



Sushi

- Nigiri Platter** (10 pieces)

14.75
- Ebi prawn, shake salmon, maguro tuna, unagi eel, suzuki sea bass
- Sashimi Platter** (3 pieces of each)

14.75
- Shake salmon, maguro tuna, suzuki sea bass

Vietnamese Gỏi Cuốn Spring Rolls

(cut into 4 pieces)

- Prawn Vietnamese rice rolls**

7.95
- Grilled prawns in a mild spiced chilli sauce, bean noodles, coriander, mint, basil, cucumber and salad leaves served with a sweet chilli sauce
- Duck Vietnamese rice paper spring roll**

7.50
- Shredded duck with cucumber, carrots, scallions, spring onions mint and hoisin sauce

Salads

- Thai Beef**

9.00
- Seared beef fillet dressed with a nam jim fish sauce, served with mixed lettuce, cucumber, spring onions, lime, cilantro and fresh mint
- Shake Salmon sashimi**

12.50
- Salmon sashimi in a soy wasabi dressing, served on a bed of Goma Wakame seaweed, avocado and mixed salad leaves
- Maguro Tuna Bustu**

13.50
- Tuna sashimi in soy wasabi dressing served on a bed of hijiki and edamame bean seaweed, nori strips, vegetables and salad leaves

Hot Starters

- Samosas** (3 pieces)

7.50
- Chicken samosas served with a vegetable raita
- Tikka** (3 pieces)

7.50
- Marinated grilled chicken on a stick brushed with tikka sauce
- Marinated grilled prawns on a stick brushed with tikka sauce

9.50
- Satè** (3 pieces)

7.50
- Marinated grilled chicken on a stick brushed with peanut sauce
- Marinated grilled pork on a stick brushed with peanut sauce

8.50
- Marinated grilled prawns on a stick brushed with peanut sauce

9.50
- Marinated grilled beef on a stick brushed with peanut sauce

11.50
- Hoy yang**

15.00
- Grilled scallops in shell served with a Thai nam jim chilli fish sauce dressing

Duck

- Peking duck**

Half 18.50    Full 33.00
- Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce

Platters

- TemptAsian Platter**

11.75    21.50
- Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, sweet corn fritter, chao shao sticky spare ribs, marinated seaweed salad, accompanied with sweet chili, kikko soy and satè
- Veggie basket**

7.00    10.50
- Consisting of vegetable samosas, vegetable spring rolls, and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce
- Combination basket**

10.50    19.00
- Consisting of crispy rice puffed prawn, chicken samosas, duck parcel, vegetable spring rolls and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce
- Prawn prawn prawn**

11.50
- Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chilli sauce and garlic soy sauce

Soups

- Dal ka Shorba**

7.00
- Lentil soup finished with coriander, spring onion and a dash of lime juice
- Malaysian Laksa Lemak**

8.00
- Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, green leaves and almond flakes
- Tom Khaa Kai** (medium or spicy)

7.75
- Chicken, galangal, mushroom, and coconut soup
- Tom Yam Goong** (medium or spicy)

8.00
- Spicy prawn curry based soup enhanced with lemongrass, coriander and kaffir lime leaves

'Land to wok'

Chicken

- Yao Guo Ji**

14.50
- Chinese stir fry chicken with spring onions, coloured peppers and cashews nuts
- Murgh Makhani**

15.85
- Indian butter chicken marinated in a blended tomato based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves
- Mo Gu Ji**

17.50
- Stir fried chicken with shiitake, oyster and Wood Ear mushrooms
- Panang**

15.50
- Thai chicken dish, with pineapple, basil, coriander, onion, chilli, garlic, ginger, fish sauce and Panang curry paste

Pork

- Duo Cin Rou Ding**

13.00
- Strips of pork served in a black bean sauce with vegetables
- Gu Lao Xi Lie**

12.50
- Sweet and sour pork served with fresh pineapple and oriental vegetables

Lamb

- Lamb in yellow Thai curry**

13.75
- Slowly cooked lamb, tendered with spices and enhanced with kaffir lime leaves
- Lamb Vindaloo**

13.00
- Spiced lamb, onion, garlic, tomato pulp, curry, vinegar and chilli powder

Beef

- Singaporean crispy beef**

13.00
- Beef strips marinated using the secret Singaporean method, deep fried and served with a sweet chilli sauce
- Empal Daging**

17.50
- Sweet and spicy Indonesian style marinated beef in a galangal and tamarind base, cooked with vegetables, sambal oelek, kecap manis, onions, garlic
- Chinese-style sizzled beef fillet**

22.50
- Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

Duck

- Itek Goreng**

18.00
- Wok tossed sliced duck breast served in a spiced honey and soy sauce

Vegetables

- Thai Vegetable Curry**

12.00
- A selection of fresh vegetables, green curry, coconut milk and fish sauce
- Indian Chana Masala**

7.50
- Chickpeas, onions, tomato, coriander, cumin, curry powder and fresh lemon

'From the sea'

- Shake Yaki**

15.75
- Grilled salmon in a Saikyo miso sauce, served with teppanyaki grilled vegetables
- Pepes Ikan**

18.00
- Steamed fillet of sea bream served with onion, ginger, chilli, palm sugar, lemon grass, turmeric, galangal, shrimp paste, tamarind, basil and wrapped in banana leaves

'Sea to wok'

- Japanese Wok Fried Prawns**

17.75
- Prawns tossed in wok, stir-fried in a Japanese apple sauce, finished with cream and apple soy
- Indian Butter Prawns**

18.00
- Prawns marinated in a blended tomato based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves
- Thai prawns**

17.75
- Prawns served in a creamy Thai green curry, coconut milk, lemongrass and kaffir lime leaves
- Mixed Seafood Masala**

19.50
- Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce
- Sizzled shellfish**

19.50
- Stir fried medley of prawns, calamari and scallops cooked in a delicate ginger sauce



Teppanyaki and charcoal grill

**Charcoal grilled chicken** 16.50  
Kyoto-style chicken marinated in cider, soy and ground ginger sauce served on teppanyaki grilled vegetables

**BBQ grilled ribs** 🌶️🌶️ 19.50  
BBQ grilled pork baby-ribs marinated in kecap manis, hoi sin palm sugar and rice wine

**Teppanyaki Duck** 22.50  
Duck breast, shiitake mushrooms, asparagus, spring onions and garlic cooked on a hot griddle and seasoned with soy and sake, served with a Japanese ponzu dipping sauce

**Beef teppanyaki** 24.50  
Fillet of beef, shiitake mushrooms, asparagus, spring onions and garlic cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce

**Teppanyaki mixed BBQ** 26.50  
Prawns, chicken, beef, Shiitake mushrooms, onions, red capsicums and spring onions, cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce

Side Dishes

Rice

**Jasmine steamed rice** 🌿 4.00

**Kashmir aromatic rice** 4.25  
With turmeric, raisins, star anise, fried onions and toasted almonds

**Japanese egg fried rice** 4.50  
served with beans

**Khao pad** 8.75  
Fried rice with crab meat, prawns and fish sauce

**Indonesian nasi goreng fried rice** 🌶️🌶️ 14.50  
Served with beef, prawns, chicken, egg, shrimp paste, garlic, chilli and soy sauce, topped with fresh coriander and lime

**Duck nasi goreng fried rice** 🌶️🌶️ 15.75  
Indonesian nasi goreng with shredded duck, egg, shrimp paste, garlic, chili sambal oelek, kecap manis, finished with fresh coriander and lime

Noodles

**Singaporean style noodles** 7.25  
Egg fried, green bean noodles served with vegetables

**Phad Thai noodles** 🌶️🌶️ 8.00  
Rice noodles served with prawns, egg and vegetables, finished with a tamarind and fish sauce base

**Bami Goreng noodles** 🌶️🌶️🌶️ 12.75  
Egg fried noodles, chicken, spring onion, garlic, ginger, Chinese cabbage, bean sprouts and a chili sambal oelek sauce

**Combination chow mein noodles** 14.75  
Served with chicken, beef, prawns and vegetables

**Vegetable Chow Mein Noodles** 🌿 12.00  
Egg fried noodles served with vegetables

Vegetables

**Stir fried vegetables** 🌿 5.75  
Served with fermented black bean sauce and roasted cashew nuts

**Sweet corn fritters** 🌿 🌶️ 7.00  
Thai style sweet and spicy corn cakes with chili, spring onions, egg and curry past

“Sampaguita Set Menu”

Combination basket

Sweet corn fritters, chicken saté, duck parcel and crispy prawn coated in puffed rice accompanied with sweet chili sauce

‘Tom Yum’

Spicy prawn curry based soup enhanced with lemongrass, coriander and kaffir lime leaves

Main Courses

Chicken Panang

Thai chicken dish, with pineapple, basil, coriander, onion, garlic, ginger and Panang curry paste

Dou cin rou ding

Strips of Pork in a black bean sauce with vegetables

Empal Daging

Stir-fry Malay style beef marinated in a tamarind, galangal and kecap Manis sauce and vegetables.

Egg noodles with Vegetables

Thai Jasmine steamed rice

Dessert

Lemon and mango sorbet

€40 per person (Minimum order for 2)

“Tao Set Menu”

Hoy Yang

Grilled scallops in shell served with a Thai nam jim chilli fish sauce dressing

Fish and Shell Fish Laksa

Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, green leaves and almond flakes

Peking duck

Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce

Main Courses

Stir fried shellfish

Served in a delicate ginger sauce

Lamb in a Yellow Thai curry

Slowly cooked Lamb cooked in a Thai yellow curry sauce enhanced with kaffir lime, lemongrass and coriander

Yao Gu Ji

Chinese style stir-fried chicken served with cashew nuts, onions and coloured peppers

Vegetable Phad Thai Noodles

Khao Phad

Thai styled fried rice with fish sauce and crabmeat

Dessert

Chocolate and coconut crème caramel

€50 per person (Minimum order for 2)