

# FESTIVE SET MENU

## Shared Starters

#### **DUCK SPRING ROLL**

Kohlrabi, Carrot, Mange Tout, Hoisin Sauce. (1a Wheat, 6, 11)

#### CRAB VIETNAMESE ROLLS !!

Coriander, Avocado, Gari, Pickle Carrot, Lollo Rossa, Chili Lime & Peanut Dipping Sauce.(6,8)

#### PRAWN DYNAMITE

Sriracha Mayo, Chive, Gem Lettuce, Coleslaw. (1a Wheat, 2, 4, 6, 14)

#### SCALLOP AND PRAWN DUMPLING

Ginger, Garlic, Coriander, Sweet Chilli Oil. (1a Wheat, 2, 6, 11, 14)

#### CHICKEN WINGS !!

Spicy Tamarind Sauce, Crispy Garlic, Coriander. (6)

## Individual Mains

#### LAMB MASSAMAN

Grilled Lamb Chop, Baby Potatoes, Cashew Nuts, Onion, and Crispy Shallots. (4, 8 Cashew Nut)

#### SHAKING BEEF

Marinated Irish Beef Fillet, Red Onion, Courgette, Mange Tout, Butter, Seasonal Leaves, Chilli Lime & Black Pepper Dressing. (1a Wheat, 6, 7)

#### CHICKEN CASHEW NUT

Sweet Peppers, Onion, Button Mushrooms, Scallions, Roast Chilli & Garlic. (1a Wheat, 6, 8 Cashew Nuts, 14)

#### BEEF CHILLI

Wok Fired Irish Beef Fillet, Onion, Garlic, Fine Beans, Sweet Peppers, Thai Basil. (1a Wheat, 6,14)

#### CRISPY PORK BELLY

Garlic, Chilli, Ginger, Scallions, Asian Green, Beansprout. (1a Wheat, 6, 14)

Above Mains Include Jasmine Rice, Fried Rice or Brown Rice. Noodles, Coconut Rice & Asian Green Are Available as a Side For €2 Extra.

## Individual Mains

#### **DUCK PAD SIEW**

Roasted Duck, Rice Noodles, Seasoning Sauce, Sesame, Asian Greens, Broccoli (1a Wheat, 2, 3, 6,11, 14)

#### SINGAPORE NOODLE

Asian Greens, Carrot, Bean Sprouts, Scallion, House Paste, Egg Noodles.

Your Choice of Chicken, Prawn, Beef, Duck, BBQ Pork. (1a Wheat, 2, 3, 6, 14)

#### PAD THAI

Thai Institution! Rice Noodles, Asian Greens, Scallions, Bean Sprouts, Tamarind, Lime & Roast Peanuts. Your Choice of Chicken, Prawn, Beef, Duck, BBQ Pork. (2, 3, 4, 5 Peanuts, 6)

#### BAKED SEA-BASS

Asian Green, Thai Tomato Salsa, Sticky Rice. (4)

#### ROASTED HALF CHICKEN 🚺

Roasted Free Range Half Chicken, Papaya Salad, Baby Gem, Spicy Tamarind Sauce, Sticky Rice. (6)

### Dessert

#### DARK CHOCOLATE BROWNIE

Vanilla Ice Cream, Peanut Namelaka, Cashew Praline (3, 5 Peanuts, 7, 8 Cashew Nuts)

## YUZU TART WITH WHITE CHOCOLATE MATCHA CREAM

Yuzu Curd, White Chocolate and Matcha Chantilly Cream (1a Wheat, 3, 7)

OR

GLASS OF PROSECCO (12)



A 12.5% discretionary service charge is applicable to groups of 6+. 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 VEGETARIAN SET MENU

## Shared Starters

#### SPRING ROLL

Cabbage, Carrot, Wood Ear Mushroom, Glass Vermicelli, Sweet Chilli Sauce (1a Wheat, 6, 11)

#### TOFU VIETNAMESE ROLLS

Coriander, Avocado, Gari, Pickle Carrot, Lollo Rossa, Chili Lime& Peanut Dipping. (6, 8)

#### BANG BANG TOFU SKEWER

Fried Tofu, Gem Lettuce, Coleslaw, Sweet Chilli (1a Wheat, 2, 4, 6)

#### VEGETARIAN DUMPLING 🕖

Ginger, Garlic, Mushroom, White Cabbage, Coriander, Sweet Chilli Oil. (1a Wheat, 2, 6, 11)

#### SWEET CORN FRITTER

Coriander, Corn, Lime & Coriander Mayo, Coleslaw (1a Wheat, 6, 11)

## Individual Mains

#### MASSAMAN /

Tofu, Massaman Curry, Broccoli, Baby Potatoes, Cashew Nuts, Onion, Crispy Shallots. (8 Cashew Nut)

#### CASHEW NUT

Tofu, Sweet Peppers, Onion, Button Mushrooms, Scallions, Broccoli, Roast Chilli & Garlic. (1a Wheat, 6, 8 Cashew Nuts)

#### CHILLI AND BASIL

Tofu, Onion, Garlic, Fine Beans, Sweet Peppers, Broccoli, Thai Basil. (1a Wheat, 6)

#### GINGER |

Tofu, Garlic, Ginger, Scallions, Asian Green, Mushroom, Broccoli. (1a Wheat, 6)

Above Mains Include Jasmine Rice, Fried Rice or Brown Rice. Noodles, Coconut Rice & Asian Green Are Available as a Side For €2 Extra.

## Individual Mains

#### BLACK PEPPER

Tofu, Broccoli, Red Onion, Mange Tout, Butter, Seasonal Leaves, Chilli Lime & Black Pepper Dressing. (1a Wheat, 6, 7)

#### PAD SIEW PAK

Onion, Sweet Pepper, Broccoli, Baby Corn, Rice Noodles, Seasoning Sauce, Sesame, Asian Greens. (1a Wheat, 3, 6,11)

#### SINGAPORE NOODLE

Onion, Sweet Pepper, Broccoli, Baby Corn, Asian Greens, Carrot, Bean Sprouts, Scallion, House Paste, Egg Noodles. (1a Wheat, 3, 6)

#### PAD THAI PAK

Onion, Sweet Pepper, Broccoli, Baby Corn, Asian Greens, Scallions, Bean Sprouts, Tamarind, Lime & Roast Peanuts. (3, 5 Peanuts, 6)

#### FRIED RICE BASIL

Onion, Garlic, Broccoli, Baby Corn, Fine Beans, Sweet Peppers, Thai Basil. (1a Wheat, 3, 6)

#### TOM YUM PAK 🕖

Onion, Sweet Pepper, Broccoli, Baby Corn, Asian Green Galangal, Lemongrass, Mushrooms, Served with Rice Vermicelli (6)

## Dessert

#### DARK CHOCOLATE BROWNIE

Vanilla Ice Cream, Peanut Namelaka, Cashew Praline (3, 5 Peanuts, 7, 8 Cashew Nuts)

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