

3 Course Group Set | 40 pp

Our Group Set includes 1 Little Dish, 1 Large Dish and 1 Dessert. Supplements apply for special dishes.

Chilli & Produce

Our Beef, Lamb and Chicken (halal) are locally sourced Irish produce. Dishes which contain chilli are cooked to Medium spiciness (unless otherwise specified). Please let us know if you would like yours milder or spicier.

Allergens

Please inform us if you have a food allergy

| | |
|-----------------------------|------|
| Wheat | [1] |
| Barley | [2] |
| Crustaceans (crab, shrimp) | [3] |
| Egg | [4] |
| Fish | [5] |
| Peanuts | [6] |
| Soybean | [7] |
| Milk | [8] |
| Cashew Nuts | [9] |
| Celery | [10] |
| Mustard | [11] |
| Sesame | [12] |
| Sulphur dioxide & sulphites | [13] |
| Lupin | [14] |
| Molluscs (oysters, mussels) | [15] |
| Vegan | [V] |

Little Dishes

Vegetable Spring Rolls [1,6,8,V]

Filled with vegetables, shiitake mushrooms, glass noodles w/ plum sauce

Wonton Bags [1,2,3,6,7,11]

A mixture of ground chicken, prawns & Thai herbs served w/ plum sauce

Wrapped Prawns [1,2,3,6,11]

Pacific prawns marinated in white wine & wrapped in a filo pastry. Served w/ sweet chilli sauce

Chicken Lollipops [1,3,6,7]

Tender chicken drumettes, seasoned & bread-crumbed w/ a garlic chilli sauce

Vegetable Tempura [1,3]

Seasonal vegetables in light tempura, served w/ plum sauce

Prawn Cake [1,2,3,5,6,7,11]

Grounded prawn & chicken, Thai herbs w/ plum sauce

Chicken Satay [3,4,5,10]

Skewered, chicken breast marinated in curry spices w/ a spicy peanut sauce

Duck Spring Rolls [1,3,6,7,11]

Shredded roasted duck breast, mixed vegetables, herbs & spices, served w/ Hoi Sin sauce

Honey Spare Ribs [1,3,6,7,14]

Tender spare ribs marinated in a sauce of honey & black pepper

Calamari Bread Crumbs [1,3,7,14]

Calamari rings bread-crumbed, cracked pepper & salt, served w/ sweet chilli sauce

Tofu Salt and Pepper [1,5,6,9,V]

Tofu lightly floured and seasoned. Served w/ a plum sauce

Prawn Tempura [1,2,3,7,11]

Pacific prawns in light Tempura w/ plum sauce

Mussels Hot Pot [3,4,7,14] | +2

Fresh Rope Mussels w/ lemongrass, galangal, basil & lime leaves, served w/ spicy lime sauce

Soups

Prawns [2]

Chicken [7]

Mussels [14]

Mushroom

Vegetables

Tom Yum Soup [2,3,4,6,7]

Spicy & sour soup, with mushrooms, lemongrass, lime leaves, galangal & chilli

Tom Ka Soup [3,4,7]

Medium spicy coconut soup, with mushrooms, galangal, lemongrass & chilli

Seafood Spicy Soup [1,2,3,4,6,7,14]

Seafood hot & sour soup w/ chilli & lime

Wonton Soup [1,2,3,6,7,11]

Wonton soup of prawn & chicken, bean sprout, coriander & Pak Choi

Large Dishes

A selection of our Curries, Stir Fries, Noodles and Rice dishes can be customised with a main ingredient of your choice. All mains except Noodles & Rice Dishes are accompanied with Jasmine Rice.

Chicken [7]

Beef

Duck

Prawns [2]

Jumbo Prawns [1,2] | +3

Sea Bass [1,4] | +2

Vegetable [V]

Tofu [6,V]

Stir-Fry

Vegan Sweet & Sour Sauce [V]

Pineapple, spring onions, peppers & seasonal vegetables

Ginger & Black Mushroom [1,3,6,7,11,14]

w/ chilli, onions, pepper & seasonal vegetables

Basil & Fresh Chillies [1,3,4,6,7,11,14]

w/ onions, mushrooms & garlic

Garlic & Black Pepper [1,3,6,7,11,14]

Garlic & black pepper stir fry on a bed of lettuce

Fresh Chillies & Spring Onion [1,3,6,7,11,14]

w/ mushrooms, garlic and onions

Cashew Nuts & Spring Onions [1,3,6,7,8,11,14]

w/ seasonal vegetables, garlic, peppers & dried chillies

Sizzling Hot Platter [1,3,6,7,11,14]

w/ seasonal vegetables, peppers & oyster sauce on a sizzling hot platter

Fresh Broccoli Stir fry [1,3,6,7,11,14]

w/ garlic & oyster sauce.

Roast Chilli Sweet Sauce [1,2,3,4,6,7,11,14]

w/ Thailand's famous roast chilli sweet sauce, basil & seasonal vegetables

Seasonal Vegetables [1,3,6,7,11,14]

w/ garlic & peppers in oyster sauce

Curries

Lamb Massaman Curry [2,5,4,5,7]

Tender pieces of leg of lamb, cooked w/ potato, onion, peanuts, turmeric spices, Thai herbs & coconut milk

Lamb Panang Curry [2,3,4,7]

Tender pieces of leg of lamb, cooked w/ potato, Thai herbs, shredded lime leaves & coconut milk

Green Curry [2,3,4,7]

A blend of green chillies, Thai herbs & spices, bamboo shoots, peppers, pea & coconut milk

Red Curry [2,3,4,7]

A blend of red chillies, Thai herbs & spices, coconut milk, bamboo shoots, peppers & pea

Jungle Curry [2,3,4,7]

Northern Thailand & 'non-coconut' curry. With young peppercorn, Thai herbs and chillies. Very hot spiciness

Vegan Yellow Curry [9,V]

Turmeric, Thai spices & herbs & coconut milk w/ onion, potato

Red Curry w/ Pineapple [2,3,4,7]

Red curry w/ pineapple, grapes & tomatoes. A sweeter take on a traditional Red Curry

Noodles & Rice Dishes

Pad Thai [1,3,5,6,7,12]

Rice noodles stir fried, egg, spring onion, ground peanut & bean sprouts w/ home-made tamarind sauce

Pad See-Ew [1,3,6,7,11,12,14]

Thai rice noodles stir fried w/ egg, carrots & seasonal greens in dark soya sauce

Pad Kee Mao [1,3,4,6,7,11,14]

AKA. Drunken Noodles. Thai rice noodles stir fried w/ sweet basil, chilli, garlic & seasonal vegetables. Hot spiciness

Traditional Special Fried Rice [1,3,4,6,7]

Thai fried rice w/ egg, scallions & cucumber & tomato garnish

Large Dishes

Crispy Half Duck | +5

Flambé [1,3,6,7,11,14]

On sautéed Pak Choi w/ light Soy & Flambé brandy

Choo Chee Sauce [2,3,4,7]

On bed of lettuce, coconut creamed red curry sauce, shredded lime leaves & basil

Tamarind Sauce

On a bed of crispy noodles, topped with tangy home made Tamarind sauce

Sweet Garlic & Chilli Sauce

On a bed of pineapple, topped w/ sweet garlic chilli

Sizzling Hot Plate [1,3,6,7,11,14]

On a bed of sautéed seasonal vegetables, light soya, in a sizzling hot plate

Jumbo Prawns | +4

Flambé [1,2,3,6,7,11,14]

Lightly floured, light soy, brandy flambé & sautéed Pak Choi

Garlic, Chilli & Lime [2,3,4,7]

Grilled w/ spicy chilli, garlic & lime. On a bed of lettuce.

Choo Chee [2,3,4,7]

Pan fried, topped with coconut creamed red curry sauce, Thai spice & herbs, shredded lime leaves & sweet basil

Hot & Spicy Herbs [1,2,3,4,6,7,11,14]

In a blend of Thai herbs, peppercorn, fresh chilli & shallots

Garlic & Pepper [1,2,3,6,7,11,14]

Lightly floured, topped w/ garlic, black pepper sauce & cashew nuts. Served on a bed of lettuce

Tamarind [1,2,3,6,7,8,11,14]

Lightly floured & topped w/ tamarind roast sweet chilli sauce, lemongrass, galangal, ginger & cashew nuts

Pacific Prawns Pepper & Salt [1,2,3,6,7,11,14]

Lightly floured & w/ black pepper chilli & salt. With peppers, onions & scallions

Seafood Sizzling Platter [1,2,3,6,7,11,14]

Seafood combination stir fried w/ seasonal vegetables in a brandy oyster sauce. Served on a sizzling hot plate

Fillet of Sea Bass | +2

Three Flavoured Sauce [1,4]

Lightly floured fillet & topped w/ our three flavoured sauce

Choo Chee Sauce [1,2,3,4,7]

Lightly floured fillet, topped w/ red curry, lime leaves & basil

Hot & Spicy Herbs [1,3,4,6,7,11,14]

A fillet stir fried in a blend of chilli, garlic, peppercorn & herbs

Tamarind [1,3,4,6,7,8,11,14]

Lightly floured fillet w/ tamarind roasted sweet chilli sauce & Thai herbs

Steamed w/Light Soya Sauce [1,3,4,6,7,11]

Steamed fillet of Sea Bass w/ shiitake mushrooms, scallions, celery, chilli & ginger

Steamed w/ Lemongrass [2,3,7]

Steamed fillet of Sea Bass w/ lemongrass & a blend of Thai

Steamed w/ Garlic, Chilli & Lime [1,3,4,6,7,11]

Steamed fillet w/ lime, chilli, garlic, celery & coriander. Hot spiciness

Side Orders

Jasmine Rice | 2

Sticky Rice | 4.5

Riceberry | 5

Brown Rice/Egg Fried Rice [1,3,6] | 4

Noodles [1,3,6,7]/French Fries | 4

Mixed Veg w/ Oyster Sauce [1,3,6,7,11,14] | 6

Pak Choi w/ Oyster Sauce [1,3,6,7,11,14] | 6

Broccoli w/ Oyster Sauce [1,3,6,7,11,14] | 6

Prawn Crackers w/ Chilli Dip [2] | 3.5

Upgrade Your Jasmine Rice to

Brown Rice/Egg Fried Rice/Noodles | +1

Riceberry | +3

Sticky Rice | +3

Desserts

Affogato

A scoop of vanilla ice cream drowned in a shot of freshly brewed espresso. This simple dessert is a delicious combination of hot and cold

Thai Crispy Banana Fritter | +1

A very popular Thai dessert served hot with honey sesame sauce, whipped cream and ice-cream

Thai Gelato

2 scoops of Coconut or Mango extra creamy Gelato

Selection of Dairy Ice-Creams

Choose 3 scoops from Vanilla, Strawberry or Chocolate Ice Cream

Tropical Mango or Zesty

Lemon Sorbet

2 scoops of refreshing Sorbet

Classic Profiteroles

Served with cream custard Topped with Chocolate sauce or Butterscotch

Lemon Cheesecake

A creamy, zesty filling topped over a biscuit base

Banoffee Pie

A crunchy biscuit base with toffee, fresh banana topped with cream

Chocolate Fudge Cake

A Chocolate Lover's Dream! Layers of chocolate sponge covered in rich chocolate fudge. Top it off with a scoop of vanilla ice-cream

Hot Beverages

Tea & Coffee

Breakfast Tea | 3

Selection of Herbal Teas | 3.5

Hot Chocolate | 4

Espresso | Americano | Coffee | 2.5

Cappuccino | Latte | 3.5

Coffee Liqueur

Baileys Coffee | 9.5

French Coffee | 9.5

Calypso Coffee | 9

Irish Coffee | 9.5

Cocktails & Beer

Espresso Martini | 9.5

Espresso, Absolut vodka & Kahlua

Mai Tai | 9.5

White rum, golden rum, grenadine, lime & pineapple

Sex on the Beach | 9.5

Vodka, peach schnaaps, orange & cranberry.

Tom Collins | 9.5

Gin, lemon juice, syrup & soda

Mojito | 9.5

White rum, lime juice, mint leaves & soda

Singha Beer 330ml | 7

Chang Beer 330ml | 7

Heineken 0.0 (non-alcoholic) 330ml | 7

Bulmers Cider 330ml | 8