

New Year Sundown

3 Courses Set Menu
Including glass of Prosecco
€49

Starters

Crispy Vegetable Spring Roll

Cabbage, carrot & Thai Herbs wrapped in crispy pastry served with sweet chilli sauce.

Grilled Chicken Skewer

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

Asian Duck Spring Roll

Roast duck, cabbage, carrot & leek wrapped in crispy pastry served with plum sauce.

Hot & Sour Soup

Traditional Thai light & spicy soup with fresh herbs, galangal, chillies and lime juice with chicken or prawns. 🔥

Pulled Pork Croquettes

Pulled pork bonded with cheddar cheese croquettes served with honey & mustard dipping sauce

Mains

Asian Marinated 10oz Steak

10oz prime Angus steak, marinated with ginger and chilli served on a bed of stir-fried vegetables, spicy potatoes and a Japanese whiskey sauce. (Supplement €5)

Baked Salmon

Roasted darne of salmon with creamy mash potato, seasonal vegetables, asparagus and citrus cream sauce.

Lemongrass Chicken

With Asian green, sticky rice with mango salsa and plum sauce.

Thai Green Curry with Chicken or Beef

Green chillies & peppers mixed with coconut milk, bamboo shoots, aubergine & onions. 🔥🔥

Chicken Chow Mein

Crispy turmeric chicken breast on a bed of egg noodles with Asian vegetables, red chilli, soya and oyster sauce.

Nasi Goreng

Egg fried rice with stir fried prawns & sliced chicken fillet served with chicken satay skewer and topped with a fried egg. 🔥

Vegetarian Stir-Fry

Stir-Fried Asian style vegetables in a soy oyster sauce with tofu.

Desserts

Strawberry Sundae

Strawberry ice-cream, fresh strawberries, strawberry syrup and topped with whip cream.

Death by Chocolate

With Chocolate Ganache served with vanilla ice cream & whipped cream.

Warm Fruit Crumble

In house baked mango and apple crumble served with vanilla ice cream.