



CHRISTMAS MENU

STARTERS

Kolae Chicken Skewers * [GF]

Southern Thai grilled chicken skewers grilled in a turmeric, dry chilli, galangal, lemongrass and coconut milk marinade. Served with pickled radish. [2,4]

Spicy Tofu Popcorn ** [V]

Popcorn style tofu with carrots, spring onions and coriander in a chilli caramel sauce. [1,3,11]

Tod Mun Pla **

Thailand's iconic fish cakes, handcrafted with fragrant red curry paste and kaffir lime leaves, served over green curry sauce and coconut cream. [1,2,4]

Killtymon farm Crispy Pork Belly with Asian Cucumber Salad **

Crispy pork belly and hoi-sin sauce with a spicy cucumber salad. [1,2,6,11,14]

Isaan Spice Squid *

Fried squid tossed in an Isaan-style larb seasoning with a coriander, garlic, white pepper and chilli jam. [1,2,14]

LUNCH CHRISTMAS SET MENU

2 COURSES FOR 49.95€ PP

3 COURSES FOR 54.95€ PP

MAIN COURSE

Phad Kee Mao Noodles *** [GF]

Rice noodles with tender beef fillet, basil, green peppercorns, baby corn, long beans, red chilli and kaffir lime leaves. [6]

Tiger King Prawns Phad Thai [GF]

Stir-fried rice noodles with tiger prawns, sweet pickled radish, bean sprouts, and spring onions, tossed in tamarind Pad Thai sauce, finished with crushed peanuts. [2,3,4,5]

Crispy Chilli Chicken **

With cashew nuts, sugar snap peas, spring onions and carrots. [1a,3,6,8,14]

Silver Hill Sang Som Ginger Duck Stir-Fry *

Wok-seared duck with fresh ginger, bamboo shoots, onions, spring onions, and mixed peppers, flambéed with Sang Som rum for a subtle caramel aroma. [1a,2,4,6,12,14]

Comeragh Mountain Lamb Ra-Weang Curry * [GF]

Southern Thai lamb curry, slow-cooked in coconut milk with turmeric, lemongrass, aromatic herbs and Thai aubergines. [2,4]

Stir Fried Aubergine *** [VG]

Thai style stir-fried with aubergine, fresh basil, chilli, garlic and soybean paste. [1,6]

Massaman 28-Day-Aged Angus Beef Short Ribs Curry * [GF]

Slow-braised beef short ribs in a rich Massaman curry with potatoes, onions and peanuts. Served with roti, a soft, flaky flatbread. [2,4,5] [Roti:1]

Steamed Fillets of Seabream * [GF]

With ginger, soy sauce, Xiao Shing wine and Chinese leaves. [4,6,11,12]

Crying Tiger 8oz 28 Days Aged Angus Sirloin Steak ** [GF]

Flame-grilled 8oz sirloin steak served with jaew dipping sauce and Saba fries. [4] [Saba Fries:1]

(Supplement €6)

SPIKE KEY: *Mild | ** Medium | *** Spicy | **** Very Spicy | ***** Very, Very Spicy
DIETARY KEY: [V] Vegetarian | [VG] Vegan | [GF] Gluten-friendly | [PF] Paleo-friendly

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

100% Irish grass-fed Hereford & Angus beef. All dishes are dairy-free, except desserts. Please advise your server of any dietary requirements or allergies. Nuts are used in our kitchen and cross-contamination may occur.

SERVICE: A discretionary 12.5% service charge applies to parties of 5+ and is shared in full among our restaurant team.



CHRISTMAS LUNCH MENU 2026