



DINE & SHARE MENU

- Signature Cocktail
- Sharing Starters
- Sharing Mains
- Sharing Dessert

For groups of 6 or more

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



DINE & SHARE MENU

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, 4, 8, 9, 13, 14}

BEEF RENDANG CURRY

Braised beef curry with roasted grated coconut, blended asian spices
{1, 2, 8, 10, 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
{3, 4, 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}

PAD THAI

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

DESSERT

Chef's dessert of the day