

Curries, Fried Rice or noodles

Vegetable & Tofu	€12.75
Chicken	€13.25
Beef	€13.95
Prawn	€13.50
Roast Duck	€14.50

STIR FRIES

32. Cashew Nuts [1,6,8,14] 🔍

Stir fry with cashew nuts, dry chilli, mixed vegetables, onion and garlic.

33. Chilli & Basil [1.6.14] (V)

Thailand's most popular dish. Stir fry with fresh chillies, basil, mixed peppers, carrot and garlic.

34. Oyster Sauce [1,6,14] (V)

Stir fry broccoli, onion, mushroom, peppers, carrot and garlic in oyster sauce.

35. Garlic & Pepper [1,6,14] (V)

Stir fry onion, carrot, broccoli and pepper in Thai style home-made garlic and ground pepper sauce.

36. Chilli & Thai Herb [1,6,14] 🔍 📢

Stir fry Chilli and Krachai, Lime leaf mixed with peppers, basil, garlic, and finely sliced bamboo shoot.

CURRIES

37. Green Curry [2,4,GF]

Thailand's famous green curry with aubergines flavoured with green chillies, lime leaves, string beans, mixed peppers, bamboo shoot and sweet basil in green curry paste with coconut milk.

38. Red Curry [2,4,GF]

Thai curry with aubergines, flavoured with red chillies, lime leaves, string beans, mixed peppers, bamboo shoot and sweet basil all in a succulent red curry paste with coconut milk.

39. Massaman Curry [2,4,8]

Rich in coconut milk and perfumed with cumin, cinnamon and star anise. Cooked with potato cubes, onion, cashew-nut and crispy shallot.

40. Paneang [2,4,GF]

Similar to red curry, but thickened with coconut milk and fragranced with finely sliced lime leaf.

FRIED RICE



\longrightarrow 41. Khao Pad Rod Fai [1,3,6,14] \bigcirc

Typical Thai street food, available at the train station. Fried rice with broccoli, onion, carrot and tomato in flavoured soy

42. Spicy Herb Fried Rice [1,3,6,14] V Fried Rice dish with chillies, herbs and finely chopped vegetables.

NOODLES

43. Pad Thai [3,4,5] **(**

Thailand's signature dish made with thin rice noodles, eggs, peanuts, tofu, beansprouts, carrot, and spring onion in a sweet and sour tamarind sauce.

44. Pad Kee Mao [1,3,6,5,14] 🕅

AKA Drunken noodles. Thin rice noodles, sweet basil, eggs, beansprouts, and crisped vegetable in a spicy soy sauce.

45. Pad Udon [1,3,6,14] 🔍

Thick, smooth, white Udon noodles mixed with a soy based sauce, and mixed vegetables.

46. Singapore Noodle [1,3,6,9,10,11,12,14]

Vermicelli noodles, eggs, peanuts, beansprouts, and spring onion dashed with curry powder.

SIDE DISHES

47. Jasmine Steamed Rice	€3.00
48. Egg Fried Rice [3, 6,14]	€4.00
49. Brown Rice	€3.50
50. Sticky Rice	€4.00
51. Egg Noodle Stir Fry [3, 6, 14]	€4.00
52. Rice Noodle Stir Fry [3, 6, 14]	€4.00
53. Vermicelli Stir Fry [3, 6, 14]	€4.00
54. Edamame	€5.00
55. Sweet Potato Fries	€5.00
56. Chips	€3.50
57. Side Mixed Veg Stir Fry or Asian Green	€5.00

Drinks

Coke / Diet Coke/ 7up/ Club Orange €2.50 Still Water / Sparkling Water €2.00

Jasmine Steamed Rice is served with Crispy Chicken, Duck, Fish, Stir-Fry and Curry. Change to Egg Fried Rice +€1 / Brown Rice +€1 / Sticky Rice +€1 / Chips +€1 / Egg Noodle +€2/ Rice Noodle +€2 / Vermicelli Noodle +€2



	€3.25
1. Veggie Spring Rolls [1,6,14] V Crispy spring rolls filled with vegetables, served with plum sauce.	€6.50
2. Duck Spring Roll [1,6,9,14] Crispy spring rolls filled with shredded duck, carrot, spring onion and celery, served with Hoisin Sauce.	€7.50
 Chicken Satay [5,GF] Marinated chicken in coconut milk and herbs, served with peanut sauce and cucumber salad. 	€7.50
4. Veggie Gyoza [1,3,6,11] ① Japanese style dumpling filled with mixed vegetables, served with vinegar soy sauce.	€7.00
5. Golden Bag [1,2,3,6,11,14] Crispy pastry filled with chicken, prawns and mixed vegetables. Served with sweet chilli sauce.	€7.50
6. Chicken Wings [1,6,14] Wings coated in sweet chilli tamarind sauce.	€7.50
7. Honey BBQ Pork Ribs [1,14] Succulent tender pork ribs in homemade BBQ sauce.	€7.95
8. Chicken Gyoza [1,3,6,11] Japanese style dumpling filled with chicken and mixed vegetables, served with vinegar soy sauce.	€7.50
9. Kanom Jeab [1,2,6,11,14] Dumpling filled with minced pork & prawn garnished with crispy garlic, Served with vinegar soy sauce.	€7.00
10. Salt and Pepper Squid [1,2] Crispy coated squid, sprinkled with white ground pepper & salt. Served with chilli sauce.	€7.75
11. Prawn Tempura [1,2,3,11,14] Juicy king prawns in golden crispy battered- breadcrumb. Served with sweet chilli sauce.	€8.50
12. Moo Ping [1,2,6,14,GF] Tenderised pork skewers.	€7.50
SOUP	
Chicken €7.50 Prawn€ 8.25 Seafood	€9.50

STARTERS

Chicken €7.50 Prawn€ 8.25 Seafood €9.50

13.Tom Yum [2,4,GF] Hot and sour Thai soup with mushrooms, tomatoes, lemongrass, galangal and lime leaves, all in a generous spicy broth garnished with fresh coriander.

14.Tom Kha [2,4,GF] ①
Thai coconut milk soup, mild, with mushrooms and combined flavours of lemongrass, galangal and lime leaves, garnished with fresh coriander.

CRISPY CHICKEN

15. Chanapa Crispy Chicken [2,3,6,11,14] €13.25
Crispy-shredded chicken stir fry with finely chopped green onion, sesame and chillies in sticky sweet spicy sauce.
16. Sweet & Sour Crispy Chicken [3,6,14] €12.95
Crispy-shredded chicken stir fry with cherry tomato,

pineapple, carrot, onion, mixed peppers in classic

17. Sweet Basil Crispy Chicken [3,6,14] €12.95 Crispy-shredded chicken stir fry with basil, onion, carrot, mixed pepper in sticky sweet chilli sauce.

DUCK

sweet & sour sauce.

18. Roast Duck with Tamarind Sauce [1,6,14]
Roast crispy skin with tender breast served with sweet, tangy tamarind sauce and mixed vegetables.
19. Duck with Plum Sauce [6,14]
Roast crispy skin with tender breast served with Thai style plum sauce and mixed vegetables.

20. Roast Duck with Honey Sauce [1,6,14] Roast crispy skin with tender breast served with honey sauce on top with cashew nuts, crispy shallots and mixed vegetables.

21. Crispy Duck Drunken Noodle[1,2,3,6,14] €15.50 Slices of crispy skin duck breast on top of spicy rice noodle with onion, basil, broccoli and carrot.

FISH

22. Seabass Pad Khing [1,2,4,6,14] €14.25 Crispy fried seabass stir fry with crushed garlic, ginger, scallion, peppers and onion in a flaming wok.

23. Sweet & Sour Crispy Seabass [3,4,6,14] Crispy fried seabass stir fry with cherry tomatoes, pineapple, carrot, onion, mixed peppers in a classic sweet, salty & sour sauce.

24. Chu Chi [2,3,4,6] €14.25 Crispy Fried seabass in a thick, spicy, rich red curry sauce.

25. Crilled Seabass [1,4,6,14] €14.25 Crilled seabass on a bed of Asian greens with chilli and garlic stir-fry.

SPECIAL DISHES

26. Som Tam [4,5,GF]

Most famous Thai Salad, green papaya salad, carrot and green beans mixed with crushed chilli, lime, tamarind, palm sugar and fish sauce.

€8.00

27. Slow Cooked Beef Massaman [2,4,8] Rich creamy mild coconut milk curry with onion, potato and cashew-nut. Garnished with crispy fried shallots.

28. Slow Cooked Lamb or Chicken Rendang [2,4,] **€13.95** Rich creamy Indonesian spicy curry, fragranced with lemongrass, galangal, lime leaf and potato.

29. Pad Ped Beef [2,4,6,8,14] €13.95
Beef, Chilli, Lime leaf mixed with green beans, basil, garlic, kaffir lime leaves and dash of coco nut milk.

30. Pad Kapao Seafood [1,2,4,6,14] €15.50 Mixed seafood with crushed chilli, garlic and fresh basil in a flaming wok.

31. Pineapple Fried Rice [1,3,6,8,14] €13.50 Chicken, prawn, mixed vegetables and cashew nut fried rice with a dash of curry powder. Typically served at the beach in Thailand.

KIDS

€14.50

€14.25

AII €8.25

€13.50

Chicken Satay with egg fried rice. [3,5,6,14]
Kid's Fried Rice with Chicken / Vegetables [3, 6, 14]
Kid's egg noodles stir fry with chicken / vegetables. [1,3, 6, 14]
Kid's rice noodles stir fry with chicken / vegetables. [3, 6, 14]
Kid's curry with chicken with boiled rice [2, 4]
Crispy chicken with chips [3, 14]

ALLERGEN GU Wheats Eggs Peanuts Milk Celery Sesame	11DE 1 3 5 7 9	Crustaceans Fish Soya Tree Nuts Mustard Sulphites	2 4 6 8 10	SPICY G Mild Medium Hot	UIDE L L L L L
Lupin (seed flour)	13	Molluscs	14		
			GF	Gluten Free	
			v	Vegan Opt	ion

If you have any special dietary requirements please inform our staff.