

Express Lunch

ONE DISH AND SIDE FROM £5, MONDAY-FRIDAY 12pm-5pm

SASHIMI SALMON £5 GF PE

Freshly cut sashimi salmon, with soy sauce, wasabi and pickled ginger

MASSAMAN RICKSHAW CURRY £6.50 VE VG GF

A beautifully smooth, aromatic and mild peanut curry made of coconut milk and a mix of spices, served with either chicken, king prawns or organic tofu

ONION & AUBERGINE BHAJI £5 VE VG

Traditional red onion and aubergine bhaji, served with mango chutney and mint yoghurt

TOM KHA SOUP £5 GF

Thai mushroom soup with lemongrass and coconut milk
Add extra chicken, beef or king prawns for £2.00

KATZU CURRY £6.50 VE VG

Chicken breast in panko breadcrumbs or fried or grilled sweet potato, served with either green curry or Japanese curry sauce

THAI GREEN CURRY £6.50 VE VG GF

Our spicy Thai green curry, cooked with coconut milk, bamboo shoots and sweet basil leaves served with either chicken, king prawns or organic tofu

AUBERGINE & LENTIL CURRY £6.50 GF VE VG

A delicious aubergine and lentil curry made with cloves, lemongrass, ginger, spinach and garnished with peanuts, served with a side of mint yoghurt

SATAY, BUMBU KACANG £7 VE VG GF

Our chef's special hand chopped roasted peanut satay sauce, served with either chicken, king prawns or organic tofu

PUNJABI CHICKEN £7 GF

Punjabi marinated spicy chicken served with yoghurt & cucumber

AVOCADO & MANGO SALAD £5 VE VG GF

Avocado, fresh mango and crispy sweet potato, fresh salad leaves and a miso house dressing, does not include a side

rice and sides

JASMINE RICE
STICKY RICE
EGG FRIED RICE
STEAMED GREENS
STIR FRY VEGETABLES

**for an extra £2 choose one
scoop of the following**

GELATO SELECTION GF

Green tea, pistachio or vanilla pod gelato

SORBET SELECTION VG GF

Lychee and rose water, coconut milk or mango sorbet

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL

Set Menu

Choose 2 courses for £16.95 or 3 courses for £19.95, includes a small house wine or house beer or a draught soft drink.

STARTER

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TOM KHA SOUP
SALT & PEPPER CHILLI SQUID
CHICKEN OR VEGETABLES GYOZAS
ONION & AUBERGINE BHAJI
SPRING ROLLS

*

MAIN COURSE

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THAI GREEN CURRY
MASSAMAM RICKSHAW CURRY
SATAY BUMBU KAGANG
KATZU CURRY
YAKISOBA NOODLES
PAD THAI NOODLES

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GELATO & SORBET SELECTION (2 SCOOPS)

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GREEN TEA GELATO
PISTACCHIO GELATO
VANILLA POD GELATO
LYCHEE AND ROSE WATER SORBET
MANGO SORBET
COCONUT MILK SORBET

*

DRINKS

+++

HOUSE WHITE WINE
HOUSE RED WINE
HOUSE ROSE WINE
KIRIN ICHIBAN DRAUGHT BEER
DRAUGHT COKE, LEMONADE OR SODA WATER

*

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oriental tapas

THAI FISHCAKES £4

Prawn, cod & coriander fishcakes served with sweet chilli sauce

SALT & PEPPER CHILLI SQUID £4 GF*

Lightly coated deep-fried squid, finished with sea salt, ground pepper, spring onion & sliced chilli

CHICKEN SATAY SKEWERS £4 GF*

Homemade, slightly spicy peanut sauce served with marinated grilled chicken

TOFU SATAY SKEWERS £4 VE VG GF*

Homemade, slightly spicy peanut sauce served with fried organic tofu

VIETNAMESE PORK RIBS £5 GF*

Honey caramelised ginger and chilli pork ribs

TEMPURA PRAWNS £5

Prawns in a light crispy batter, served with a side of sweet chilli sauce & Siracha

ONION & AUBERGINE BHAJI £5 VE VG

Traditional red onion & aubergine bhaji, served with mango chutney and mint yoghurt

SPRING ROLLS £4 VE VG

Handmade Chinese vegetable spring rolls with sweet chilli sauce

VEGETABLE GYOYAS £4 VE VG

Steamed Chinese dumplings filled with vegetables, served grilled with sweet chilli and soy sauce

CHICKEN GYOZAS £4

Steamed Chinese chicken dumplings, served grilled with sweet chilli and soy sauce

SWEET CHILLI PRAWNS £5

Crispy sweet chilli prawns, served with Sriracha, garnished with lime

MUSSELS IN COCONUT, CHILLI & LIME £5 GF*

Asian infused mussels cooked in coconut milk, chilli and lime, garnished with coriander

VIETNAMESE THIT HEO KHO TIEU £6 GF*

Tender caramelised pork seasoned with five spice, ginger and chilli

THAI GREEN CURRY WITH MIXED VEGETABLES £6 VE VG GF*

A delicious spicy Thai green curry cooked with coconut milk, asparagus and fine beans, served with stir fry vegetables

SATAY BUMBU KACANG WITH CHICKEN £6 GF*

Our chef's special hand chopped roasted peanut satay sauce, served with chicken

AUBERGINE & LENTIL CURRY £6 VE VG GF*

A delicious aubergine and lentil curry made with cloves, lemongrass, ginger, spinach and garnished with peanuts, served with a side of mint yoghurt

MASSAMAN RICKSHAW CURRY WITH KING PRAWNS £6 GF*

A beautifully smooth, aromatic and mild peanut curry made with coconut milk and a mix of spices, served with king prawns

STICKY RICE £2.50

JASMINE RICE £2.50

STIR FRIED EGG NOODLES £3

RICE NOODLES £3

ASIAN EGGS £2

PAK CHOI GREENS £3

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starters

VE - vegan VG - vegetarian GF/GF* - glutenfree *inform your waiter

BREAD & NIBBLES

Thai prawn crackers with sweet chilli sauce - £2.50

Poppadoms served with mango chutney and mint yoghurt - £2.50

Warm Naan bread served with mango chutney and mint yoghurt - £2.50

Edamame beans with sea salt chilli - £4

THAI FISHCAKES £5

Prawn, cod & coriander fishcakes, served with sweet chilli sauce

SALT & PEPPER CHILLI SQUID £5.5 GF*

Lightly coated deep-fried squid, finished with sea salt, ground black pepper, spring onion and sliced chilli

TOM KHA SOUP £5 GF*

Thai mushroom soup with lemongrass and coconut milk

Extra chicken, beef or king prawns £2.00

SATAY SKEWERS £6 VE VG GF*

Homemade, slightly spicy peanut sauce served with marinated grilled chicken or fried organic tofu

VIETNAMESE PORK RIBS £6 GF*

Honey caramelised ginger and chilli pork ribs

SASHIMI SALMON £6 GF*

Freshly cut sashimi salmon, with soy sauce, wasabi and pickled ginger

TEMPURA PRAWNS £6

Prawns in a light crispy batter, served with a side of chilli sauce & Sriracha

ONION & AUBERGINE BHAJI £5 VE VG

Traditional red onion and aubergine bhaji, served with mango chutney and mint yoghurt

SPRING ROLLS £5 VE VG

Handmade Chinese vegetable spring rolls with sweet chilli sauce

VEGETABLE GYOZAS £5 VE VG

Steamed Chinese dumplings filled with vegetables, served grilled with sweet chilli and soy sauce

CHICKEN GYOZAS £5

Steamed Chinese chicken dumplings, served grilled with sweet chilli and soy sauce

SWEET CHILLI PRAWNS £6

Crispy sweet chilli prawns, served with Sriracha, garnished with lime

MUSSELS IN COCONUT, CHILLI & LIME £7 GF*

Asian infused mussels cooked in coconut milk, chilli and lime, garnished with coriander

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main courses

CRISPY AROMATIC DUCK - Quarter - £13 | - Half - £21

Served with cucumber, spring onion, pancakes and hoisin sauce

INDIAN TANDOORI CHICKEN PLATTER* £16 – Sharing £26 GF

Marinated chicken tikka, punjabi marinated spicy chicken curry, chilli chicken seek, naan bread, served with mango chutney & mint yoghurt

RICKSHAW MEAT PLATTER* £16 – Sharing £26 GF

Roasted Cantonese duck, vietnamese pork, braised beef in peanut sauce, chicken tikka grilled satay, pak choi greens and poppadoms

RICKSHAW SEAFOOD PLATTER* £18 - Sharing £30

Chilli and garlic king prawns, salt and pepper squid, battered sea bass with Thai Red Curry and mussels in a coconut, chilli & lime sauce

VIETNAMESE THIT HEO KHO TIEU £10 GF*

Tender caramelised pork seasoned with five spice, ginger and chilli served with stir fry vegetables

WASABI STEAK £12 GF*

Grilled teriyaki rib-eye steak served rare, with wasabi, wasabi gelato, sesame seeds and pak choi greens

THAI GREEN CURRY £7.95 VE VG GF*

A delicious spicy Thai green curry cooked with coconut milk, asparagus and fine beans, served with a choice of chicken, king prawns or organic tofu

SATAY, BUMBU KACANG £8.95 VE VG GF*

Our chef's special hand chopped roasted peanut satay sauce served with a choice of chicken, king prawns or organic tofu

AUBERGINE & LENTIL CURRY £7.95 VE VG GF*

A delicious aubergine and lentil curry made with cloves, lemongrass, ginger, spinach and garnished with peanuts, served with a side of mint yoghurt

MASSAMAN RICKSHAW CURRY £8.95 VE VG GF*

A beautifully smooth, aromatic and mild peanut curry made with coconut milk and a mix of spices, served with a choice of chicken, king prawns or organic tofu

KATZU CURRY £8.95 VE VG

Chicken breast in panko breadcrumbs or fried or grilled sweet potato, served with either green curry or Japanese curry sauce with Sticky rice

THAI KING PRAWNS £8.95

King prawns in chilli, garlic and Thai spices

* Platter dishes are not included in any promotion or offer

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ramen & noodles

RICKSHAW CHICKEN RAMEN £8

Japanese style ramen noodles in a chicken soup with grilled chicken, topped with bamboo shoots, spring onions, watercress and an Asian egg

CHILLI CHICKEN RAMEN £8.45

Japanese style ramen noodles in a chilli chicken soup served with grilled chicken, topped with watercress, spring onions, bean sprouts, chilli, a wedge of lime and an Asian egg

CHILLI RIB-EYE RAMEN £12

Japanese style ramen noodles in a chilli chicken soup with strips of rare rib-eye steak, topped with watercress, spring onions, bean sprouts, chilli, a wedge of lime and an Asian egg

RICKSHAW SEAFOOD RAMEN £14

Japanese style ramen noodles in a vegetable soup served with sea bass, prawns and mussels, topped with watercress, spring onion, bean sprouts, chilli, coriander a wedge of lime & an Asian egg

ORGANIC TOFU MUSHROOM RAMEN £7 VE VG GF*

Vegetable soup, topped with tofu, mixed mushrooms, garnished with watercress, bean sprouts and green peppers, topped with sesame seeds, chilli flakes with the option of Japanese egg ramen noodles or rice noodles

PAD THAI NOODLES £7 VE VG GF*

A Thai street food favourite - stir fried rice noodles with bean sprouts, in a tamarind sauce garnished with chilli, coriander, ground peanuts and lime
Extra: Grilled Chicken - £2 | King Prawns - £2 | Teriyaki Mushroom - £2

YAKISOBA NOODLES £7 VE VG

Egg noodles stir fried with mixed vegetables
Extra: Grilled Chicken - £2 | King Prawns - £2 | Teriyaki Mushroom - £2

salads

CRISPY PRAWN SALAD £8

Stir fried prawns with red peppers, mangetout, sweet potato and red onion on a bed of mixed leaves. Dressed in sweet chilli sauce garnished with chillies, spring onions & cashew nuts

ASIAN CHICKEN SALAD £8

Stir fried chicken with red peppers, mangetout, sweet potato and red onion on a bed of mixed leaves. Dressed in a sweet chilli sauce garnished with chillies, spring onions & cashew nuts

BEEF DELUXE SALAD £12

Aged rib-eye steak with grilled shiitake mushrooms, carrots, mangetout, red onions, plum tomatoes and mixed leaves with a chilli and lime coriander dressing

TOFU & AUBERGINE SALAD £8

Stir fried tofu, aubergine, red peppers, asparagus, mangetout, sweet potato and red onion. On a bed of mixed leaves, dressed in sweet chilli sauce, garnished with chillies, spring onions & cashew nuts

AVOCADO & MANGO SALAD £7 VE VG GF*

Avocado, fresh mango and crispy sweet potato, with fresh salad leaves. served with a chilli, lime & coriander dressing

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rice and sides

STICKY RICE £2.50

JASMINE RICE £2.50

STIR FRIED EGG NOODLES £3

RICE NOODLES £3

ASIAN EGGS £2

PAK CHOI GREENS £3

STIR FRY VEGTABLES £3

STEAMED GREENS £3

desserts

RICKSHAW WASABI SORBET £5 VG GF*

Our amazing, light wasabi ice-cream

GELATO SELECTION 2 SCOOPS £4 | **3 SCOOPS** £5 GF

Choose from green tea, pistachio or vanilla pod gelato

SORBET SELECTION 2 SCOOPS £4 | **3 SCOOPS** £5 VG GF*

Choose from lychee and rose water, coconut milk or mango sorbet

RICKSHAW CIRTUS FRUIT BAVAROIS £6

Creme bavarois with lemon, apricot and garnished with physalis, served with mango sorbet

DECADENT CHOCOLATE PRALINE CAKE £5.50 VE VG GF*

Dark chocolate and hazelnut praline cake sprinkled with roasted hazelnuts, served with coconut milk sorbet

WHITE AND DARK CHOCOLATE MARBLED PYRAMID £6

With a delicious raspberry and truffle mousse centre set on chocolate sponge, served with lychee and rose water sorbet

DELUXE PEAR & GINGER PUDDING £5

Pear and ginger pudding with toffee sauce, served hot

hot drinks

COFFEES

Espresso £1.60

Americano £2

Flat white £2.30

Cappuccino £2.30

Latte £2.30

TEAS £2

Breakfast tea

Green tea

Green tea with lemon

Organic jasmine green tea

Lemon & ginger tea

Peppermint tea

Camomile tea

soft drinks, beers & ciders

KIRIN ICHIBAN DRAUGHT BEER 1/2 Pint - £3 Pint - £5

TSINGTAO BEER 330ml (China) £4

CHANG BEER 330ml (Thailand) £4

ASAHI BEER 330ml (Japan) £4

OLD MOUT CIDER £4.95

Kiwi & lime

Strawberry & Pomegranate

DRAUGHT SOFT DRINKS

Coke, soda water, lemonade, £2.50

BOTTLED SOFT DRINKS

Coke, diet coke, coke zero, sprite, tonic water, slimline tonic water £2.95

San Pellegrino sparkling water 500ml £4

Acqua Panna still water 500ml £3

white wines^{175ml}

House White Wine - South Africa £5 / £16

Our house white is a bright, fresh Chenin Blanc with approachable, gentle yet mouth-filling character, well balanced between fruit flavours and crisp acidity

Muscadet de Sèvre et Maine, La Doussinière - France £5.5 / £19

A bone-dry white wine from the Muscadet grape, grown in the western Loire Valley close to the city of Nantes, great with seafood

Sauvignon Blanc - New Zealand £6 / £24

Sauvignon Blanc grapes, grown in the Waiapara region of New Zealand creating senses of snow peas, nettles and papaya, which provide a rich fruit intensity and a bright refreshing finish

Gavi di Gavi, Marche - Italy £27

Dry wine, fresh, spring blossom bouquet, full, soft but lively flavour with a hint of peach fruit and almond

Reserva Gewürztraminer, Curicó Valley - Chile £28

Delicious Gewürztraminer with classic varietal characteristics from Turkish delight & orange blossom over lychee, violets and rose petal

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rose wines^{175ml}

House Rose Wine - America £5 / £16

Our house rose from Vendange Wine Cellars is delicately fruity with crisp notes of strawberry and an easily approachable character, typical for a White Zinfandel

red wines^{175ml}

House Red Wine - Australia £5 / £16

Our house red wine is a full-bodied Shiraz from South Eastern Australia with flavours of raspberry & spice with a concluding subtle taste of oak on the finish

Merlot, J Moreau & Fils - France £6 / £22

This wine demonstrates the typical characteristics of Merlot, ripe, fruity and soft, rounded tannins; selected from vineyards in the south of France, about 20% of the blend is aged with oak in order to give the wine more complexity

Chianti di Toscana, Poggio D.O.C. - Italy £25

Made exclusively of Sangiovese, it shows floral and fruity notes that lead towards spicy scents of hazelnuts

Rioja Crianza Tinto, Faustino - Spain £27

Matured for 18 months in oak barrels followed by a further six months in bottle; a full & flavoursome wine with toasty and spicy oak hints

Malbec, Salentein - Argentina £33

Deep red-purple coloured wine; very intense nose with notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet

Châteauneuf-du-Pape, Bois de Pied, Organic - France £42

Full-bodied and concentrated, this is a classic wine from the southern Rhône. Dark, ripe fruits show on the palate along with a hint of pepper and spice

champagne & prosecco

Prosecco La Altane - £26

A light, fresh and elegant Prosecco from Veneto, Italy. Whilst this citrus and pear flavoured Prosecco is labelled 'Extra Dry', it actually has a touch more sweetness to it than Prosecco labelled 'Brut'

Perrier-Jouët Grand Brut - £66

Grand Brut has a fine, consistent bead of bubbles, which release deliciously floral, slightly honeyed fruit aromas. It shows fresh fruit such as white peach on the palate and has an elegant finish

spirits

single shot £4.20
double shot £6
with a mixer, add £1 extra

RUM

BACARDI CARTA BLANCA
CAPTAIN MORGAN SPICED
SAILOR JERRY SPICED
HAVANA CLUB, 3 YEARS
MALIBU

GIN

GORDONS
HENDRICK'S
BOMBAY SAPPHIRE

WHISKEY/BOURBON/SCOTCH

JACK DANIELS
JOHNNIE WALKER, BLACK LABEL
JIM BEAM
MARKER'S MARK

VODKA

SMIRNOFF, TRIPLE DISTILLED

TEQUILA

EL JIMADOR
LA CHICA GOLD TEQUILA

LIQUEUR

DISARONNO
COINTREAU
APEROL
FRANGELICO
KAHL'UA
MARTINI DRY
MARTINI BIANCO
MARTINI ROSSO
PASTIS DE MARSEILLE
PIMMS

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