



DINNER MENU

Thai cuisine is essentially a marriage of centuries-old Eastern and Western influences harmoniously combined into something unique. Thai cooking reflected the characteristics of a waterborne lifestyle. Aquatic animals, plants and herbs were major ingredients.

Traditional Thai cooking methods were stewing and baking, or grilling. Chinese influences saw the introduction of frying, stir frying and deep-frying. A proper Thai meal should consist of a soup, a curry dish with condiments, a fish with accompanying dip and vegetables.

Here at MyThai you'll find the harmony of tastes and textures within individual dishes and the entire meal.

ALLERGENS

- | | | | |
|----------------|-------------|--------------|------------|
| 1 Peanuts | 2 Tree Nuts | 3 Sesame | 4 Wheat |
| 5 Lupin | 6 Eggs | 7 Milk | 8 Soya |
| 9 Fish | 10 Celery | 11 Sulphites | 12 Mustard |
| 13 Crustaceans | 14 Molluscs | | |

We cannot guarantee completely allergen free meals. This is due to possible traces of allergens in the working environment and supplied ingredients.

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

SPICE

Medium: Hot:

All beef is 100% Irish

2 COURSE SET MENU EARLY BIRD

SERVED FROM 5PM TO 7PM MONDAY TO SUNDAY

Starter & Main Course

€20

with Glass of House Wine or Prosecco

€25

VEGETABLE SPRING ROLLS

Vegetable spring rolls served with sweet chilli sauce

{1, 3, 4, 6, 7, 11}

DUCK SPRING ROLLS

Duck spring rolls served with plum sauce

{1, 3, 4, 6, 7, 11}

CHICKEN SATAY

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

{1, 2, 3, 4, 8, 11}

- FOLLOWED BY -

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}

YUM TUM

Thai Papaya Salad

Shredded papaya, crunchy leaves, green beans, tomatoes, garlic, chillies,
fish sauce, soy sauce and lime juice

{1, 4, 8, 9, 11}

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}

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}

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 V

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 V

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

STARTERS

VEGETABLE SPRING ROLLS €6

Vegetable spring rolls served with sweet chilli sauce
{1, 3, 4, 6, 7, 11}

DUCK SPRING ROLLS €8

Duck spring rolls served with plum sauce
{1, 3, 4, 6, 7, 11}

CHICKEN SATAY €8

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

THOD MUN PLA €8

Thai Fish Cakes
Irish fish, Thai spices served with chilli dip
{3, 4, 6, 8, 9, 11, 13, 14}

SAI GROG €8

Thai Spicy Sausage
Irish pork, Thai spices, stir fried cabbage
{4, 8, 9}

SALADS

YUM NUEA €16

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}

YUM TUM €16

Thai Papaya Salad
Shredded papaya, crunchy leaves, green beans, tomatoes, garlic, chillies,
fish sauce, soy sauce and lime juice
{1, 4, 8, 9, 11}

YUM MA MAUNG €14

Green Mango Salad
Shredded mango, shallots, scallion, red pepper and carrot with peanuts
on a bed of mixed salad with soy sauce and lime
with Minced Pork €16
{1, 4, 6, 8, 9, 13, 14}

YAM TALAY €19

Thai Seafood Salad
Tiger prawns, crab meat, squid and mussel meat tossed in lettuce, tomato,
cucumber and lime dressing
{9, 13, 14}

SOUPS & BROTHS

TOM KHA €6  

Coconut Soup

TOM KHA GAI €7 

Chicken Coconut Soup

TOM KHA GOONG €9 

Prawn Coconut Soup

{13}

TOM YUM €6  

Spicy Thai Broth

{9}

TOM YUM GAI €7 

Spicy Thai Broth with Chicken

{9}

TOM YUM GOONG €9 

Spicy Thai Broth with Tiger Prawns

{9, 13}

Traditional Thai soups and broths based on the trio of galangal, lemongrass and kaffir lime leaves.

Tom Yum contains fish sauce.

CURRIES

GAENG GHIAO WAN GAI €17  

Thai Green Chicken or Vegetable Curry

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

{8, 9, 13, 14}

GAENG GARI PED €21  

Thai Yellow Duck Curry

Traditional yellow curry with bamboo shoots, red chillies, lemongrass, galangal, potatoes, Thai basil and coconut milk

{8, 9, 13, 14}

PANANG NUEA LOOK KAE €21 

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}

GAENG PHED NUEA €19 

Thai Red Beef Curry

Thai red chillies, lemongrass, galangal, coconut milk, peppers and onions

{8, 9, 11}

All Curries are served with Basmati Rice

Brown Rice, Noodles, Chips €1.50 Extra

NOODLES, STIR FRIES & RICE DISHES

NASI GORENG €19

Stir fried rice with prawns, chicken topped with a fried egg, chicken satay skewer and homemade peanut sauce
{1, 4, 6, 8, 9, 13, 14}

PAD THAI €19

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}

VEGETABLE NASI GORENG €17 **V**

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

VEGETABLE PAD THAI €16 **V**

Fried noodle dish with tamarind, lime juice, chilli paste, aubergines, chinese cabbage, spring onions and beansprouts topped with roasted peanuts
{1, 4, 6, 8}

KHAO PAD €11 **V**

Thai Fried Rice

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

with Chicken €13

with Tiger Prawns €16

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

GAI PAD MED MA MUANG €17

Thai Chicken with Cashew Nuts

Stir fried chicken, rice wine, golden mountain sauce, chillies, and cashew nuts served with basmati rice
{2, 4, 6, 8, 9, 11, 13, 14}

NEUR PAD NUM MUN HOY €17

Thai Stir Fried Beef

Irish fillet steak strips, soy sauce, oyster sauce and vegetables served with basmati rice
{1, 2, 4, 8, 10, 12}



DESSERTS

€7

THAI MANGO & COCONUT PUDDING

Served with fresh fruit

{6}

DENSE DARK CHOCOLATE & THAI CHILLI BROWNIE

Served with coconut ice cream

{4, 6, 7}

FRESH FRUIT PLATTER

Freshly cut fruits served with fruit coulis

THAI COCONUT ICE CREAM

Served in a coconut shell

{7}

TEAS & COFFEES

COFFEE €3.20

A longer, milder espresso for those who love a black

CAFÉ LATTE €3.90

Steamed milk topped with foam and an espresso drizzled onto the top

CAPPUCCINO €3.90

Steamed & foamed milk, espresso topped with chocolate shavings

ESPRESSO €2.80

Rich, dark coffee topped with a thin layer of crème golden foam

ESPRESSO MACCHIATO €2.90

Espresso topped with a light and foamy layer of steamed milk

HOT CHOCOLATE €3.90

POT OF TEA €3.00

HERBAL TEA €3.50