



DINNER MENU

2 COURSES SET MENU MY THAI THERAPY (EARLYBIRD)

Mon-Sun 5pm-7pm

- Starter
- Main Course
€20pp
- With Glass of House Wine
€25pp

DINE & SHARE MENU

- Signature Cocktail
 - Sharing Starters
 - Sharing Mains
 - Sharing Dessert
- For groups of 6 or more
€40pp

ALLERGENS

- | | | | |
|--|--|-----------------------------|---------|
| 1 Peanuts | 2 Tree Nuts | 3 Sesame | 4 Wheat |
| 5 Lupin (seed flour) | 6 Eggs | 7 Milk | 8 Soya |
| 9 Fish | 10 Celery | 11 Sulphites (preservative) | |
| 12 Mustard | 13 Crustaceans (crab, lobster, shrimp) | | |
| 14 Molluscs (oysters, mussels, scallops) | | | |

SPICE: Medium: Hot:

Please advise our staff whether you have intolerance or are allergic to a particular type of food.

All beef is 100% Irish

2 COURSES SET MENU MY THAI THERAPY (EARLY BIRD)

Mon-Sun 5pm-7pm

• Starter • Main Course

€20

• With Glass of House Wine

€25

VEGETABLE SPRING ROLLS

Vegetable spring rolls with a sweet chilli sauce

{1, 3, 4, 6, 7}

DUCK SPRING ROLLS

Duck spring rolls with a plum sauce

{1, 3, 4, 6, 7}

CHICKEN SATAY

Grilled chicken marinated in Thai red chili paste
& turmeric with peanut sauce

{1, 2}

- FOLLOWED BY -

All mains dishes below are served with your choice
of basmati rice, brown rice or noodles {4, 6, 8}

BEEF BASIL & GINGER

Stir Fried beef with basil and soya,
hint of garlic, and soy sauce, finished with fresh basil leaves

{1, 3, 4, 8, 11}

SIGNATURE LAMB CURRY

Thai lamb curry cooked with onion, tomato,
ginger and coriander seed paste,
finished with coconut milk

{1, 2, 8, 10, 11, 12}

TRADITIONAL GREEN CHICKEN CURRY

Traditional green chicken curry finished with coconut milk,
bamboo shoot, aubergine and onions

{8, 9, 13, 14}

PAD THAI

Fried noodle dish with chili paste, prawns, chicken,
nuts aubergine, spring onions and beansprouts

{1, 2, 4, 6, 8, 9, 13, 14}

DINE & SHARE MENU

€40 pp

Includes Cocktail

Sharing menu for 6 people or more

SIGNATURE COCKTAIL

TO START

Chef choice of hot bites and dim sum basket

MAINS

TRADITIONAL GREEN CHICKEN CURRY

Traditional chicken curry finished with coconut milk,
bamboo shoot, aubergine and onions

{8, 9, 10, 13}

BANGKOK FRIED RICE

Wok fried rice with chicken, cashew nuts, prawns, pineapple
and red chilli paste

{1, 3, 6, 4, 8, 13, 14}

BEEF RENDANG CURRY

Braised beef curry with roasted grated coconut, blended asian spices

{1, 12}

CRISPY ROAST DUCK

Roast breast of duck with an asian spiced honey and red wine glaze,
served with plum sauce and cashew fried rice

{1, 3, 8}

UDANG BEREMPAH

Stir fried tiger prawns with mild curry powder, curry leaf, ginger and garlic

{9, 12, 13, 14}

SIGNATURE LAMB CURRY

Thai lamb curry cooked with onion, tomato,
ginger and coriander seed paste,
Finished with coconut milk

{1, 2, 8, 10, 12}

HOKIAN NOODLE WITH CHICKEN

Pak choi, oyster sauce, rice wine, soya, garlic and fish sauce

{4, 6, 8, 9, 13, 14}

DESSERT

Chef's dessert of the day



ASIAN SHARING BITES

DAILY FROM 5PM TO 10PM

LIGHT BITES TO SHARE

€8 PER PERSON
(MINIMUM 2 PEOPLE)

Chef's selection of :

Chicken satay
Crispy duck spring rolls
Black pepper calamari
Tempura prawns
Mixed vegetable tempura
{1, 3, 4, 6, 8, 9, 10, 11, 12, 13, 14}

FEELING PECKISH ?

MIXED DIM SUM
STEAMED BASKET €17

Includes :

Prawn dumplings
Prawn and pork dim sum
Chicken and vegetable gyoza
Apple gyoza
Mixed seafood dumpling
Pork dumpling

Served with wasabi, ginger and soya
{1, 3, 4, 5, 6, 8, 9, 10, 11, 12, 13, 14}

**Groups of 10 or more:
Both of the above for 11 euro per person**

STARTERS

VEGETABLE SPRING ROLLS €6

Vegetable spring rolls with a sweet chilli sauce

{1, 3, 4, 6, 7}

DUCK SPRING ROLLS €7

Duck spring rolls with a plum sauce

{1, 3, 4, 6, 7}

SPICY CHICKEN SPRING ROLLS €7

Spicy shredded chicken with coriander, chilli and thinly sliced cabbage

Served with a sweet plum sauce

{1, 3, 4, 6, 7}

CHICKEN SATAY €8

Grilled chicken marinated in Thai red chili paste & turmeric with peanut sauce

{1, 2}

BLACK PEPPER CALAMARI € 8.5

Deep fried black pepper calamari with a side of sweet soya sauce

{4, 6, 8, 9, 13, 14}

THAI CHILLI MUSSELS €10

Thai chilli mussels in garlic

{3, 8, 9, 13, 14}

PRAWN DUMPLING €9

Steamed prawn dumpling wrapped in wonton pastry served with wasabi ginger and soya

{4, 6, 7, 8, 9, 13, 14}

SALADS

WARM TOFU SALAD €6.5

Warm tofu salad with beansprouts, cucumber, grated carrots and a peanut sauce

{1, 2, 8}

THAI WARM BEEF SALAD €9

Marinated striploin of beef, rice noodles, coriander, beansprouts, lemon drizzle

{3, 4, 6}

PRAWN SALAD €11

Warm tiger prawns with a ginger and black bean sauce, fresh rocket

{4, 6, 8, 9, 13, 14}

SOUPS & BROTHS

BEACON BROTH €8

Chicken, prawn, pak choi, beansprouts, ginger and garlic soup
{9, 13, 14}

TOM KA GAI €7

A delightful creamy chicken soup, with coconut milk & galangal
{8, 10, 11}

TOM YAAM

The traditional Thai light and spicy soup flavoured with fresh herbs, chillies and lime juice

Tom Yaam with chicken €8

{8, 10, 11}

Tom Yaam Hed with mushroom €7

{8, 10, 11}

Tom Yaam Goong with prawns €9

{8, 9, 10, 11, 13, 14}

CURRY

TRADITIONAL GREEN CHICKEN CURRY €18

Traditional green curry finished with coconut milk, bamboo shoot, aubergine and onions
{8, 9, 13, 14}

TRADITIONAL RED DUCK CURRY €23

Traditional red curry with bamboo shoots, red chillies, lemongrass, galangal, Thai basil and coconut milk
{8, 9, 13, 14}

BEEF MUSSAMAN €19

Spicy curry flavoured with bay leaf, cinnamon, peanuts and cardamom, finished with pineapple and potatoes
{1, 2, 9, 10, 11}

SIGNATURE LAMB CURRY €23

Thai lamb curry cooked with onion, tomato, ginger and coriander seed paste, finished with coconut milk
{1, 2, 8, 10, 11, 12}

BEEF RENDANG CURRY €23

Braised beef curry with roasted grated coconut, blended asian spices
{1, 12}

**All main courses include basmati rice
(Brown Rice, Noodles, Chips €1.50 Extra)**

HOUSE SPECIALITIES

CRISPY ROAST DUCK €21

Asian spiced honey, served with plum and lemon chilli sauce,
stir fry vegetables, served with cashew rice
{1, 3, 8}

STEAMED COD WITH GINGER €23

Cod with Chinese cabbage, thai marinated ginger, garlic
and shrimp sauce with a Thai broth
{4, 8, 9, 13, 14}

GRILLED SEABASS €23

With mixed peppers, topped with fried basil and garnished
with grilled shrimp and hot Thai chilli sauce
{4, 8, 9, 13, 14}

**All main courses include basmati rice
(Brown Rice, Noodles, Chips €1.50 Extra)**

STREET FOOD - GAYA GALAN

HOKIAN NOODLE WITH CHICKEN €18

Pak choi, oyster sauce, rice wine, soya, garlic and fish sauce
{4, 8, 9, 13, 14}

SINGAPORE NOODLES €19

Stir fried rice noodles with chicken, prawns and vegetables
{1, 2, 4, 6, 8, 9, 13, 14}

BANGKOK FRIED RICE €20

Wok fried rice with chicken, cashew nuts, prawns, pineapple
and red chilli paste
{1, 3, 6, 4, 8, 9, 13, 14}

INDONESIAN STREET BBQ GRILLED FISH €23

Coconut paste, galangal, lemongrass,
ginger and chilli. Served with Asam chilli sauce
and basmati rice
{4, 8, 9, 13, 14}

HOISIN CRISPY ROAST DUCK €20

Roast Duck, Chow mein noodles, spring onions
{1, 3, 4, 8}

STIR FRIES

BEEF BASIL & GINGER €19

Stir fried beef with basil and soya
Hint of garlic, and soy sauce, finished with fresh Basil leaves
{1, 3, 4, 8, 11}

UDANG BEREMPAH €23  

Stir fried tiger prawns with mild curry powder, curry leaf, ginger and garlic
{9, 12, 13, 14}

GINGER DUCK €20

Stir fried duck with sweet basil, soya and ginger
{1, 3, 4, 8, 11}

**All main courses include basmati rice
(Brown Rice, Noodles, Chips 1.50 Extra)**

NOODLES & RICE DISHES

NASI GORENG €19 

Stir fried rice with prawns, chicken, fried egg and satay sauce
{1, 2, 4, 6, 8, 9, 13, 14}

PAD THAI €19  

Fried noodle dish with chili paste, prawns, chicken, nuts aubergine, spring
onions and beansprouts
{1, 2, 4, 6, 8, 9, 13, 14}

VEGETABLE NASI GORENG €17 

Stir fried rice with vegetables, fried egg and satay sauce
{4, 6, 8}

VEGETABLE PAD THAI €18  

Fried noodle dish with chili paste, nuts, Chinese cabbage,
aubergine, spring onions and beansprouts
{1, 2, 4, 6, 8}