

Appetisers

1. Rickshaw Golden Platter (Serves 2 persons) A chance to delight your taste buds with five specials at the sa Spicy minced pork meatballs; homemade vegetable spring roll marinated chicken in banana leaves; pan seared dry scallop wi shrimp cakes with coconut curry sauce	ls;	850
2. Shrimp Cakes (Thailand) Fried shrimp cakes with tamarind and coconut curry sauce		320
3. Po-Pia Thod Grob (Vietnam) Crispy fried spring roll with black mushrooms, bean sprouts and glass noodles served with sweet chilli sauce		275
4. Satay Sarai (Malaysia) Grilled minced chicken on lemon grass skewers marinated wit coconut milk, curry powder and served with a sweet peanut sa		320
5. Kerang Salad Pedaj (Indonesia) / / / /		380
6. Mu Paan Kon Thod (Thailand) <i>S</i> Spicy minced pork meatballs with red curry paste and kaffir liserved with sweet chilli sauce	me leaves,	280
7. Asinan (Indonesia) / / Raw pickled crispy vegetables on garden mixed greens with ro and peanut sauce	pasted peanuts	230
8. Sushi / Maki / Sashimi(Japan) Your choice of sushi, sashimi, maki or California roll Salmon, King Prawn, Tuna, Halibut or vegetable Served with wakame, wasabi, pickled ginger and soy sauce	4 pieces 8 pieces 12 pieces 16 pieces	260 490 690 890
9. Tempura (Japan) Seafood Tempura with King Prawn, salmon and calamari Vegetable Tempura with sweet potato, onion, zucchini, bell p Mixed Tempura with selection of seafood and vegetables	epper and carrot	320 240 320
10. Lab Mu (Laos) <i>I I I I</i> Very hot pork salad with fresh coriander, mint, kaffir lime lear galangal roots and red chilli "For those who like their food H		340
11. Giao Nung – Dim Sum (China) Selection of steamed wonton stuffed with pork meat and aror mushrooms, minced chicken or shrimps and served with spic sauce		235
12. Yam Nua Nual (Thailand) <i>(*)</i> Thai salad with grilled beef strips, lemon juice, chilli, celery an	ld coriander	350
(Can also be served as a main course)		450





Soups

13. Tom Yam Kung (Thailand) <i>Implied and an area for the safety of the selection of the s</i>	260
14. Miso soup (Japan) Vegetarian soup with soya paste, tofu, seaweed, spinach, bean sprouts, leek, carrot and onion	220
15. Soto Ayam (Malaysia) Medium spicy chicken soup with coconut milk, glass noodles, vegetables and poached quail egg	260

Seafood

16. Kung Kra - Phao (Thailand) <i>I I I I</i> Very spicy king prawns with sweet basil, chilli, carrot, broccoli and oyster sauce	650
17. Kung Phad Kari (Thailand) <i>I I</i> Stir fried king prawns and crab with yellow curry powder, spring onion, egg and chilli	640
18. Ikan - Bakar (Malaysia) <i>* *</i> Oven-roasted salmon fillet with ginger, lemongrass, curry tamarind, coconut milk and chilli powder	520
19. Phad Hoi Maem Po (Thailand) <i>> > ></i>	560

Meat

20. Lamb Masaman Curry (Thailand) 🖉 🏈 🌮 Masaman curry with lamb fillet, potatoes, peanuts, coliflower and coconut milk	650
21. Shao Yan Yo (China) An unusual dish from China. Lamb fillet stir-fried with green asparagus, broccoli, onion, garlic, oyster sauce and Shaoxing wine	630
22. Babi Kecap (Indonesia) Stir-fried pork with sweet soya sauce, tomatoes, onion and garlic	460
23. Mu Sea U (Thailand) Stir fried and stewed pork brisket in spicy garlic hoisin sauce	410
24. Rendang (Indonesia) <i>I I</i> Stir-fried beef in coconut cream, onions, garlic, bay leaves, cinnamon, galangal, ginger, lemon grass	550
25. Phad Khi Mao (Laos) <i>P P P</i> Slices of stir-fried beef with chilli, coriander, lemon grass and oyster sauce	535
26. Beef Teriyaki (Japan) Grilled beef fillet with Teriyaki sauce, garlic, sesame seeds, radish and ginger	540





Poultry

27. Ayam Taliwang (Indonesia) <i>F F</i> Spicy marinated, slowly roasted chicken leg on sauteed bok choy and green onions	420
28. Ayam Masak Bugis (Indonesia) <i>F F</i> Chicken quaters in light kefir coconut milk and tamarind broth with Shitake mushrooms, tomato and spring onion	420
29. Gaeng Khiaw Whan Kai (Thailand) <i>* *</i> Chicken breast in green curry, coconut milk, bamboo shoots, fresh basil and kaffir lime leaves	450
30. Kaeng Phed Ped Yang (Thailand) <i>IF IF IF</i> Grilled aromatic duck in red curry, bamboo shoots, baby tomatoes, sweet basil, kaffir lime leaves and coconut milk	520
31. Bebek Menyatnyat (Indonesia) <i>T</i> T Slowly roasted duck breast with galangal, koriander and chilli, coconut and lemon gras broth	495
32. Ped Priao Whan (China) Sweet and sour duck with pineapple, carrot, onion, cucumber and paprika	520

Chef's Specialties

33. Masam Manis (Malaysia) Mix of buttered chicken, king prawn and pork stir-fried with onion, green pepper, pineapple, cucumber and carrots in a sweet and sour sauce	500
34. Panang beef (Thailand) <i>I I I</i> Panang curry with beef filet, potatoes, peanuts, carrots, peppers and coconut milk	550
35. Ikan Pepes (Indonesia) <i>(</i> Red Snapper in banana leaf with coconut powder, tumeric, lemon, onion, garlic, lemon grass	560
36. Udong Gorden Pakai (Indonesia) <i>F</i> Fried prawns with tomatoes, lemon leaves, onion, garlic, spring onion	610





Rice, Noodles & Vegetables

37. Nasi Goreng Istemewa (Indonesia) Basmati rice stir-fried with onion, white pepper, egg and a mix of shrimps, chicken and pork loin	290
38. Phad Thai (Thailand) Sweet and sour stir-fried noodles with shrimps, chicken, soy bean sprouts, peanuts, leeks and paprika	395
39. Mechoon Singapore Stir-fried glass noodles with chicken, pork, shrimps, black mushrooms, vegetables and curry	395
40. Phad Phak Ruam mit (China) Stir-fried mixed vegetable with oyster sauce, fresh ginger, sesame oil and shaoxing wine	275
41. Kaeng Khiao Whan Phak (Thailand) <i>I I</i> Medium spicy vegetable green curry with sweet potatoes and eggplant	280
Side Dishes	
42. Bakmi Goreng (Indonesia) Egg- fried rice noodles	95
43. Nasi Putih Basmati rice, cooked slowly to perfection	75
44. Khao Phad Khai (Thailand) Egg-fried rice	85

45. Yasmin Rice (Thailand)75Plain Thai rice boiled slowly to perfection

Desserts

46. Kluai Khaek (China) Fried banana with caramelized brown sugar		190
47. Khao Nioa Ma Muang (Thailand) Sweet sticky rice with coconut milk, mango and coconu	t ice cream	240
48. Rickshaw sorbet Our house made Green tea, Aloe vera, Lemon or Papaya s	orbet	120
49. Es Apokat (Indonesia) Zesty Avocado and lime milk shake		180
50. Sarikaya (Indonesia) Warm almond pudding served with vanilla ice cream or	sorbet of your choice	220
52. Asian fruit platter Selection of fresh fruits as per daily offer	small large	190 245





OUR ASIAN CHEFS RECOMMENDATIONS

The Oriental Experience

Rickshaw Golden Platter

Spicy minced pork meatballs with red curry; homemade vegetable spring rolls; marinated chicken in banana leaves; pan seared dry scallop with shallot salad ; shrimp cakes with coconut curry sauce

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Phad Khi Mao (Laos) / / / / / Slices of stir-fried beef with chilli, coriander, lemon grass and oyster sauce

Gaeng Khiaw Whan Kai (Thailand) 🖉 🌶

Chicken breast in green curry, coconut milk, bamboo shoots, fresh basil and kaffir lime leaves

Phad Thai (Thailand)

Sweet and sour stir-fried noodles with shrimps, chicken, soy bean sprouts, peanuts, leek and paprika

Phad Phak Ruam Mit (China)

Stir-fried mixed vegetables with oyster sauce, fresh ginger, sesame oil and shaoxing wine

Yasmin Rice

Plain Thai rice boiled slowly to perfection

888

Rickshaw Sorbet

Our house made Green tea, Aloe vera, Lemon or Papaya sorbet

CZK 1300 per person (Minimum for 2 persons), including green tea or coffee

Rickshaw Discovery

Satay Sarai (Malaysia)

Grilled minced chicken on lemon grass skewers marinated with cumin, ginger, coconut milk, curry powder and served with a sweet peanut sauce

Po-Pia Thod Grob (Vietnam)

Crispy fried spring roll with black mushrooms, bean sprouts and glass noodles served with sweet chilli sauce

Selection of sushi (Japan)

Your choice of 4 sushi, maki or California roll: Salmon, King Prawn, Tuna, Halibut, or vegetables

888

Kaeng Phed Ped Yang (Thailand) 🖉 🎢

Grilled aromatic duck in red curry, bamboo shoots, baby tomatoes, sweet basil, kaffir lime leaves and coconut milk

Ikan – Bakar (Malaysia) 🖉 🖉

Oven-roasted salmon fillet with ginger, lemongrass, curry tamarind, coconut milk and chilli

Meehoon Singapore

Stir-fried glass noodles with chicken, pork, shrimps, black mushrooms, vegetables and curry

Nasi Putih

Basmati rice, cooked slowly to perfection

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Khao Nioa Muang (Thailand)

Sweet sticky rice with coconut milk and mango

CZK 1400 per person (Minimum for 2 persons), including green tea or coffee

Mild Spices







SPECIAL OFFER

Asinan

Raw pickled crispy vegetables on garden mixed greens with roasted peanuts and peanut sauce

or

Miso Soup

Vegetarian soup with Soya paste, tofu, seaweed, spinach, bean sprouts, leek, carrot and onion

88

Bakmi Goreng Stir fried glass noodles with vegetables chilli and peanuts

or

Rendang Daging Sapi Spicy Beef Stew with chilli and coconut milk accompanied with jasmine rice

88

Sorbet

Your choice of our home made sorbets such Green tea, Aloe Vera or lemon

CZK 990 including house wine

