



Wok To Go

BY PAVILION

Menu

# Starters

## 1. CHICKEN SATAY (4 pcs) | €5.40

Skewers of marinated chicken, served with our chef's special peanut sauce.

## 1A. ASSORTED PLATTER (Serves One Person) | €7.40

1 spare rib, 1 spring roll, 1 chicken satay, 1 crispy wonton, 1 teriyaki chicken wing, 2 vegetable samosa and prawn crackers.

## 1C. BEEF SATAY (4 pcs) | €5.40

Skewers of marinated beef, served with our chef's special peanut sauce.

## 1D. LAMB SKEWERS (2 pcs) | €3.20

Minced lamb, marinated in Chinese spices, served with sweet chilli sauce.

## 1E. CHICKEN SKEWERS WRAPPED IN BACON (2 pcs) | €3.20

Marinated chicken breast wrapped in bacon on skewers and served with Japanese soy sauce.

## 2. SRPING ROLLS (2 pcs) | €3.10

Wrapped with roasted pork and Chinese vegetables, served with sweet and sour sauce.

## 2A. VEGETABLE SAMOSA (4 pcs) | €3.10

Served with sweet and sour sauce.

## 2D. DUCK SPRING ROLLS (4 pcs) | €5.40

Wrapped with roasted duck, served with sweet and sour sauce.

## 3. TERIYAKI CHICKEN WINGS (4 pcs) | €4.20

Crispy fried chicken wings tossed with teriyaki sauce.

## 4B. FISH DUMPLINGS (4 pcs) | €4.40

Tail on shrimp dumplings, served with sweet chilli sauce.

## 5. SESAME PRAWN TOAST (4 pcs) | €5.80

Deep fried minced prawns on toast with sesame seeds, served with sweet and sour sauce.

## 5A. PRAWN SKEWERS WRAPPED IN BACON (2 pcs) | €5.80

Marinated prawns wrapped in bacon on skewers and served with Japanese Soy Sauce.

## 6. FRIED DUMPLINGS (4 pcs) | €4.40

Marinated minced pork and vegetables, wrapped in home-made pastry, served with sweet and sour sauce.

## 6W. CRISPY WONTONS (4pcs) | €4.40

Marinated minced chicken, shrimps and onions, wrapped in pastry, served with sweet and sour sauce.



Whole Bird    Half Bird    Quarter Bird

8. AROMATIC DUCK | €29.60 | €16.80 | €10.90

Served with pancakes, cucumber, onions and plum sauce.

8A. PAVILION DUCK | €12.00

Sautéed duck breast with spring onions, snow peas, red and yellow peppers, cooked in plum sauce and soy sauce.

9. SEAWEED | €2.80

9P. PRAWN CRACKERS | €1.85

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## Soups

10. CHICKEN & SWEET CORN SOUP | €3.50

11. CRAB MEAT & SWEET CORN SOUP | €3.80

12. WONTON SOUP | €3.80

13. SEAFOOD SOUP | €3.80

14. HOT & SOUR SOUP | €3.50 

15. CHICKEN & NOODLE SOUP | €5.00

Grilled chicken, noodles, bean sprouts, mushrooms, sesame oil, lemon grass and coriander in a clear chicken broth.

16. MUSHROOM SOUP | €3.50

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## Fish

21. SWEET & SOUR FISH | €9.80

Crispy fish fillet, cooked in sweet and sour sauce.

22. TEMPURA FISH | €9.80

Deep fried fish in tempura batter, served with lemon sauce.

23. BLACK BEAN PRAWNS (6 pcs) | €13.80

24. "KUNG PO" PRAWNS (6 pcs) | €13.80

Stir fried prawns with cashew nuts and dried chilli. 

25. SWEET & SOUR PRAWNS (6 pcs) | €13.80

Crispy prawns cooked in sweet and sour sauce.

26. BUTTERFLY PRAWNS (6 pcs) | €13.80


Deep fried prawns in fritter, served with sweet and sour sauce.



Indicates Spicy Dish

# Chicken

## 30. SAMBAL CHICKEN | €7.60

Sliced chicken cooked with mixed peppers, onions and tomatoes served with Sambal sauce. 

## 31. LEMON CHICKEN | €7.60

Crispy chicken fillet, served with tangy lemon sauce.

## 32. BLACK BEAN CHICKEN | €7.60

Sautéed chicken slices with vegetables cooked in black bean sauce.


## 33. SWEET & SOUR CHICKEN | €7.60

Crispy chicken fillet cooked in sweet and sour sauce.

## 34. CHICKEN IN PEANUT SAUCE | €7.60

Stir fried chicken, cooked with shredded vegetables, soy sauce and peanut sauce.

## 35. "KUNG PO" CHICKEN | €8.40

Stir fried chicken diced with cashew nuts and dried chilli. 

## 36. OYSTER CHICKEN | €7.60

Sautéed chicken slices with onions in oyster sauce.

## 37. MUSHROOM CHICKEN | €8.40

Sautéed chicken slices with mushroom and onions in brown sauce. 

## 38. CRISPY CHICKEN IN BIRD'S NEST | €8.40

Crispy shredded chicken served in sweet chilli sauce (mild)

## 39. CHICKEN IN FRUITY SAUCE | €7.60

Crispy chicken fillets cooked in fruity sauce.



# Beef

## 40. SAMBAL BEEF | €8.20

Beef cooked with mixed peppers, onions and tomatoes served with Sambal sauce (mild). 

## 41. BEEF FILLET IN BIRD'S NEST | €11.20

Crispy shredded beef fillet served in sweet chilli sauce (mild).

## 42. BLACK BEAN BEEF | €8.20

Sautéed beef slices with onions and green peppers, cooked in black bean sauce.

43. CHINESE STYLE BEEF FILLET | €12.20  
Marinated beef fillet cooked in fruity sauce.

44. VIETNAM STYLE GARLIC BEEF | €11.20  
Stir fried beef fillet diced with garlic and onions.

45. MUSHROOM BEEF | €8.20  
Sautéed beef slices with mushrooms and onions cooked in brown sauce. 

46. BEEF IN PEANUT SAUCE | €8.20  
Stir fried tender beef, cooked with shredded vegetables, soy sauce and peanut sauce.

47. OYSTER BEEF | €8.20  
Sautéed beef slices with onions cooked in oyster sauce.

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## Lamb

48. GLAZED LAMB FILLET | €11.50  
Lamb fillet strips marinated in honey and lemon juice served with snow peas and topped with sesame seeds.

49. CRISPY LAMB | €11.20  
Stir fried diced lamb, with cashew nuts and chilli, cooked in soy sauce and served in a bird's nest.



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## Pork

50. ROASTED SPARE RIBS | €8.20  
Roasted pork spare ribs with honey sauce.

51. SWEET & SOUR PORK | €7.90  
Crispy pork fillet cooked in sweet and sour sauce.

52. BLACK BEAN PORK | €7.90  
Sautéed pork slices with onions and green peppers, cooked in black bean sauce.

53. BARBECUE SPARE RIBS | €8.20  
Marinated spare ribs served with barbecue sauce.

54. OYSTER PORK | €7.90  
Sautéed pork slices with onions cooked in oyster sauce.

# Curry Dishes

All dishes are cooked in mild curry sauce, served with potatoes and sweet peppers.

60. BEEF | €9.40 

61. CHICKEN | €8.90 

63. SEAFOOD | €10.20

Prawns, baby octopus, squid and fish fillets cut in cubes. 

# Vegetables

80. STIR FRIED MIXED VEGETABLES | €5.40

81. BRAISED MIXED VEGETABLES IN MILD COCONUT SAUCE | €5.60

82. STIR FRIED MUSHROOMS IN GARLIC SAUCE | €5.80

83. AUBERGINE IN SWEET SOY SAUCE | €5.40

84. STIR FRIED FRESH BEAN SPROUTS & VEGETABLES IN OYSTER SAUCE | €5.60

85. CRISPY TEMPURA VEGETABLES | €5.60

Vegetables fried in a tempura batter

# Rice & Noodles

90. SPECIAL FRIED RICE | €5.90

Fried rice with egg, roasted pork, shrimps and vegetables.

91. SINGAPORE YELLOW NOODLES | €6.30

Fried rice vermicelli with egg, roasted pork, shrimps and vegetables.

92. CANTONESE FRIED BROWN NOODLES | €5.90

Fried brown noodles with vegetables in soy sauce.

93. CHICKEN FRIED RICE | €5.90

Fried rice with egg, chicken and vegetables.

94. CHICKEN CHARMAINE | €6.30

Noodles mixed with chicken and vegetables.

95. EGG FRIED RICE | €4.00

96. STEAMED RICE | €2.50

97. BEEF FRIED RICE | €5.90



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Indicates Spicy Dish

# Desserts

101

- 100. BANANA FRITTERS WITH HONEY | €4.10
- 101. PINEAPPLE FRITTERS WITH HONEY | €4.10
- 102. TOFFEE APPLES | €4.10
- 103. FRIED ICE-CREAM | €4.50
- 105. DAILY CAKES | €3.50
- 106. ASSORTED ICE-CREAMS | €3.50
- 107. LEMON, ORANGE OR COCONUT SORBET | €4.10
- 108. PINEAPPLE SORBET | €5.60



# Set Menu

Set Menu A | For 2 persons or more | €19.80 per person

SPRING ROLLS  
TERIYAKI CHICKEN WINGS  
PRAWN SATAYS

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LEMON CHICKEN  
SWEET & SOUR PORK  
BEEF IN PEANUT SAUCE  
EGG FRIED RICE

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DESSERT & COFFEE



Set Menu B | For 4 persons or more | €23.50 per person

SESAME PRAWN TOAST  
FRIED DUMPLINGS  
CRISPY SALTED SPRAE RIBS  
CHICKEN SKEWERS WRAPPED IN BACON

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HALF DUCK  
(Served with pancakes, cucumber, onions & plum sauce)

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SWEET & SOUR PORK  
KUNG PO CHICKEN  
BEEF IN BLACK BEAN SAUCE  
BUTTERFLY PRAWNS

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RICE  
NOODLES

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DESSERT & COFFEE



Indicates Spicy Dish

# Buffet

Buffet includes 1 Starter Platter, Soup, Main Course, Dessert and Coffee

- ~ Adults | €18.50
- ~ Children (Between 6-10 Years) | €10.20

# Cold Noodles

Noodles served with a sauce of your choice | €3.50

- ~ Black beans and soy
- ~ Sweet and Sour
- ~ Curry Coconut
- ~ Teriyaki
- ~ Oyster Sauce
- ~ Hot Sauce
- ~ Garlic and Black Pepper
- ~ Peanut Sauce - Oriental Style

# Meal in a Box

A choice of Rice and/or Noodles and 1 Main Dish

- ~ Regular | €5.50
- ~ Large | €6.50



# Combo Box

Starter, Meal in a Box and a drink | €7.50



(Starter choice: 1 spring roll, or 1 dumpling, or 2 chicken wings, or 1 wonton)

# Take Away

Spend €25.00 and get 1 small drink (water/soft drink) for free.

# Beverages

- TEA, INSTANT COFFEE, ESPRESSO | €1.80
- CAPPUCCINO, HOT CHOCOLATE | €1.80
- ST. BERNDAN'S IRISH COFFEE | €4.50



# Beverages

WHISKY, GIN, VODKA, RUM | €3.10

DELUXE WHISKY | €3.50

BOURBON WHISKY | €3.50

BRANDY | €3.40

DELUXE COGNAC | €4.00

MARTINI VERMOUTH | €3.10

APERITIFS | €3.10

LIQUEUR | €3.10

FOREIGN BEER | €3.50

TSINGTAO & CHINESE BEER | €4.20

GUINNESS | €4.20

CIDER | €4.20

LOCAL BEER (Half Pint) | €2.10

LOCAL BEER (Pint) | €3.90

SOFTDRINKS & MIXERS | €2.10

JUICES | €2.10

ICE TEA | €2.10

FOREIGN MINERAL WATER STILL/SPARKLING (Large) | €4.20

FOREIGN MINERAL WATER STILL/SPARKLING (Small) | €2.10

RED WINE BY THE GLASS | €3.50

WHITE WINE BY THE GLASS | €3.50

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# White Wines

Half

Full

## Malta

LA TORRE CHARDONNAY | Marsovin

-

€12.00

A typically Southern Mediterranean wine of character with fresh aromas of ripe apples and melon underlined by a mineral hint coming from the Girgentina grape variety. This full-bodied Chardonnay dominated wine has a characteristic buttery nose with a balanced acidity and good length.

LA TORRE SAUVIGNON BLANC | Marsovin

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€12.00

Off dry, medium bodied. Refreshing with intense ripe fruit flavours of pears and tropical notes of bananas and mango.

CARAVAGGIO CHENIN BLANC | Marsovin

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€13.50

A Dry white wine with aromas reminiscent of stone fruit: peaches and apricots underlined by a hint of green apples. Well balanced with refreshing levels of acidity. Ideal with light meals such as salads, fish poultry, veal and pork dishes.

# White Wines

Half

Full

## Italy

**PINOT GRIGIO IGT | Terre del Noce**

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€15.00

Straw-yellow in colour. Offering a pleasant, delicate, and fruity floral hint of camomile. On the palate one will notice a dry and elegant finish with a delicate acidity.

**GAVI DI GAVI 'LA MEIRANA' DOCG | Broglia**

€12.00

€20.00

This wine is characterised by its straw yellow colour with pale green reflections. A pleasant intensive aroma with a trace of white fruit and light spices.

## Germany

**LIEBFRAUMILCH 'RHEINBLAU' | Romerhof Weinkellerei**

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€16.50

Very light yellow in colour. Expressing aromas of pineapple and peach. On the palate it is a semi dry white wine with luscious ripe fruity aromas.

## Chile

**SAUVIGNON BLANC | Santa Helena**

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€13.00

Pale yellow with green tones. Expressing fairly intense tropical fruit aromas of pineapple and mango. On the palate the wine is fresh, well balanced acidity followed with a vivid and pleasant finish.

**CHARDONNAY | Santa Helena**

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€13.00

Pale gold in colour. With aromas of fresh fruits specifically (bananas). On the palate the wine is very ripe with a good acidity and a fresh pleasant finish.

## South Africa

**CHENIN BLANC | Eagle's Cliff**

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€15.00

Fresh Floral and tropical fruit flavours that linger well on the palate create an easy drinking and refreshing wine.

## Australia

**SAUVIGNON BLANC | Yellow Tail**

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€16.50

Sauvignon Blanc is the perfect blend of Australian and New Zealand fruit to bring out the best of both worlds. The Australian fruit brings light and fresh grassy notes with some tropical fruit of passion fruit and limes. The New Zealand fruit adds flavours of green capsicum and light texture with refreshing acidity on the finish.

# Red Wines

Half

Full

## Malta

LA TORRE MERLOT | Marsovin

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€12.00

An easy-drinking fruit-driven, red wine with soft tannins and red fruit aromas: raspberries and mulberries.

LA TORRE CABERNET SAUVIGNON | Marsovin

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€12.00

This medium bodied wine displays aromas of a black fruit character: black berries and blackcurrants with robust mouth-coating tannins and a velvety lingering finish.

CARAVAGGIO SHIRAZ | Marsovin

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€13.50

A full bodied, complex wine of deep concentration. Spicy with pronounced characteristics of blackberry and black peppery mineral bouquet rounded with abundant soft, robust tannins and long length.

## Italy

NERO D'AVOLA IGT | Feudo Arancio

€9.00

€16.00

Deep ruby red in colour. On the palate this wine offers hints of red berries and cranberry. With a soft, and delicate aftertaste. With a persistent finish, intense and with a velvety tannin.

## Chile

CARMENERE | Santa Helena

-

€13.00

Intense Violet in colour with blackish tones. Offering aromas of spiced green peppers and tobacco. On the palate the wine is gentle, velvety and medium-bodied with a pleasant long finish.

## South Africa

SHIRAZ PINOTAGE | Eagle's Cliff

-

€15.00

The wine is ruby red in colour. An elegant wine with lovely fruity flavours. An integrated, smooth mouth-filling taste.

## Australia

SHIRAZ | Yellow Tail

-

€16.50

Shiraz is the ultimate Aussie wine, full of big, bold and bright flavours. Red and black berry and smooth vanilla notes are balanced with earthy tones and soft ripe fruit sweetness.

## Rosé Wines

	Half	Full
<b>DOLCINO ROSÉ   Delicata</b> A deliciously fruity, well balanced crisp rosé with a fairly fleshy palate that laces bags of fruit with a crisp and refreshing finish.	€8.00	€11.00
<b>ODYSSEY ROSÉ   Marsovin</b> This fine Rosé is a blend of Grenache and Syrah, and has an intense aroma reminiscent of fresh apple and warm spice, it is medium bodied and is best served lightly chilled accompanying veal, pork and poultry dishes.	-	€14.00
<b>ROSÉ D'ANJOU   Pierre Brevin</b> A bright, rose petal colour with delicate aromas of banana and red fruits. A very fresh, light palate.	-	€16.00

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## Sparkling Wines

<b>GELLEWZA FRIZANTE ROSÉ   Delicata</b> This delicious semi-sparkling medium dry wine is bursting with ripe fruity flavours. A delicate strawberry bouquet is followed by a steady stream of 'fizz and fruit'.	-	€12.50
<b>PROSECCO DOC   Villa Jolanda</b> A sparkling wine obtained from Prosecco grapes of an area in the northeast of Italy. It is a sparkling wine with a noble and pleasantly fruity taste. A recommended aperitif. It pairs well with appetizers like poultry, fish and especially with desserts.	€5.50(20cl)	€16.50