

DINNER MENU

2 COURSE SET MENU

€ 45 PP

A Complimentary Beverage on Arrival

Your choice of: Beer OR Soft Drink

OR

Glass of Cabernet Sauvignon or Sauvignon Blanc

TO BEGIN

Prawn Crackers

STARTERS

CHICKEN SATAY

Marinated chicken on skewers, served with a tasty peanut sauce

VEGETABLE SPRING ROLLS

Thai seasoned veg in pastry with plum sauce

HONEY CRUMBED PRAWNS

Lightly battered tiger prawns coated with honey bread crumble, served with tamarind sauce

MAIN COURSES

Served with your choice of boiled rice, fried rice, or noodles

(Customise your stir-fry, noodle, or curry dish with chicken, beef, prawn, or vegetarian upon request.)

PHAD THAI

Rice noodles, ground peanut, egg, spring onion, bean sprouts, carrot and tamarind sauce

OYSTER STIR FRY

Stir-fried onion, mushroom, garlic, spring onion, peppers, broccoli and oyster sauce

RED CURRY

Coconut milk, bamboo shoots, peppers, basil leaves and fine beans

GRILLED SALMON MANGO SALAD (€4 supp)

Shredded hard mango with shallots, onion in a lemon chilli coriander sauce, cashew nuts

FLAMBE DUCK (€5 supp)

Half a Duck served with stir-fried pak choi, broccoli, carrot in a spicy sweet and sour sauce, flambéed with brandy

Coffee or Tea

10% service charge applied for parties of 6 or more

FOOD
ALLERGENS
SCAN ME -