

## DINE & SHARE MENU

€35 per person

For 6 people or more

{1, 3, 4, 6, 8, 9, 10, 11, 12, 13, 14}

### TO START

Chef's choice of Asian bites and dim sum basket

### MAINS

#### YUM NUEA

Thai Beef Salad

Flash stir fried fillet steak strips and vegetables, garlic, oyster and soy sauce, served on rice noodles

{4, 8, 10, 11, 14}

#### GAENG GHIAO WAN GAI

Thai Green Chicken or Vegetable Curry

Traditional green curry finished with coconut milk, bamboo shoot, aubergine and onions, served with basmati or brown rice

{8, 9, 13, 14}

#### PANANG NUEA LOOK KAE

Panang Lamb Curry

Thai lamb curry with onion, peanuts, green beans and bamboo shoots, finished with coconut milk, served with basmati or brown rice

{1, 8, 10, 11, 13}

#### PAD THAI

Thai Fried Noodles

Fried noodle dish with tamarind, lime juice, fish sauce, chilli paste, tiger prawns, chicken, spring onions and beansprouts topped with roasted peanuts

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

#### KHAO PAD

Thai Fried Rice

Traditional stir fried rice with peppers, green beans and bean sprouts, with chilli, soy sauce and lime juice

#### NEUR PAD NUM MUN HOY

Thai Stir Fried Beef

Irish fillet steak strips, soy sauce, oyster sauce and vegetables

{1, 2, 4, 8, 10, 12}

#### GAJ PAD MED MA MUANG

Thai Chicken with Cashew Nuts

Stir fried chicken, rice wine, golden mountain sauce, chillies, and cashew nuts

{2, 4, 6, 8, 9, 11, 13, 14}

### DESSERTS

Chef's selection of sharing desserts