



DINNER SET MENU

SHARING SNACKS

Smacked Cucumber

(10,vg)

Prawn Crackers

(5d,gf)

STARTERS

Vegetable Spring Rolls

Sweet & Sour Sauce (1a,10,11,v)

Tempura Soft Shell Crab Salad

with Spicy Panko Crumb (1a,,5d,7,13,12)

Tea Braised Pork Ribs

Cauguo BBQ Sauce (10,11,13,14,gf)

Chicken Satay

Crushed Peanut Dressing (2,gf)

MAINS

All mains served with sides to share

Red Atlantic Prawns

Spicy Ginger Chilli Bean Sauce (1a,5d,6,10,11,13)

Beef & Black Bean

Fillet Beef, Fermented Black Beans (1a,5,10,11)

Salt & Chilli Tofu

Chinese Tofu, Crispy Garlic (1a,10,11,v)

General Gau Chicken

in a Tangy, Spicy Sauce (1a,4,7,9,13)

Pan Fried Sea Bass

with Ginger Sweet Chilli (1a,3b,4,7,8,9,10,11)

SIDES

For The Table

Steamed Rice (gf,v)

Steamed Broccoli

Roast Garlic, Oyster Sauce (1a,6,10,11,13)

Shanghai Bok Choy

Soy & Ginger (10,11,13,gf,v)

DESSERT

Lemon Tart (1a,4,7,13,vg)

Chocolate Orange Crunchy Bar

Baileys Ice Cream (1a,4,7,10,vg)

Strawberry & Cream Cheesecake (1a,4,7,10,vg)

TO FINISH

Fortune Cookies

(1a,4,7,vg)

3 Course Set Menu 60pp

Please note there is a 12.5% service charge for groups of 5 or more

All our Beef is 100% Irish Origin.

ALLERGENS 1-Gluten -Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F Pistachio, G-Macedemia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur dioxide & sulphites, 14-Lupin

MAMA YO

