



D I N N E R M E N U

D A I L Y F R O M 5 P M

S T A R T E R S

- Aromatic duck pancakes** 12/23
Crispy duck served with warm pancakes, hoisin sauce, cucumber and spring onion
- Pork yuk sung** 10 ☐
Seasoned minced pork, diced bamboo shoots and water chestnuts served on crispy rice noodles in a lettuce cup
- Prawn yuk sung** 11 ☐
Diced prawn, bamboo shoots, water chestnuts, chinese mushrooms and carrots served on crispy rice noodles in a lettuce cup
- Yóu zhá crab claws** 11
Crab claws wrapped in minced prawn, coated in panko breadcrumbs, lightly fried and served with a chilli soya vinaigrette
- Sesame prawn toast** 8
Prawn and chive on crispy toast, coated with sesame seeds and served with siracha mayo
- Szechuan scallops** 12
Pan seared scallops with a spicy Szechuan sauce topped with crumbed crackling pork belly
- Drunken chilli wings** 9
Crispy chicken wings in a chilli bean cognac sauce served with a cucumber and coriander yogurt dip
- Char sui BBQ pork ribs** 10
Slow roasted pork ribs in a rich char sui BBQ sauce

- Vegetable spring rolls** 7
Traditional fried spring rolls, with carrots, beansprouts spring onion and glass noodles
- Duck spring rolls** 9
Crispy spring rolls, with shredded duck, carrots, beansprouts, spring onion and glass noodles
- Crispy duck salad** 12
Aromatic shredded duck on a bed of rocket, cress, date and radish salad all served on a light crispy pancake, dressed with hoisin vinaigrette
- Asian glazed skewers** 8
Chicken breast skewered with a chilli, honey, soya and coriander glaze
- Salt and chilli prawns** 9 ☐
Tempura prawns with garlic tossed with chilli, spring onion and onion, in a salt and pepper 5 spice mix
- Salt and chilli calamari** 9 ☐
Thin rings of tempura calamari with garlic tossed with chilli, spring onion and onion, in a salt and pepper 5 spice mix
- Salt and chilli aubergine** 7
Crispy aubergine in panko breadcrumbs with garlic tossed with chilli, spring onion and onion in a salt and pepper 5 spice mix served with siracha

D I M S U M

- Prawn har gau** 7
Steamed king prawn dumpling with bamboo shoots in a translucent pastry
- Pork shu mai** 7
steamed pork dumpling with shitake mushroom and spring onion in a won ton pastry
- Prawn and crab won tons** 8
Crispy won tons filled with prawn and crab served with a citrus and chilli crème fraiche
- Vegetable potsticker** 7
Mixed vegetables in a wheat flour pastry, pan grilled and drizzled with a chilli soya vinaigrette
- Spicy chicken potsticker** 8
Minced spicy chicken in a wheat flour pastry, pan grilled and drizzled with a chilli soya vinaigrette
- Cumin beef potsticker** 9
Cumin spiced minced beef in a wheat flour pastry, pan grilled and drizzled with a chilli soya vinaigrette
- Char sui bao** 8
Roast tender char sui pork in a soft bun with lettuce, cucumber and chilli sauce
- Chicken pak choi dumpling** 7
Steamed chicken dumpling with ginger and pak choi in a translucent pastry

M A I N S

- Ginger and scallion cote de boeuf** 65 ☐
cote de boeuf with a ginger spring onion and coriander dressing drizzled with soya and sesame oil, served with wok fried greens (serves 2)
- Fillet beef chilli and basil** 25 ☐ ☐
Thinly sliced fillet of beef with garlic, chilli, onion, spring onion and basil, served in a rice noodle basket
- Roast peeking duck** 24 ☐
Roast Cantonese style duck served on thinly sliced pineapple and a sweet soya sauce
- Dongbei pork** 19 ☐ ☐
Crispy pork pieces, onions, peppers, sugar snaps and pineapple chunks in a traditional sweet and sour sauce
- Yalan gai** 19 ☐
Creamy coconut chicken curry with onions and peppers spiced with garam masala, cumin, turmeric, ginger and garlic.
- Lemon grass pork belly** 23 ☐
Slow roasted 5 spice pork belly, roasted red sesame peppers, on a lemon grass curry sauce
- Pan grilled soya cod** 24
Cod marinated in soy sauce on a bed of wok fried greens served with a ginger and miso broth
- Shitake drunken prawns** 24
King prawns and shitake mushrooms in a cognac, minced pork spicy Szechuan sauce
- Mapo tofu** 17
Tofu with mixed diced veg, shitake mushroom in a Szechuan chilli sauce

All mains served with egg fried or steamed rice

S I D E S

- Steamed rice** 3 ☐
- Egg fried rice** 3.5 ☐
- Special fried rice** 4 ☐
- Singapore noodles** 5 ☐
- Fried noodles with beansprouts** 5 ☐
- Wok fried greens** 6 ☐
- Broccoli with ginger and chili** 5 ☐
- Green beans with ginger** 5 ☐
- Beansprouts** 5 ☐

All of our beef is of Irish origin and fully traceable. A discretionary service charge of 10% will be placed on parties of six or more.



@zozimusmak

☐ Tofu option available. Coeliac option available on request. Allergens list available on request.

