



THAI NEW YEAR MENU 2016

COCKTAILS

Samun Praï €10.50

A herbal daiquiri with Havana Club 3 year old, lime juice, fresh coriander, sugar and celery bitters. Garnished with a Chartreuse mist

Farang €10.50

Hennessy V/S, mixed berries, Crème de Fraise, lemon blueberry shrub, a hint of dark chocolate bitters and egg whites. Garnished with black pepper and Himalayan salt

STARTERS

Som Tam* [SL][SF][GF]** €12.95

Spicy green papaya salad with cashew nuts, string beans, cherry tomatoes, garlic, birds eye chilli, carrots, fish sauce, lime juice, palm sugar.

Seafood Salad*[SL][SF]** €13.95

Monkfish, prawns and squid with cherry tomatoes, shallots and spring onion with fresh chilli lime dressing

MAIN COURSE

Gaeng Lieng [PF][SL][SF][GF]** €16.95

Healthy light curry (no coconut milk) with tiger prawns, baby corn, butternut squash, pumpkin, courgettes, galangal roots and sweet basil

Grilled Monkfish fillet** €24.95

With Chu Chi sauce (thick red curry sauce) and green vegetables

DESSERT

Khao Niew Mamung[GF] €7.95

Fresh mango with steamed sticky rice and coconut milk