

午餐菜单

LUNCH MENU 2026

Wednesday to Friday | 12pm to 2pm.

TWO COURSES €32.50

头盘 STARTERS

鸡香菇包子 Steamed “Bao” filled with chicken, mushroom | 1a, 1b, 6, 10, 11, 12, 13

黄金炸春卷 Chicken spring rolls | 1a, 1b, 10, 11, 12, 13

旋风脆红虾 Crunchy Atlantic red prawns with Chinese herbs | 1a, 1b, 2, 9, 10, 11, 13

芝乡酱味鸡 Spiced cold chicken with crispy tofu | 1a, 1b, 6, 8a, 10, 11, 12, 13

牛肉葱饺子 Poached beef dumplings, light consommé | 3, 9, 10, 11, 13

碧绿素春卷 Vegetarian spring rolls | 1a, 1b, 10, 11, 12

红油素饺子 Poached Vegetarian dumplings, pac choi, red chilli sauce | 3, 9, 10, 11, 13

主菜 MAIN COURSES

咕噜石榴鸡球 Sweet & sour chicken, with pomegranate | 1a, 1b, 10, 11, 13

家乡冬粉蒸海鲈鱼 Steamed seabass fillets, rice noodles, Chinese radish & soya | 1a, 1b, 4, 6, 10, 11, 12, 13

当归豉油烤银山鸭 Roast duck (Silverhill duck), savoury soya dressing | 1a, 1b, 6, 10, 11, 12, 13

中川东坡肉 “Dong Po” pork belly with Shao Xing, honey & Chinese spices | 1a, 1b, 6, 10, 11, 12, 13

京烧帕德伦甜椒牛 Stir Fried Beef, red onions, padron peppers, home style sauce (+€5) | 1a, 1b, 6, 10, 11, 12, 13

辣烧豆瓣大虾 Pan fried prawns with pac choi, spicy Douban yellow bean sauce | 1a, 1b, 2, 3, 6, 10, 11, 12, 13

云菌茄子豆腐煲 Stir fried tofu & wild mushrooms, with “Zhu Hou” Sichuan chilli bean sauce | 1a, 1b, 6, 10, 11, 12, 13

Above served with steamed or fried rice (or noodles or vegetables +€2.75)

This is a fixed menu and unfortunately menu items cannot be substituted.

None of our dishes contain MSG

 Indicates that this dish is served spicy |  Indicates that this dish is vegetarian

1a | Gluten
Wheat

1b | Gluten
Barley

2 | Crustaceans
3 | Eggs

4 | Fish
5 | Molluscs

6 | Soybeans
7 | Peanuts

8a | Cashewnuts
8b | Almonds

8c | Tree Nuts
9 | Milk

10 | Mustard
11 | Celery

12 | Sesame
Seeds

13 | Sulphites
14 | Lupins

All our Beef & Pork is of Irish Origin. If you have any allergies or any dietary requirements, please inform your server for advice
On Groups of 6 or more a 12.5 % Service Charge will be applied which is distributed amongst the staff.