

## STARTERS

### CHICKEN GYOZA

Marinated chicken grilled in a pastry shell with Japanese Chicho sauce

### THAI PRAWN & SALMON CAKE

Served with a sweet chilli sauce

### CHICKEN SATE

Skewers of marinated chicken and served with peanut sauce

### LAMB MARTABAK

A light pastry parcel filled with curry flavoured minced lamb with galangal sauce

### VEGETABLE SPRING ROLL

Handmade spring rolls served with peanut and tamarind sauce

### BBQ BABY BACK RIBS

Pork ribs marinated and slow roasted with bbq sauce and mango mustard dip

### HOT AND SOUR TOMATO SOUP

Piquant soup with Asian flavours

## MAIN COURSES

### STIR FRIED TURKEY BREAST

Turkey breast with cashew nuts and medium spicy tomato sauce

### MARINATED ROAST PORK

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

### NASI GORENG

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

### BAKED FILLET OF SALMON

Salmon in a sesame seed crust served with tomato sauce

### LEMON CHICKEN

Breaded chicken with a tangy lemon sauce

### STIR FRIED BEEF

Stir fried sirloin of beef with chilli and garlic sauce

### SINGAPORE NOODLES

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

### THAI GREEN CHICKEN CURRY

Hot curry with beautiful flavours of Thai holy basil infused with Lemongrass

### STIR FRIED CHICKEN

Stir fried chicken breast with ginger and spring onion

## DESSERTS

### ASSORTED ICE CREAM

A selection of locally produced rich ice cream

### CHOCOLATE CAKE

Delicious chocolate sponge with chocolate fondant and served with a scoop of ice cream

### PROFITEROLES WITH CHOCOLATE SAUCE

Light pastry filled with cream and drizzled with chocolate sauce

### STRAWBERRY GLORY

Fresh strawberries, strawberry jelly topped with strawberry and vanilla ice cream and cream

**TWO COURSES €25.00 ~ THREE COURSES €31.00**