

MENU

— STARTERS 前菜 —

- 1 **PRAWN BAGUETTE** 法包虾多士 £8.80
FAMOUS CRISPY PRAWN TOAST - BAGUETTE STYLE
- 2 **GOLDEN PRAWN CUPS** 金衣虾盏 £11.50
SALTED-EGG CRUNCHY CUPS FILLED PRAWN
- 3 **SHICHIMI SALTED SQUID** 七味鱿鱼 £9.80
LIGHTLY FRIED SQUID WITH JAPANESE SPICE SALT
- 4 **HONEY GLAZED CHICKEN WINGS** 蜜汁烤鸡翅 £8.80
CHARCOAL GRILLED CHICKEN WINGS WITH A RICH HONEY GLAZE
- 5 **GINGER FRIED CHICKEN WINGS** 姜汁炸鸡翅 £7.80
CRISPY FRIED CHICKEN WINGS WITH A RICH GINGER FLAVOR
- 6 **CRISPY VERMICELLI SOFT-SHELL CRAB** 奶油金丝软壳蟹 £12.50
GOLDEN FRIED VERMICELLI WITH SOFT-SHELL CRAB, SALTED-EGG, BUTTER & CHILI
- 7 **CHICKEN SATAY (3 SKERERS)** 沙嗲鸡 £6.80
- 8 **PRAWN SATAY (3 SKERERS)** 沙嗲虾 £8.80
MALAYSIAN-STYLE SKEWERS SERVED WITH RICH PEANUT SAUCE
- 9 **CRISPY AROMATIC DUCK** 香酥鸭 1/4 £17.50
SHREDDED CRISPY DUCK SERVED WITH PANCAKES 1/2 £26.90
WHOLE £45.80
- 10 **CRISPY PRAWNS IN SWEET CHILI** 甜辣脆虾球 £9.80
TANGY AND CRUNCHY PRAWNS WITH SWEET CHILI
- 11 **DIM SUM SELECTION** 点心拼 £18.50
PRAWN DUMPLING X2, SCALLION SEAFOOD DUMPLING X2, SHU MAI X2, MUSHROOM CORIANDER DUMPLING X2
- 12 **CHA SIU BAO (3)** 叉烧包 £6.50
CANTONESE BUN FILLED WITH BARBECUE-FLAVORED CHA SIU PORK
- 13 **SIU MAI** 烧卖 £6.50
STEAMED SIU MAI
- 14 **SCALLION SEAFOOD DUMPLING** 带子饺 £6.50
STEAMED DUMPLING FILLED WITH SEAFOOD
- 15 **PRAWN DUMPLING** 虾饺 £6.50
DELICATE STEAMED DUMPLING WITH PRAWN FILLING
- 16 **MUSHROOM CORIANDER DUMPLINGS** 香菇香菜饺 £5.80
STEAMED DUMPLING WITH MUSHROOM AND CORIANDER FILLING
- 17 **CHRYSAL DUMPLINGS** 水晶饺 £5.80
STEAMED DUMPLING WITH MIXED MUSHROOM AND CARROT FILLING
- 18 **IPOH CURRY CHEE CHEONG FUN** 怡保猪肠粉 £8.90
RICE ROLLS IN CURRY SAUCE WITH PORK SKIN, FISH BALLS, SESAME & VEGETABLES
- 19 **OYSTER OMELETTE** 蚝煎 £7.80
ASIAN-STYLE OYSTER PANCAKE
- 20 **ROTI CANAI** 印度煎餅 £5.80
MALAYSIAN FLAKY FLATBREAD SERVED WITH CURRY DIP
WITH CURRY CHICKEN 咖喱鸡 £14.90
WITH RENDENG BEEF 仁當牛 £15.90
ROTI PLAIN (2 PIECES) 印度煎餅 £5.80

— NOODLES 面 —

- 21 **CLAYPOT SILVER NEEDLE NOODLES** 沙煲銀針粉 £15.90
RICE NOODLES WITH CHICKEN, SHIITAKE MUSHROOM, PRAWN, SLOW-COOKED EGG, KATSUOBUSHI
- 22 **MEE GORENG** 馬來炒面 £15.90
SPICY MALAYSIAN FRIED NOODLES WITH PRAWN, FISH CAKE, EGG, KETCHUP OYSTER SAUCE, CHILI & VEGETABLES.
- 23 **SEAFOOD HO FUN WITH SILKY EGG GRAVY** 滑蛋河粉 £16.90
CANTONESE SEAFOOD & PORK RICE NOODLES IN SILKY EGG SAUCE
- 24 **HOKKIEN MEE** 福建面 £15.90
DARK SOY STIR-FRIED NOODLES WITH SHANGHAI NOODLES, PRAWN, FISH CAKE, CHINESE CABBAGE & LARD
- 25 **SINGAPORE HOKKIEN MEE** 新加坡福建面 £15.90
STIR-FRIED EGG NOODLES AND RICE NOODLES WITH PRAWN, SQUID, CHIVES & BEAN SPROUTS IN PRAWN BROTH
- 26 **SINGAPORE FRIED VERMICELLI** 星洲炒米粉 £14.90
CURRY-FLAVORED FRIED RICE VERMICELLI WITH SHREDDED CHICKEN, PRAWN, FISH FILLET, SPRING ONION & BEAN SPROUTS
- 27 **SHORT RIB CHOW FUN** 牛仔骨炒河粉 £16.90
CLASSIC WOK-FRIED FLAT RICE NOODLES WITH SHORT RIBS, BEAN SPROUTS, LIGHT SOY SAUCE, OYSTER SAUCE & SPRING ONION
- 28 **LAKSA** 馬來叻哩叻沙 £17.80
SPICY COCONUT CURRY NOODLES WITH EGG NOODLES, KING PRAWN, CLAM, FRIED TOFU, FISH CAKE, CODDLED EGG & BEAN SPROUTS
- 29 **TOMYAM PAD THAI** 泰式冬阴炒河粉 £15.90
STIR-FRY THAI-STYLE TAMARIND FRIED RICE NOODLES WITH TOFU, PRAWN, CHIVES, PEANUT & EGG AND TOMYAM SAUCE.
- 30 **IPOH CHICKEN RICE NOODLES** 怡保鸡丝河粉 £15.90
RICE NOODLES IN LIGHT BROTH WITH SHREDDED CHICKEN, PRAWN, CHIVES, BEAN SPROUTS & SCALLION OIL

ADDITIONAL:

E1. HAINANESE RICE 海南饭	£4.95	E4. STEAMED RICE 白米饭	£3.50
E2. EGG FRIED RICE 蛋炒饭	£5.50	E5. EXTRA SAUCE 各式酱料	£3.00
E3. COCONUT RICE 椰浆饭	£4.95		

— SHARING DISHES 主菜 —

- 31 **BRAISED BEEF RIBS** 低温牛仔骨 £25.80
SLOW-COOKED BEEF RIBS, GINGER, SPICES AND SOY SAUCE
- 32 **PRAWNS WITH BLACK BEAN & LILY BULB** 豉香百合 £10.80
STIR-FRIED WITH LILY BULB, SWEET PEAS 鸡肉(CHICKEN) £12.80
SPRING ONION IN BLACK BEAN SAUCE 牛肉(BEEF RIB) £13.80
虾肉(PRAWN) £13.80
叁巴通菜 £9.80
- 33 **SAMBAL MORNING GLORY** 泰式炒白菜 £9.80
STIR-FRY MORNING GLORY WITH SAMBAL SAUCE
- 34 **THAI STYLE PAK CHOI** 叁巴秋葵 £10.80
WOK-FRIED PAK CHOI WITH THAI STYLE SAUCE
- 35 **SAMBAL OKRA** 羊扒咖喱 £16.80
STIR-FRIED OKRA AND CHICKEN IN SAMBAL SAUCE
- 36 **LAMB CHOP CURRY** 泰式脆鱼 £32.80
MALAYSIAN-STYLE CURRY WITH LAMB BACK CHOPS, LEMONGRASS AND COCONUT MILK
- 37 **FISH & VEGETABLE CURRY POT** 仁當牛肉 £15.80
MILD & SAVORY CURRY WITH SEABASS FILLET, OKRA, TOMATO, TOFU PUFFS AND CABBAGE
- 38 **CRISPY THAI FISH** 焦葉燒魚 £28.80
FRESH SEABASS, PAPAYA, CUCUMBER, PEANUT, GINGER FLOWER AND KUMQUAT JUICE IN THAI STYLE
- 39 **BEEF RENDANG** 燒羊仔扒 £28.80
SLOW-COOKED DRY CURRY BEEF WITH BEEF BRISKET, DESICCATED COCONUT, SPICES, KAFFIR LIME LEAVES
- 40 **BANANA LEAF GRILLED RAY FISH** 蒙古牛仔骨 £18.80
GRILLED RAY FISH WITH CURRY SPICES IN BANANA LEAF
- 41 **GRILLED LAMB CHOP** 火山童子鸡 £17.50
JUICY LAMB CHOP, SIMPLY GRILLED WITH HONEY, LIGHT SOY SAUCE
- 42 **MONGOLIAN BEEF SHORT RIBS** 辣椒蟹 £35.80
TENDER BEEF SHORT RIBS IN RICH MONGOLIAN-STYLE SAUCE
- 43 **VOLCANO CHICKEN** 黑椒蟹 £35.80
SPICY SPRING CHICKEN, CURRY SPICES, DRIED SHRIMP & PLUM SAUCE
- 44 **CHILI CRAB** 山植草莓鸡 £12.80
SINGAPORE-STYLE CHILI CRAB WITH GOLDEN BUN
- 45 **BLACK PEPPER CRAB** 咖喱鸡 £13.80
WOK-FRIED CRAB WITH BLACK PEPPER, CURRY LEAVES, BUTTER AND GARLIC
- 46 **HAWTHORN BERRY & STRAWBERRY CHICKEN** 经典椰子咖喱鸡 £13.80
SWEET & TANGY CHICKEN WITH STRAWBERRY, HAWTHORN BERRY AND POMEGRANATE SEEDS
- 47 **MALAYSIAN CURRY CHICKEN** 咖喱鸡 £13.80
CLASSIC COCONUT CURRY SPICES CHICKEN

— RICE DISHES —

- 48 **SATAY WITH RICE** 沙爹鸡肉饭(CHICKEN) £12.80
GRILLED SKEWERS SERVED WITH PEANUT SAUCE & RICE 沙爹虾肉饭(PRAWN) £14.80
- 49 **SAMBAL SEAFOOD COCONUT RICE** 叁巴燒海鮮飯 £14.80
PRAWN, SQUID, OKRA, ONION & GARLIC AND SAMBAL SAUCE
- 50 **NASI GORENG** 馬來炒飯 £13.80
MALAYSIAN-STYLE FRIED RICE WITH CHICKEN, PRAWN, ONION, GARLIC, FINE BEANS AND SAMBAL SAUCE
- 51 **RAINBOW TRIO NASI LEMAK** 三色椰漿飯 £18.50
COCONUT RICE SERVED WITH THREE TOPPINGS, 咖喱鸡(CURRY CHICKEN) £18.50
DRIED FISH, PICKLE VEGETABLES, CODDLED-EGG 仁當牛(RENDANG BEEF) £19.50
PEANUT AND SAMBAL SAUCE 咖喱羊(CURRY LAMB) £20.80
- 52 **HAINANESE CHICKEN RICE** 海南鸡飯 £15.90
POACHED CHICKEN THIGH WITH FRAGRANT RICE, CHICKEN OIL SPRING ONION, SESAME OIL & LIGHT SOY SAUCE

— SALADS 沙拉 —

- 53 **PAPAYA SALAD** 青木瓜沙拉 £8.50
FRESH PAPAYA WITH HERBS, FISH SAUCE, 蝦(PRAWN) £7.50
GARLIC, CHILLIE, PEANUT, KUMQUAT JUICE 鮮魷(SQUID)
- 54 **AROMATIC DUCK SALAD** 香酥鴨沙拉 £8.50
CRISPY DUCK WITH HOISIN SAUCE, HONEY, PLUM SAUCE, & PINE NUTS

— VEGAN DISHES 蔬食 —

- 55 **SOY CHICKEN WITH BLACK BEAN & LILY BULB** 豉香百合齊雞 £15.80
SOY-PROTEIN CHICKEN WITH BLACK BEANS AND TENDER, MILDLY SWEET LILY BULBS
- 56 **VEGAN SPRING ROLL (4)** 齊春卷 £6.80
CRISPY ROLL FILLED WITH FRESH SEASONAL VEGETABLES
- 57 **VEGAN CRISPY AROMATIC DUCK** 香齊鴨 £15.80
SERVED WITH PANCAKES, CUCUMBER, SPRING ONION AND HOISIN SAUCE
- 58 **VEGAN DUMPLING** 齊餃子 £6.90
FILLED WITH SEASONED VEGETABLES
- 59 **SOY CHICKEN & VEGETABLES POT** 加哩什菜齊雞 £19.80
VEGAN CHICKEN, CURRY SPICES & COCONUT MILK
- 60 **PUFF TOFU** 卜多卜多豆腐 £8.90
PUFF TOFU WITH SAYTAY SAUCE
- 61 **RAINBOW VEGAN TRIO NASI LEMAK** 豆香齊雞椰漿飯 £15.80
COCONUT RICE SERVED WITH VEGAN CHICKEN

— SIGNATURE DRINKS —



- 62 **SMASHED FRESH LIME TEA** 手打檸檬茶 £5.80
REFRESHING BLEND OF FRESHLY SMASHED LIME AND BLACK TEA



- 63 **MILO OREO** 美祿奧利奧 £5.80
MALT BARLEY, MILK AND COCOA FLAVOUR OF CHOCOLATE DRINK (C)



- 64 **THAI MILK TEA** 泰式奶茶 £5.80
BREW THAI TEA LEAF WITH CONDENSED MILK (C/HOT)



- 65 **TEH TARIK** 傳統拉茶 £5.80
BREW OF BLACK TEA BLENDED WITH CONDENSED MILK (C/HOT)



- ## — COCKTAILS —
- 66 **BLUE MARGARITA** £9.95
TEQUILA, BLUE CURACAO, FRESH LEMON, TRIPLE SEC



- 67 **LOVER** £9.50
TEQUILA, MARTINI, LEMON ROSE SUGAR



- 68 **SAKURA MARTINI** £9.95
VODKA, TRIPLE SEC, PASSOIA, FRESH LEMON JUICE, APPLE JUICE



- 69 **TEQUILA SUNRISE** £8.95
TEQUILA, ORANGE JUICE, GRENADINE



- 70 **LONG ISLAND ICE TEA** £9.30
GIN, LIGHT RUM, TEQUILA, VODKA, TRIPLE SEC



- 71 **WOW** £9.95
VODKA, PEACH JUICE, APPLE JUICE

— ICE CREAM —

- LYCHEE / BLACK SESAME / MATCHA / VANILLA
ANY TWO FLAVOURS FOR £6.50
荔枝 / 黑芝麻 / 抹茶 / 香草
任选两种口味 £6.50

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Chef Recommended Dish Spicy

All price includes VAT. 12.5% services charge will be added onto the bill.