

FIRST BITES

SHARING FOR TWO

CHAI YO SELECTION

Spring rolls, chicken satay skewers, ribs teriyaki & prawn tempura. €19.50

YUK SUNG

Finely chopped chicken, bamboo & scallions tossed in the wok & served with lettuce cups. €17

HALF AROMATIC DUCK

Succulent, crispy duck served with pancakes, carrots, leeks, cucumbers & hoisin sauce. €24

SPRING ROLL (3)

Handmade spring rolls stuffed with veggies.

(V) €8.50 / Duck with veggies. €9.50

TEMPURA

Lightly battered bites of Prawns.(4) €9.50

/ Vegetables. (V) €8.50

SPICY SICHUAN CHICKEN BAO (1)

Crispy chicken breasts marinated in soy, chilli powder, 5 spice, szechuan peppercorn and wrapped in a fluffy bao. To Elevate the flavour, we add szechuan oil, spicy mayo, sriracha and pickled veg for a bit extra spicy kick. €9

CHICKEN SATAY SKEWERS (3)

Chicken breast cooked on a griddle pan and coated with our homemade satay sauce. €9

GYOZA (4)

Thinly rolled & lightly fried dumplings filled with chicken, cabbage & coriander. €9.50

SALT & CHILLI PRAWN (6)

Crispy prawns with onions, chillies & spring onions. €10

GUA BAO (1)

Tender pork belly, marinated in a rich blend of soy, sugar, and aromatic spices, nestled in a fluffy bao bun. Enhanced with fresh cilantro and a delightful crunch of crushed peanuts for an extra layer of texture and flavor. €9.50

WAGYU KUSHIYAKI (2)

Tender Cork Wagyu beef skewers marinated in soy sauce, sake, brown sugar, ginger, garlic, and sesame seeds before hitting the grill. €19

WAGYU DUMPLING (6)

Delicate parcels filled with Cork Wagyu, cabbage, onion, ginger, coriander and garlic, encased in thin wrappers, served with a side of our crying tiger dipping sauce. €12

ROAST DUCK BAO (1)

Dig into our roast duck bao, juicy, crispy duck stuffed in a fluffy bun. Its a tasty twist on comfort food with savoury soy flavours and a kick of freshness from veggies. €9.50

TOM YUM SOUP

Hot & sour Thai soup with prawns, mushrooms, coriander & chillies. €8.50

SICHUAN PORK DUMPLING (6)

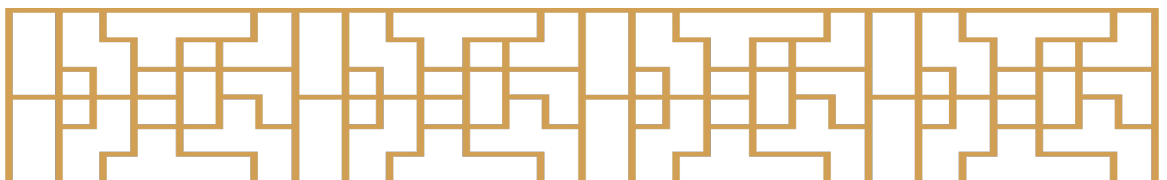
Spicy wontons filled with pork, ginger, garlic, jalapenos & leeks in our Sichuan chilli sauce. €9.50

12-HOUR BRAISED RIBS (3)

Ribs finished with a teriyaki glaze. €11 / Stir-fried ribs salt & chilli style. €11

WAGYU SANDO

Decadent Japanese sandwich brought to you with homegrown Cork Wagyu covered in panko breadcrumbs, artisanal bread, and homemade onion jam, elevated with our very own teriyaki mayo. Experience a symphony of rich flavors in every bite. €28



SIGNATURE DISHES

HONG KONG ROAST DUCK

First, the duck stuffed with a flavorful blend of hoi sin, five spice, salt, sugar, star anise, szechuan peppercorn, garlic and ginger. It's then blanched in a boiling bath of soy, star anise, water, salt, 5 spice and maltose. Afterwards it's hung for 7 hours, continuously glazed throughout and finally we roast to give a perfectly crispy texture and distinctive flavour.

Served two ways either off the bone with pancakes and veg
or on the bone with pak choi & our special duck sauce.

Half duck €29

CLAYPOT AUBERGINE

Traditional Hong Kong dish of aubergine, garlic, chilli sauce & dark soy with finely chopped chicken/prawn €21.50
Or tofu €19.50

SALMON TERIYAKI

Salmon glazed with our special teriyaki sauce & served on a bed of bean sprouts, onions, peppers & carrots. €23

THAI STYLE SEA BASS

Sea Bass pan fried in soy sauce & served with julienned carrots, cabbage & courgette in our Thai dressing. €23

TIGER PRAWN 3 SEASONS

Lightly battered prawns cooked in our own sweet chilli sauce with peppers & spring onions. €23

SEAFOOD VOLCANO

Prawns, crab claw & mussels in a lightly spiced red curry coconut curry, peppers, pineapple & basil leaves. €24

SPICY GREEN BEANS

Sauteed with finely chopped beef, chillies & flavoured with our special chilli oil. €22

PRAWN & GARLIC PAK CHOI

Prawns in a light batter sauteed with garlic, pak choi & oyster sauce. €23

MAPO TOFU

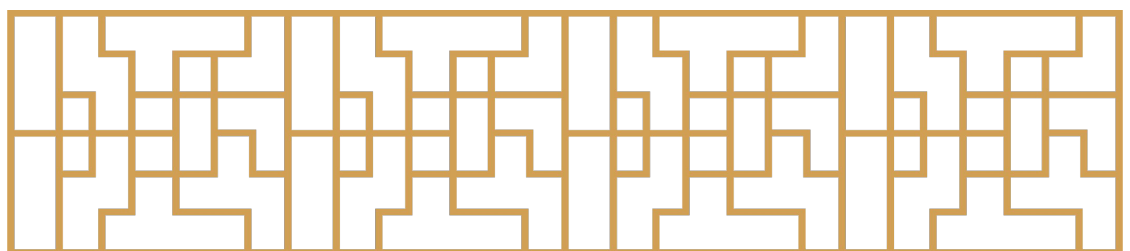
Savoury Tofu and finely diced chicken in our chilli bean sauce, served with a generous touch of sichuan peppercorns for a bold and spicy kick.. €21

ROAST DUCK CANTONESE STYLE

Succulent Duck served on a hot plate with a bed of onions in our Cantonese sauce. €21.50

CRYING TIGER

Irish fillet steak flamed in butter, thinly sliced & served with broccoli with our original Thai spicy dressing. €27



Evening Special

Served from 17:30-22:30

Includes: Starter + Main/Curries

+ Side + Dessert + Tea /Coffee

Sun - Wed €23 / Thurs-Sat €26

(prawn & duck dishes supplement €2)

STARTER

SPRING ROLL

Handmade spring rolls stuffed with veggies. (V)
or duck with veggies.

TEMPURA

Lightly battered bites of veggies. (V) or Prawns .

CHICKEN SATAY SKEWERS

Chicken breast cooked on a griddle pan and coated
with our homemade satay sauce.

SALT & CHILLI PRAWN

Crispy prawns with onions, chillies & spring onions.

MAIN

BEEF IN BLACKBEAN SAUCE

Our take on the dish made famous on the
street stalls of Hong Kong. Served with Onions,
bamboo shoots, carrots, green & red peppers.
€20.50

CHICKEN CASHEW NUTS

Chicken cooked with cashew nuts, spring onion,
garlic, onions, baby corn, peppers, carrots &
mushrooms. €20.50

THAI BASIL CHILLI

A Thai street food dish cooked with onions,
carrot, mushrooms, baby corn, basil, red
chillies, peppers and a choice of
chicken €20.50 / beef €20.50 /prawn €22.50

SINGAPORE NOODLES

A Cantonese classic combining chicken, beef,
prawn, egg noodles, curry powder, carrots,
beansprouts peppers & onions. €20.50

PHAD THAI

Rice noodles stir-fried with spring onions,
carrots, beansprouts, coriander, chillies & eggs
with chicken €20.50 / veg + tofu (V) €19.50 /
prawn €22.50

SWEET & SOUR PORK

Nostalgic sweet and sour pork marinated in
shaoting rice wine, soy sauce, ginger, five spice
and double cooked to make it extra crispy,
served in our home made sweet and sour sauce.
€20.50

CHAI YO CRISPY CHICKEN

Crispy chicken with onions, peppers & carrots
cooked in our special spiced sweet & sour
sauce. €20.50

CRISPY CHILLI BEEF

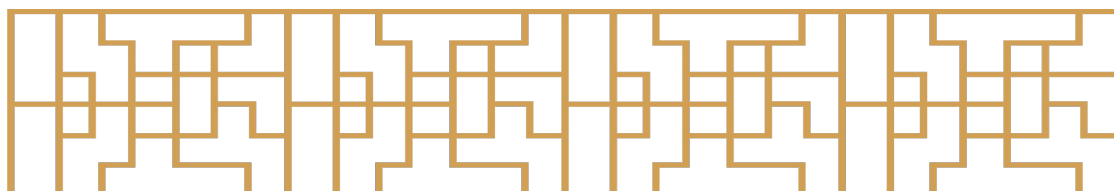
Crunchy strips of Irish beef with onions, peppers
& carrots cooked in a spiced sweet & sour
sauce. €20.50

CHOW MEIN

Egg noodles stir-fried with peppers, onions,
mushrooms, carrots, beansprouts, bamboo,
broccoli & Chinese leaves, with a choice of
chicken €20.50 / beef €20.50 /prawn €22.50
/veg + tofu (V) €19.50

FRIED RICE

Egg fried rice, peppers, carrots, courgettes with
chicken €20.50 / duck €20.50 / prawn €21.50



CURRIES

CHOOSE ONE CURRY BELOW & SELECT FROM:

Chicken €20.50 / Beef €20.50 / Prawn €22.50 / Duck €22.50 / Veg + Tofu 19.50 (V)

GREEN CURRY

A fragrant dish with a balance of sweet and spicy flavours, packed with crisp colourful courgette, peppers, bamboo, basil leaves & creamy coconut milk.

RED CURRY

Rich aromatic dish with a spicier flavour profile than other creamy coconut Thai curries. Comes packed with peppers, courgette, bamboo, chillies, basil leaves.

MASSAMAN CURRY

Mildest of the Thai curries, homely warming flavours with potatoes, peppers, onions, peanuts, mild massaman curry paste & coconut milk.

SATAY CURRY

Peanut based satay sauce with peppers, onions, carrots, mushroom, baby corn & spring onions.

CLASSIC CHINESE CURRY

A Hong Kong special, perfected using Peter Chan's secret recipe with onions & carrots.

SIDES

CHIPS

€3.50

EGG FRIED RICE

€3.50

FRIED EGG NOODLES

€3.50

BOILED RICE

€3

GARLIC PAK CHOI

Wok fried pak choi with shaoxing, soy and plenty of garlic. €7

DESSERT

NORDICA

CHOCOLATE GYOZA

SELECTION ICE CREAM

ELEPHANT ICE CREAM

TEA & COFFEE

TEA

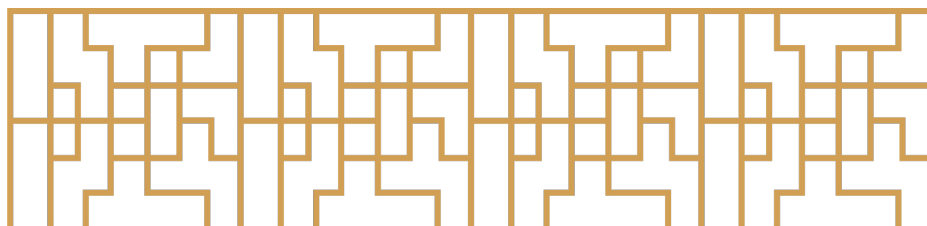
CHINESE TEA

AMERICANO

ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO / LATTE



For allergen information please ask server for the allergen booklet

TEPPANYAKI

SEAFOOD SPECIAL

Scallop, Seabass & Prawns. 35.50

TRADITIONAL SPECIAL

Prawns, Seabass & Fillet Steak. 35.50

CHAI YO SPECIAL

Fillet Steak, Chicken Teriyaki & Fresh
Salmon. 35.50

CHEF'S SPECIAL

Prawn, Chicken Teriyaki & Fillet Steak.
35.50

TASTING MENU

Prawn, Chicken Teriyaki, Fillet Steak,
Seabass & Duck. 36

King Prawn - 26

Chicken - 24

Sea Bass - 28

Scallops - 28

Vegetables - 20

Ribeye Steak - 35

Fillet Steak - 28

Salmon - 27

Duck - 26

Wagyu - 39

All Teppanyaki dishes are served with miso soup,
fried rice and mixed vegetables.

SUSHI

PRAWN TEMPURA ROLL (8)

Tempura prawn, mayonnaise, cucumber,
masago & sushi rice. €11.50

CALIFORNIA ROLL (8)

Avocado, crab stick, cucumber, mayonnaise,
masago & sushi rice. €10

ALASKA ROLL (5)

Salmon, avocado, cucumber,
mayonnaise & sushi rice. €13.50

SPICY ROLL (6)

Salmon, chilli, spring onion, mayonnaise & sushi
rice. €13.00

SALMON NIGIRI (5)

Freshly cut salmon on top of sushi rice. €12.50

AVOCADO ROLL (8) [V]

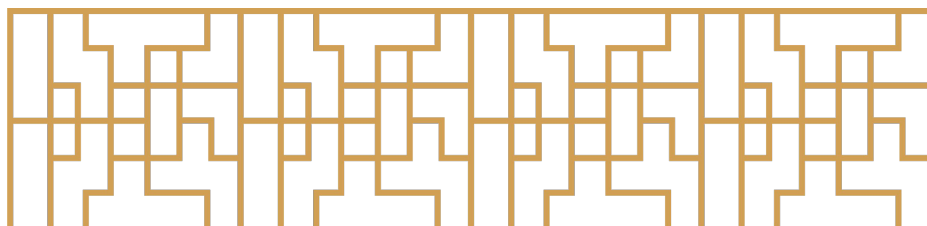
Avocado on sushi rice roll. €9.00

SALMON SASHIMI (6)

Freshly sliced salmon. €13.00

SUSHI COMBINATION (10)

California roll, salmon nigiri, seabass nigiri, prawn
tempura roll. €22



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