

Valentine's Day

3-Course Set Menu €54.95pp

STARTERS

Grilled Prawns & Grapefruit Mieng Kam [GF]

Chargrilled tiger prawns with grapefruit, toasted coconut, peanuts, ginger & chilli in palm sugar dressing

Spicy Tofu Popcorn [V]

Fresh tofu with carrots, spring onions, and coriander, popcorn style with a chilli caramel sauce

Spicy Thai Herb Glazed Fried Chicken

Tender fried chicken coated in a sweet-spicy Thai-herb glaze

Crispy Pork Belly with Asian Cucumber Salad

Golden crispy pork belly with hoisin glaze & refreshing cucumber salad

Grilled Prawns Chu Chee [GF]

Chargrilled prawns with garlic & pepper, served with Chu Chee red curry coconut sauce

MAIN COURSE

Classic Tiger King Prawns Pad Thai [GF]

Rice noodles with tiger prawns, tofu & tamarind sauce

Red Curry Duck with Grapes & Pineapple

Tender roast duck in rich Thai red curry with tropical fruits

Massaman Beef Short Ribs Curry [GF]

Slow-braised beef short ribs with potatoes, peanuts & warm spices, served with roti

Spicy Prawns and Squid with Basil

Fiery Thai-style noodles with beef, basil, green peppercorns, baby corn, long beans, red chilli, and kaffir lime leaves

Tamarind Prawn with Green Peppercorns

Traditional Thai sweet and sour prawns with a peppery fragrance, served with Jasmine rice

Stir-Fried Eggplant with Basil & Soy Bean Paste [VG]

Thai-style stir-fry with eggplant, fresh basil, chilli, garlic, and soybean paste

Chargrilled Pork with Thai Sweet Chilli Relish

Overnight-marinated pork neck, charcoal-grilled, served with jaew dipping sauce and Thai Sweet Chilli Relish

Tiger Cry Beef

8oz Sirloin Steak, flame-grilled, with jaew dipping sauce and Saba fries (*Supplement €6*)

DESSERT OF THE DAY