

## Cocktails

<b>Negroni Cantonese</b>	14.00
Sake, Campari, Martini Rubino, mandarin bitters	
<b>Lychee Fizz</b>	14.00
Roku gin, fresh lychee, lychee juice, cardamom bitters, cava top up	
<b>Acai- Khan</b>	14.00
Cachaca, raspberry pulp, chai tea, acai, citrus, frozen	
<b>Mao-Tai</b>	14.00
Mezcal de Oaxaca, Havana 3, blood orange pulp, falernum, pineapple juice, citrus	
<b>Kokonatt Spicy Margarita</b>	14.00
Tequila los cazadores, Cointreau, coconut pulp, banana cordial, chilli	
<b>Papayko Daiquiri</b>	14.00
Pisco acholado, Aperol, papaya pulp, guava juice, citrus	
<b>Tokio Joker Iced Tea</b>	14.00
Midori, Roku gin, elderflower liqueur, cucumber cordial, ginger beer, yuzu	
<b>Pink Thai</b>	14.00
Pink vodka, rose blush wine, bubblegum syrup, lychee juice, citrus, strawberry pulp, grenadine	
<b>Porn-Sabi Martini</b>	14.00
Tequila gold, passion fruit pulp, vanilla syrup, pineapple juice, wasabi paste, dash of absinthe	
<b>Tamarindus Sour</b>	14.00
Sake Takashimizu, Suntory whisky, tamarind syrup, juniper berries, egg white, yuzu	
<b>Hong Kolonel Sorbet</b>	14.00
Lemon basil sorbet, cava, yuzu, ginger syrup	
<b>Rhubarb Margarita</b>	14.00
Gold tequila, rhubarb, chilli and vanilla infused syrup, grenadine, lemon juice	

## Mocktails

<b>Banana &amp; Chocolate Daijro</b>	10.00
Banana and chocolate cordial, coconut pulp, chai tea	
<b>Like Mama Wants You</b>	10.00
Lychee juice, lychee pulp, home made chilli syrup, citrus, grenadine, egg white	
<b>Ho My Jasmine</b>	10.00
Martini Floreale 0.0%, coffee espresso, guava juice, jasmine tea, apple pie syrup	
<b>Mangoism Mule</b>	10.00
Tanqueray 0.0%, mango pulp, laku syrup, yuzu, ginger beer top up	

# Dim Sum

## Shumai 8.50

Wonton dough, with filling.  
Choose:

**Pork and Prawn**  
Red curry and Tamarind sauce

**Veal and Morel**  
Porcini mushrooms mayonnaise

**Prawn**  
Spicy mayonnaise

## Gyozas 8.50

Choose:


**Chicken and Shiitake**  
Ginger glaze

 **Green Vegetables**  
Spicy oil

**Duck**  
Hoisin sauce

## Crystal Dumplings





 **Prawn and Bamboo** 9.00  
X.O. sauce

 **Purple Vegan and Tofu** 8.00

**Bak Pao** 9.50  
Soft, fluffy, steamed buns with filling.  
Choose:

**BBQ Pork**  
**Pulled Duck**  
**Chicken Satay**

**Chef Selection** 23.75  
9 pieces of mixed Dim Sum

 Vegetarian  Spicy  Gluten Free  Vegan  
All dishes may contain traces of nuts and gluten  
Cover Charge €2.00 per person



# 寿司

Sashimi Platter



## Sushi

**Golden Foie Gras & Otoro Roll** 28.00

Bluefin tuna, foie gras, avocado, cucumber, caramelised onion, 24k gold leaf

**Alaskan Crab Roll** 28.00

Bluefin tuna, Alaskan king crab, mango, caramelised ginger, kizami mayonnaise

**Garden Roll** 19.00

Enoki mushrooms, avocado, cucumber, asparagus, crispy sweet potato, ginger & honey dressing

**Picasso Roll** 21.00

Shrimp tempura, avocado, soya paper, cream cheese, beetroot & spicy mayonnaise

**Pear Salmon Roll** 21.00


Salmon, mango, soya paper wrap, rice chips, pear & truffle dressing

**Chilli Tuna Roll** 22.00

Bluefin tuna, avocado, shiso, tempura flakes

**King Roll** 21.00

Hamachi, Sea Bass, avocado, cucumber, spring onion, yuzu pearls, wasabi mayonnaise

 **Sashimi Platter** 26.00

Tuna, salmon, seabass, mackerel

 **Nigiri Platter** 32.00

Hamachi, tuna, salmon, beef

**Alaskan Crab  
Roll 28.00**

Bluefin tuna, Alaskan king  
crab, mango, caramelised  
ginger, kizami mayonnaise






## Starters

-   **Crispy Lotus Chips** 5.75  
Sriracha aioli
-   **Steamed Edamame** 5.50  
Salt flakes
-  **Chinese Sticky Pork Ribs** 10.00  
Crispy, tender fried ribs, signature BBQ sauce
-  **San Choy Bow** 9.75  
Minced corn-fed chicken, fresh lettuce leaves, cashew nuts, pickled vegetables
-  **Vietnamese Spring Rolls 3pcs** 11.00  
Prawns, lettuce, mint, sweet and sour garlic sauce
-  **Chicken Satay 4pcs** 11.50  
Marinated chicken skewers, peanut sauce
-  **Crab Salad** 14.75  
Crispy fried soft shell crab, pomelo and coconut dressing
-  **Mao Special Sharing Starter** 24.50  
Vietnamese spring rolls (x 2), Chicken satay (x 4), Chinese sticky pork ribs (x 4)



*San Choy Bow*

## Soups

- Duck Ramen** 11.50  
Soy and duck broth with noodles and asian vegetables, poached egg
- Wonton Soup** 8.50  
Chicken broth, pork and shrimp dumplings
-    **Tom Yum Goong Soup** 9.75  
Famous Hot & Sour prawn soup

# Mains

## Chicken and Duck



### Chinese Yellow Chicken Curry

Corn-fed chicken, vegetables

16.50



### Sizzling Kung Pao Spicy Chicken

Stir-fried, marinated chicken, cashew nuts, green beans, dried chilli

16.50



### Sweet and Sour Chicken

Crispy fried chicken with sticky sweet and sour sauce

16.50

### Mao Signature Roast Peking Duck

Pancakes, pickles and duck sauce

Half 29.50 / Whole 55.00

### Shredded Duck

Pancakes, pickles and duck sauce

Half 29.50 / Whole 55.00



Sizzling Kung Pao Spicy Chicken



Mao Signature Roast Peking Duck

## Beef

### Black Bean Beef

Stir-fried, marinated beef, green peppers, spring onions

17.95

### Mongolian Beef

Stir-fried, soy sauce, cumin, ginger, garlic

17.95



### Vietnamese Beef Salad

Rice noodles, fresh and pickled vegetables, marinated stir-fried beef with lemongrass. Topped with peanuts, fresh herbs, crispy shallots and sweet and sour garlic dressing



16.95

## Fish and Seafood





- |   |   |       |
|---|---|-------|
|     | <b>Rock Shrimp Tempura</b><br>Spicy Japanese mayonnaise                             | 16.95 |
|     | <b>Chilli Garlic Prawns</b><br>Sweet and chilli garlic sauce                        | 16.95 |
|    | <b>Red Thai Prawn Curry</b>   | 16.95 |
|    | <b>Asian Steamed Salmon</b><br>Ponzu sauce, spring onions                           | 21.50 |
|     | <b>Black Pepper Crab</b><br>Soft shell crab, black pepper sauce, stirfry vegetables | 25.50 |
|    | <b>Steamed Black Cod</b><br>Miso marinade, ginger, spring onion                     | 32.00 |
|    | <b>King Steamed Crab</b><br>500gr. pickles and sauces                               | 90.00 |



## Pork

-   **Crispy Pork Belly** 16.95  
Soy chilli sauce
- Barbeque Char Siu Pork** 17.95  
Pancakes, pickles, Char Siu sauce

## Noodles

-  **Singapore Noodles**  
Rice noodles, egg, peppers, curry sauce  
Choose:
- Duck 16.95  
Char Siu Pork 16.95  
Chicken 16.95  
Prawns 16.95  
 Vegetarian 14.95
-  **Mee Goreng**  
Egg noodles, bean sprouts, cabbage, fresh chilli, sweet soy sauce  
Choose:
- Duck 16.95  
Char Siu Pork 16.95  
Chicken 16.95  
Prawns 16.95  
 Vegetarian 14.95

## Rice

-  **Cantonese Fried Rice** 13.75  
Shrimp, Chinese sausage, egg, green peas
-   **Chicken Nasi Goreng Fried Rice** 16.95  
Spring onions, fried egg, peanuts, sweet and spicy sauce
-  **Paradise Rice** 16.95  
Char Siu pork, vegetables, pineapple, secret wok sauce
-  **Costa Mao Fried Rice** 19.95  
Crab, scallops, calamari, prawns, XO sauce



Mee Goreng



## Vegetarian

-  **Vegetable Chop Suey** 12.75
-  **Stir-Fried Mushroom and Green Vegetables** 12.75  
Crispy garlic
-     **Kung Pao Tofu** 12.75  
Salty, sweet and spicy with cashews

## Sides

-   **Steamed Jasmine Rice** 4.25
-   **Egg Fried Rice** 4.75
-   **Steamed Pak Choy with crispy garlic** 6.25
-   **Stem Broccoli with black beans and garlic sauce** 6.25  
Black bean and garlic sauce
-    **Cucumber Salad** 6.50  
Green beans, cherry tomatoes, tamarind sauce
-   **Steamed Asparagus with clear ginger soy sauce** 7.50



## Desserts

 <b>Coconut Flan</b>	7.50
Salted caramel sauce, vanilla chantilly cream	
<b>Mango Cheesecake</b>	7.50
Five-spice baked cheesecake, mango sauce	
<b>Chocolate Mousse</b>	7.50
Five-spice crumble, kumquat marmalade	
 <b>Mango Sticky Rice Pudding</b>	8.00
Fresh diced mango and coconut sauce	
 <b>Seasonal Fruit Platter (to share)</b>	11.75
Yuzu sorbet	
 <b>Ice Cream</b>	7.50
Two scoops. Ask your server for our selection	



## Specialty Drinks

<b>Sake Dinsa</b>	6.50
<b>Sake Takashimizu Junmai</b>	7.95
<b>Sake Kyoto Gozan</b>	9.50
<b>Sauternes</b>	7.50
<b>Suntory Toki</b>	9.50
<b>Nikka from the Barrel</b>	12.75
<b>Hibiky Harmony</b>	15.95
<b>Yamazaki Dist. Reserve</b>	18.95
<b>Yanghe Ocean Blue Baijiu</b>	12.75
A clear grain spirit named after the blue ocean, that is silky smooth	
<b>Authentic Chinese Teas</b>	4.75
Lapsang, Oolong, Jasmine, Green Tea	
<b>Homemade Lemonades</b>	6.50