

FESTIVE SET MENU

SHARED STARTERS

BBQ CHICKEN SATAY

Chargrilled, turmeric, lemongrass, coconut

VEGETARIAN SPRING ROLLS

Wood ear mushroom, carrot, cabbage, mung bean noodles ^{1a, 6, 11}

SAMOSA

Thai yellow curry, potato, peas, onion, carrot ^{1a}

PORK & PRAWN DUMPLINGS

Tiger prawns, Wicklow pork, ginger, spring onion, white pepper ^{1a, 2, 6}

MEAT SUNG WRAPS

BBQ pork, ground beef, bamboo shoots, ginger, spring onion, baby gem cups ⁶

*All served communally with a variety of dips (peanut sauce ⁵, sweet chilli sauce & ketchup)
Vegetarian alternatives on request.*

INDIVIDUAL MAINS

CLAYPOT LAMB

Slow braised Massaman curry, baby potatoes, cashew nuts, crisp shallot, cardamom, star anise ^{8 cashew nut}

RED CHICKEN CURRY

Sweet peppers, bamboo shoots, courgette, Thai basil, fine beans

YELLOW PRAWN CURRY

Mild aromatic coconut, roast sweet potato, onion, sweet peppers, bamboo shoots, fried shallots ²

SHAKING BEEF

Marinated Irish beef fillet, wok caramelised red onion, soy, mange tout, butter, chilli, lime & baby cress ^{6, 7}

BEEF CHILLI

Wok fired Irish beef fillet, onion, garlic, fine beans, sweet pepper, Holy basil ⁶

CHICKEN CASHEW

Sweet peppers, onion, button mushroom, scallion, roast chili & garlic ^{6, 8 cashew nuts}

SWEET & SOUR CHICKEN

Buttermilk fried chicken, tangy house sauce, pineapple, cherry tomato, sweet peppers ^{1a}

MEKONG DUCK

Twice cooked duck breast, Asian greens, morning glory, scallion, house sauce ⁶

SCALLOP & PRAWN

King Prawns, King Scallops, Asian greens, mange tout, scallion, XO sauce, chilli, Holy Basil ^{2, 6, 14}

SINGAPORE NOODLES

Carrot, scallion, beansprouts, Asian greens, house paste, egg noodles & egg with your choice of BBQ pork, shrimp, chicken, tofu or vegetables ^{1a, 2, 3, 6}

DESSERTS

DESSERT OF THE DAY (ask server)
ARTISAN ICE CREAM & SORBET ^{3, 7}

or

GLASS OF PROSECCO

All beef used on site is of Irish origin

Allergens (1a) Wheat, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs

FESTIVE PACKAGES

JOLLY EATS

Incl. a Glass of Bubbly
€20 for all seven items

CHICKEN SATAY

Chargrilled chicken with lemongrass,
turmeric & galangal marinade

VEGETABLE SPRING ROLLS

Wood ear mushroom, cabbage, carrot,
glass vermicelli noodles ^{1a, 6, 11 (V)}

GREEN CURRY SAMOSAS

Snow pea, tender stem broccoli,
carrot, potato and bamboo shoot ^{1a (V)}

CHICKEN GYOZA

Ginger, scallion, sesame oil, chilli, water chestnut ^{1a, 6, 11}

TEMPURA PRAWN

Tiger prawn in a crispy batter ^{1a, 2, 3}

VIETNAMESE CHICKEN SALAD BITES

Wombok, coconut & lime dressing, crispy shallot

MATCHSTICK FRIES

THE FESTIVE FEAST

Incl. a Festive Cocktail
€25 for all nine items

CHICKEN SATAY

Chargrilled chicken with lemongrass,
turmeric & galangal marinade

VEGETABLE SPRING ROLLS

Wood ear mushroom, cabbage, carrot,
glass vermicelli noodles ^{1a, 6, 11 (V)}

GREEN CURRY SAMOSAS

Snow pea, tender stem broccoli,
carrot, potato and bamboo shoot ^{1a (V)}

CHICKEN GYOZA

Ginger, scallion, sesame oil, chilli, water chestnut ^{1a, 6, 11}

TEMPURA PRAWN

Tiger prawn in a crispy batter ^{1a, 2, 3}

VIETNAMESE CHICKEN SALAD BITES

Wombok, coconut & lime dressing, crispy shallot

PORK & PRAWN SIU MAI

Wheat wrappers, tiger prawn,
Wicklows pork belly, scallion ^{1a, 2, 6}

PRAWN & AVOCADO VIETNAMESE ROLLS

Rice paper rolls, pickled ginger,
bean sprouts, mixed baby leaf ^{2, 3}

MATCHSTICK FRIES

All packages served with peanut sauce ⁵, sweet chilli sauce & ketchup

All beef used on site is of Irish origin

Allergens (1a) Wheat, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Dairy,
(8) Nuts, (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs

FESTIVE PACKAGES

VEGAN CHRISTMAS NIBBLES

Incl. a Glass of Bubbly

€20 for seven items or €25 for all nine items

SATAY

Chargrilled aubergine, courgette, tofu & peppers with lemongrass, turmeric & galangal marinade

VEGETABLE SPRING ROLLS

Wood ear mushroom, cabbage, carrot, glass vermicelli noodles ^{1a, 6, 11}

GREEN CURRY SAMOSAS

Snow pea, tender stem broccoli, carrot, potato and bamboo shoot ^{1a}

MUSHROOM GYOZA

Leek, carrot, smoked garlic, sesame oil, scallion ^{1a, 6, 11}

COURGETTE TEMPURA

Courgette strips, crispy batter ^{1a, 2, 3}

VIETNAMESE CHICKEN SALAD BITES

Wombok, coconut & lime dressing, crispy shallot

STEAMED BUNS

Mushroom & Wom Bok filling ^{1a, 6}

AVOCADO & TOFU VIETNAMESE ROLLS

Rice paper rolls, pickled ginger, bean sprouts, mixed baby leaf ²

MATCHSTICK FRIES

GLUTEN FREE FESTIVE BITES

Incl. a Glass of Bubbly

€20 for seven items or €25 for all nine items

CHICKEN SATAY

Chargrilled chicken with lemongrass, turmeric & galangal marinade

VEGETABLE RICE PAPER ROLLS

Wood ear mushroom, cabbage, carrot, glass vermicelli noodles ^{6, 11}

GREEN CURRY SAMOSAS

Snow pea, tender stem broccoli, carrot, potato and bamboo shoot

CHICKEN GYOZA

Ginger, scallion, sesame oil, chilli, water chestnut ^{6, 11}

TIGER PRAWN

Coriander, chilli, lime & garlic marinated grilled prawns ²

BONELESS BBQ RIBS

Wombok, coconut & lime dressing, crispy shallot ⁶

VIETNAMESE CHICKEN SALAD BITES

Wombok, coconut & lime dressing, crispy shallot

PRAWN & AVOCADO VIETNAMESE ROLLS

Rice paper rolls, pickled ginger, bean sprouts, mixed baby leaf ²

MATCHSTICK FRIES

All packages served with peanut sauce ⁵, sweet chilli sauce & ketchup

All beef used on site is of Irish origin

Allergens (1a) Wheat, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs



OPIUM

CHRISTMAS PACKAGES 2019

メリークリスマス