

AFTER EIGHT MENU

COMBO STARTER FOR TWO

Choose four from the following

CHICKEN GYOZA

Marinated chicken grilled in a pastry shell with Japanese Chicho sauce

VEGETABLE SPRING ROLLS

A classic Lemongrass starter, handmade and served with sweet chilli sauce

DIM SIM

Minced pork and shrimp parcels steamed in a bamboo basket with Japanese soy sauce

PRAWN AND SALMON CAKE

Served with sweet chilli sauce

CHICKEN SATE

Skewers of marinated chicken served with peanut sauce

ASIAN GLAZED CHICKEN WINGS

Sweet and savoury marinated wings in honey, garlic and five spice glaze

BARBEQUED BABY BACK RIBS

Slow roast pork ribs with Lemongrass barbeque sauce and mango mustard dip

CRISPY BEEF

Marinated strips of beef fried crispy with sriracha sauce

MAIN COURSES

STIR FRIED BEEF

Stir fried sirloin of beef with chilli and garlic sauce

LEMON CHICKEN

Breaded chicken breast served with a zesty lemon sauce

THAI GREEN OR RED CHICKEN CURRY

Hot curry with beautiful flavours of Thai holy basil and infused with lemongrass

STIR FRIED BEEF BLACK BEAN

Stir-fried sirloin of beef with black bean and soy sauce

BAKED FILLET OF SALMON

Salmon in a sesame seed crust served with tomato sauce

SINGAPORE NOODLES (V)

Egg noodles wok fried with prawn, chicken, roasted pork and Asian vegetables

NASI GORENG (V)

Indonesian inspired rice dish with prawn, chicken a fried egg and grilled chicken sate

PAD THAI CHICKEN

The classic noodle dish from Thailand, with crushed roast peanuts, shallots and tamarind

MARINATED ROAST PORK IN HOI SIN SAUCE

Stir fried slices of five spice marinated loin of pork with Asian vegetables and hoi sin sauce

LEMONGRASS DUCK WITH NOODLES

Slow roast marinated duck served with a Peking sauce and egg noodles

TURKEY BREAST AND CASHEW NUT

Stir fried turkey breast with cashew nut and medium spicy tomato sauce

**CHOOSE ONE MINERAL, WINE OR BEER OF YOUR CHOICE EACH
€50.00 FOR TWO PEOPLE**