# Thai Dining

# **Arharn Thai**

Arharn Thai is a Thai phrase meaning Thai food. Thai cuisine comes to life with the five essential flavours, Spicy, Salty, Bitter, Sweet and Sour.

Individually, these flavours are very powerful, however a skilled Thai chef can create delicate mixtures. For over 24 years, our chefs have fine-tuning mixtures of these flavours. Some flavours have a key role in recipes, whilst others have subtle hints.

We invite you to explore the five flavours and wonderful combinations of arharn Thai.

## Allergens

Please inform us if you have a food allergy

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

#### Chilli & Produce

Our Beef, Lamb and Chicken (halal) are locally sourced Irish produce.

Dishes which contain chilli are cooked to **Medium** spiciness. Please let your server know if you would like your dish milder or spicier



Minimum 1 main course per person applies. 10% service charge applies to parties of 5 or more



# Little Dishes

# Vegan Spring Rolls [1,2,8,V] | 8.5

Filled with vegetables, black fungus mushroom, glass noodles, w/ plum sauce

# Wonton Bags [1,2,3,4,7,8,12] | 8.5

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

# Wrapped Prawns [1,2,3,4,7,8,12] 9

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

#### Prawn Cake [1,2,3,4,6,7,12]

Grounded prawn & chicken, Thai herbs w/ plum sauce

# Chicken Satay [1,2,5,4,5,6,7,8,12]

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

# **Duck Spring Rolls** [1,2,4,7,8,12] | 9.5

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

# Honey Spare Ribs [1,2,4,7,8,12,15] 9

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

# Calamari Bread Crumbs [1,2,4,7,8,12,15] 9

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

# **Tofu Salt and Pepper** [1,2,6,7,10,12] | **7.**5

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

# Prawn Tempura [1,2,5,4,7,8,12] | 9

Pacific prawns in light Tempura w/ plum sauce

#### Mussels Hot Pot [4,5,8,15] 11.5

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

# Mix Platter [1,2,5,4,5,6,7,8,12,15] 13.5 Per Person

Assortments of 6 appetisers, Spring Roll, Wonton, Wrapped Prawn, Prawn Cake, Chicken Satay, Calamari Pepper & Salt, served w/ selection of homemade sauces

# Soups

Prawns [5] | 9 Chicken [4,7] | 9 Mussels [15] | 9 Mushroom | 8.5 Vegetables | 8.5

### **Tom Yum Soup** [3,4,5,7,8]

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

## **Tom Ka Soup** [4,7,8]

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

# Seafood Spicy Soup [1,3,4,5,8,15] | 9

Mixed seafood hot & sour soup w/ chilli & lime

# Wonton Soup [1,5,4,8,10,12] | 9

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

# Large Dishes

# **Spicy Salads**

#### 'Som Tam' Carrot Salad [5.6.9] | 15

Thailand's popular 'Som Tum' crunchy salad with carrot, green beans, garlic, red chilli, peanut & lime

#### 'Larb Gai' Salad 151 | 17

Ground chicken fillet w/ roasted rice, chillies, coriander mint, kaffir lime leaves, shallots & lime

#### **Tender Beef Salad** [3,5,7,10] | 18

Beef w/ shallots, corriander, celery, sriracha, chilli oil & lime

#### Roasted Duck Spicy Salad [3,5,7,10] | 18

Roasted duck w/ shallots, corriander, celery, sriracha, chilli oil & lime

#### 'Pla Goong' Shrimp Salad [3,5,7] | 19.5

Succulent shrimp spicy salad w/ lemongrass, mint, coriander, shallots & lime

# 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 [4,7] | 20.5

Beef [7] | 21

Duck | 22

Prawns [5] | 21

Jumbo Prawns [5] | 26

Sea Bass [1,5,7] | 24.5

Salmon [1,5,7] | 24.5

Vegetable [V] | 19

Tofu [7V] | 18

# **Stir-Fry**

### Vegan Sweet & Sour Sauce [2]

Pineapple, spring onions, peppers & seasonal vegetables

#### Ginger & Black Mushroom [1,4,7,8,12,15]

w/ chilli, onions, pepper & seasonal vegetables

#### Basil & Fresh Chillies [1,4,7,8,12,15]

w/ onions, mushrooms & garlic

#### Garlic & Black Pepper [1,4,7,8,12,15]

Garlic & black pepper stir fry on a bed of lettuce

#### Fresh Chillies & Spring Onion [1,4,7,8,12,15]

w/ mushrooms, garlic and onions

## Cashew Nuts & Spring Onions [1,4,7,8,9,12,15]

w/ seasonal vegetables, garlic, peppers & dried chillies

#### Sizzling Hot Platter [1,4,7,8,12,15]

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

#### Fresh Broccoli Stir fry [1,4,7,8,12,15]

w/ garlic & oyster sauce.

## Roast Chilli Sweet Sauce [1,3,4,5,7,8,12,15]

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

#### Seasonal Vegetables [1,4,7,8,12,15]

w/ garlic & peppers in oyster sauce

#### Curries

# Lamb Massaman Curry [1,3,4,6,7,8] | 23

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

## Lamb Panang Curry [5,4,7,8] | 23

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

## Green Curry [3,4,5,8]

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

#### **Red Curry** [3,4,5,8]

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

## Jungle Curry [3,4,8]

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

#### **Vegan Yellow Curry** [V]

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

#### Red Curry w/ Pineapple [3,4,5,8]

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

# Noodles & Rice Dishes

#### Pad Thai [1,2,4,6,7]

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

#### Pad See-Ew [1.4.7.8.12.15]

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

#### Pad Kee Mao [1,4,7,8,12,15]

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

#### Traditional Special Fried Rice [1,4,7,8,12,15]

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

# Signature Crispy Half Duck

Flambé [1,4,7,8,12,15] | 25.5

Roasted on bed of sautéed Pak Choi w/ light Soy & Flambé brandy

Choo Chee Sauce 13.4.5.8.12.151 | 24.5

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

Tamarind Sauce | 24.5

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

Sweet Garlic & Chilli Sauce | 24.5

Roasted on a bed of pineapple, w/ sweet garlic chilli sauce

Sizzling Hot Plate [1,4,7,8,12,15] | 24.5

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

# **Jumbo Prawns**

Flambé [1,3,4,7,8,12,15] | 27

Jumbo Prawns in light soy, brandy flambé & sautéed Pak Choi

Chilli, Garlic & Lime [3,5] | 26

Jumbo Prawns grilled w/ spicy chilli, garlic & lime.

'Choo Chee' [3.4.5.8] | 26

Jumno Prawns pan fried with coconut creamed red curry sauce, Thai spice & herbs, shredded lime leaves & sweet basil

Hot & Spicy Herbs [1,3,4,7,8,12,15] | 26

Jumbo Prawns in Thai herbs, peppercorn, chilli & green beans

Garlic & Pepper [1,3,4,7,8,9,12,15] 26

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

Tamarind [1,3,4,7,9] | 26

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

Pacific Prawns Pepper & Salt [1,3,4,7,8] | 23.5

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

# Sea Food Sizzling Platter [1,3,4,5,7,8,12,15] | 24

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

Tom Yum Seafood [1,3,4,5,78,15] | 24

Spicy & sour soup with salmon, prawns, squid & mussels

# Fish

#### Choice of Sea Bass or Salmon

Three Flavoured Sauce [1,4,5,7] 26

Lightly floured fillets & topped w/ our three flavoured sauce

'Choo Chee' Sauce [1,3,4,5,7,8] 26

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

Hot & Spicy Herbs [1,4,5,7,8,12,15] | 26

Fillets stir fried w/ chilli, peppercorn, Thai herbs & green beans

Tamarind & Chilli Sauce [14.5.79] | 26

Lightly floured fillets w/ tamarind roasted sweet chilli sauce  $\&\, \mbox{Thai}$  herbs

Steamed w/ Light Soya Sauce

[1,4,5,7,8,10,12,15] 26

w/ shiitake mushrooms, scallions, celery, chilli & ginger

Steamed w/ Lemongrass [4,5,8] 26

Steamed fillets w/ lemongrass & a blend of Thai herbs

Steamed w/ Chilli & Lime [4,5,8,10] | 26

Steamed fillets w/ lime, chilli, garlic, celery & coriander

# Side Orders

Jasmine Rice | 2

Brown Rice/Egg Fried Rice [4,7,8] | 4 French Fries [7]/Noodles [1,4,7,8] | 4

Riceberry | 5

Mixed Veg/Pak Choi/Broccoli in Oyster Sauce [1,4,7,8,12,15] | 6

Prawn Crackers w/ Chilli Dip [3,7] | 3.5

Upgrade Your Jasmine Rice to

Brown Rice/Egg Fried Rice [4,7,8] | +2.5

Noodles [1,4,7,8] | +2.5 | Riceberry | +3