minced Lamb Wrapped in a Traditional Malaysian Pastry, with Pickled Onions and a Light Curry Sauce.

Szechuan Crispy Fine Beans €9.50

乾煸四季豆 🔥

Fresh Green Beans Slowly Roasted until Blistered and Beautifully Charred, Tossed with Ginger, Garlic, Chilli Peppers, Sichuan Peppercorns and Soy Sauce.

RÉNAO Spice Bowl 辣盒 🍴🍴🍴🍴 🔥 €9.00

Shredded Chicken, Chicken Wings, Vegetables and Chips in our Special Spice Mix.

• Main portion €15.00

Grilled Scallops 烤扇貝 🍴🍴🍴 🔥 €12.00

Scallops Marinated in Xi'an's Home Blend of Spices. Served in Shell with Green Vegetable Salsa and Fermented Glutinous Rice.

Crab Claws 蟹鉗 🍴🍴🍴 €12.00

Cooked in Butter with Fresh Herbs and Served with Egg Floss.

Freshly Steamed Mussels €12.00

蒸青口 🍴🍴🍴 🔥

In Coconut Milk, Lemongrass, Chilli and Basil Sauce.

STARTERS


RÉNAO JIAOZI 手工餃子

In-House Made, Traditional Dumplings

Step 1. Choose filling

- Chicken  €8.50
- Pork  €8.50
- Beef  €8.50

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

Jiaozi Sharing Platter €15.00
10Pcs

Tofu, Chicken, Pork, and Beef

RÉNAO JIAMO 夾饅

Served on Your choice of Bun, with Mixed Leaves and Xi'An Chilli Oil.


Step 1. Choose a Bun

- Crispy Tong Guan
- White Bao Bun

Step 2. Choose your Protein

- Crispy Chicken  €8.50
- Slow Cooked Pork  €8.50
- Pork Belly  €8.50
- Amber Spicy Beef  €8.50

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

MAINS

RÉNAO'S HANDMADE SPECIALITY NOODLES

All Specialty Noodles are Handmade and Cooked in House, Fresh for your Order, with Pak Choy, Carrots, Onions, Potatoes, Green Beans, Chinese Cabbage, Beansprouts, and Mushrooms.

Step 1. Noodles

Biang Biang Noodles 褲帶麵 
Xi'an's Famous Wide and Thick Hand-Ripped Noodles.

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

Soba Noodles 蕎麥麵 
Traditional Noodles Made from Buckwheat Flour, Originally from the Shaanxi Region

Gungun Noodles 棍棍麵 
Thin and Springy Wheat Noodles

Glass Noodles 粉絲
Glass Noodles Made Using Mung Bean Starch. Served with Side Garlic Bread

















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

Step 2. Protein

- Grilled Chicken €18.00
- Slow Cooked Pork     €18.00
- Amber Beef         €18.50
- Roasted Honey Duck €20.00
- Stir Fried Cumin Lamb     €20.50
- Seafood    
(Prawns, Mussels & Squid) €20.50

* Add a half boiled egg €0.50

Step 3. Sauce

- Soya Based Sauce    
- Spicy Sesame Dandan Sauce        
- Miso Based Broth    
- Spicy Malaysian Laksa Curry   
- Sour and Spicy Qishan Broth       
- Mala Spicy Sauce        

* Spicy levels can be adjusted

Step 4. Choose Your Finish

- Dry Mix
- In Soup

100% Irish Beef
Halal Chicken
Halal Beef
No MSG

ALLERGIES

Fish  Soya 
Gluten  Sulphate 
Lupin  Sesame 
Crustaceans  Peanuts 
Molluscs  Tree nuts 
Eggs  Celery 
Dairy  Mustard 
Available Gluten Free  Spicy Level 

MAINS

RÉNAO CLASSICS

These Dishes are Prepared with Your Choice of

- Chicken, Beef or Vegetables €16.80
- Fillet Beef, Prawn or Duck €19.50

Wok Fried Sichuan 四川餐 **D F G M P S S T** 🔥

Mixed with Vegetables, Garlic, Cumin and Soybean Sauce.

Traditional Satay 沙爹 **G G F P D S S**

Rich Peanut Sauce delicately flavoured with Coconut Milk, Plum Sauce, and Spices.

Thai Curry 泰式咖哩 **A G C G** 🔥 🔥

Creamy Coconut Based with Aubergine, Peppers, Roasted Potatoes and Bamboo Shoots. Choice of **Green** or **Red Curry**.

Gongbao 宮保 **E S S S S P** 🔥 🔥 🔥

This Szechuan Dish is a Home Favourite. Stir Fried with Peanuts & Chilli Chunks and Your Choice of Protein.

Black Bean Sauce 豆豉 **G C F P D S S T**

A Popular Dish Favoured with Black Bean Sauce, Re'nao Style Chilli.

Mala Spicy 麻辣 **A G F P S S S S** 🔥 🔥 🔥

Rich and Aromatic Spicy Broth.

Sizzling Black Pepper 鐵板 **A G C G M S S S**

Cooked in Sizzling Black Pepper sauce and Mixed Vegetables.

Daging Masak Merah €19.00

茄汁燴牛肉 **A G C C S** 🔥

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

Guo Bao Ji 鍋包雞 **E S S S** €18.50

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

Yuxiang Shredded Chicken €18.50

魚香雞絲 **E C S S S S**

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

Red Braised Pork Belly €18.50

紅燒肉 **E S S S S**

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

Lamb Shank Rendang €22.00

羊肉仁当 **G C** 🔥

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

Cumin Lamb 孜然羊肉 **E S S C** 🔥 €21.00

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

ADD TO THE MAIN DISHES

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

MAINS

These Dishes are Prepared with Your Choice of

- Chicken, Beef or Vegetables €16.80
- Fillet Beef, Prawns or Duck €18.80

Auntie's Fried Rice 炒飯

Stir-Fried Rice with Egg, Vegetables and Soya Sauce.

Auntie's Fried Noodle 炒麵

Egg Noodle Fried with Vegetables and Soya Sauce.

Traditional Nasi Goreng €19.00

馬來炒飯 

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

Gway Teow Pad Thai €19.00

泰式炒河粉 

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.

Singapore Noodles €19.00

新加坡炒麵 

Thin Rice Noodles Wok Fried with Chicken, Prawn, Beansprouts, Egg, Mixed Vegetables and a Curry Chilli Sauce.

KIDS MENU

€8.50

Step 1. Choose Protein

- Crispy Chicken
- Chicken Wings
- Chicken Balls

Step 2. Choose Side

- Boiled Rice
- Fried Rice
- Chips
- Noodles

Step 3. Choose Sauce

- Ketchup
- BBQ
- Yellow Curry

SIDES

- Jasmine Rice €4.50
- Brown Rice €4.50
- Egg Fried Rice  €5.00
- Chips €4.50
- Spicy Chips  €5.00
- Sweet Potato Fries €5.00
- Stir Fried Noodles  €6.00
- Edamame €6.00
- Asian Greens  €6.00
- Prawns Crackers  €4.00
- Curry Sauce  €2.50
- Satay Sauce  €2.50

Allergies + Intolerances

Please note if you have a food allergy, whilst the chefs will personally prepare your food as you require, This may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent crosscontamination. We cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. Whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain.