



Pattaya Set Menu For Two People

€28.65 Per Person

Starter

SATAY

Skewered chicken breast, deep fried and served with a rich peanut sauce.

SEE KRONG MOO DANQ

Spare ribs marinated in Thai spices, herbs and a red wine sauce.

PO PJA MOO

Deep fried spicy chicken and pork wrapped with wontong pastry in red curry paste, sweet basil, lime leaves, Thai spice served with sweet chilli sauce.

SONG SJENG

Deep fried Thai spring rolls, filled with chicken, vegetables and bean sprout and served with Thai plum sauce.

FOON FOONQ

Golden fried wonton bags filled with a mixture of chicken, crab sticks and Thai herbs, served with a Thai chilli sauce.

Main Course

QANQ KEW WAN QAJ

Chicken breast in a spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots, green peppers and basil leaves (One of Thailand's famous curries).

PED PREAW WAN

Stir fried duck breast slices in sweet and sour sauce with pineapple, spring onion, onion, peppers and various vegetables. (This dish is unique to Thailand)

PAD QRA PROW NEAR

Sliced beef, stir fried with garlic, spring onion, onion, pepper and hot basil.

QAJ PAD MED MA-MUANQ

Tender beef, slices, stir fried with ginger, black mushrooms, peppers, onions and spring onions.

Fried Rice or Steamed Rice

Dessert

Chocolate Sundae
or Coconut Ice-cream
or Apple Tart with cream
Tea or Coffee



Bangkok Set Meal for Two People

€28.65 Per Person

Starter

SASAY

Skewered chicken breast, deep fried and served with a rich peanut sauce

PO PIA MOO

Deep fried spicy Thai spring rolls, filled with pork, vegetable and bean sprout and served with Thai plum sauce.

NANG AY

Black Tiger prawns wrapped in spring roll pastry and deep fried until golden and served with chilli sauce.

SONG SJENG

Deep fried spicy chicken and pork wrapped with wonton pastry in red curry paste, sweet basil, lime leaves, Thai spice served with sweet chilli sauce.

Main Course

NUER SEY ROD

Sliced beef, four flavor sauce, with ginger, spring onion, peppers, chillies, onion

GANG KUA SUP-PA-ROD GONG

Tiger prawns and pineapple cooked in a spicy red creamed curry, made from a blend of red chillies, spices and herbs and thickened with coconut milk.

PAO PRAW WAN GAI

Stir fried chicken breast slices in a sweet and sour sauce with pineapple, spring

GAJ PAO MED-MA-MUAN

Chicken breast, sliced and stir fried with cashew nuts, sliced onions, peppers, spring onions and vegetables.

Fried Rice or Steamed Rice

Dessert

Chocolate Sundae
or Coconut Ice-cream
or Apple Tart with cream
Tea or Coffee



Phuket Set Dinner For Three People

€28.65 Per Person

Starter

SAY

Skewered chicken breast, deep fried and served with a rich peanut sauce

SEE KRONG MEE DAN

Spare ribs marinated in Thai spices, herbs and a red wine sauce.

PO PIA MEE

Deep fried spicy Thai spring rolls, filled with pork, vegetable and bean sprout and served with Thai plum sauce.

SONG SENG

Deep fried spicy chicken and pork wrapped with wonton pastry in red curry paste, sweet basil, lime leaves, Thai spice served with sweet chilli sauce.

TOONG TONG

Golden fried wonton bags filled with a mixture of chicken, crab sticks and Thai herbs, served with a Thai chilli sauce.

Main Course

GANG KEU WAN GAI

Chicken breast in a spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots, green peppers and basil leaves (One of Thailand's famous curries).

RED PRAW WAN

Stir fried duck breast slices in sweet and sour sauce with pineapple, spring onion, onion, peppers and various vegetables. (This dish is unique to Thailand)

RED GRA PRAW NEUR

Sliced beef, stir fried with garlic, spring onion, onion, pepper and hoi basil.

GAI PAD MEE MA-MUANG

Chicken breast, sliced and stir fried with cashew nuts, sliced onions, peppers, spring onions and vegetables.

Fried Rice or Steamed Rice

Dessert

Chocolate Sundae
or Coconut Ice-cream
or Apple Tart with cream
Tea or Coffee



Chiangmai Set Meal for Three People

Starter

SATAY

Skewered chicken breast, deep fried and served with a rich peanut sauce

PO PIA JOD

Deep fried spicy Thai spring rolls, filled with chicken, vegetable and bean sprout and served with Thai plum sauce.

PO PIA MOO

Deep fried spicy Thai spring rolls, filled with pork, vegetable and bean sprout and served with Thai plum sauce.

SONG SIENG

Deep fried spicy chicken and pork wrapped with wonton pastry in red curry paste, sweet basil, lime leaves, Thai spice served with sweet chilli sauce.

GOON JONG

Golden fried wonton bags filled with a mixture of chicken, crab sticks and Thai herbs, served with a Thai chilli sauce.

Main Course

PED SAR M ROO

Roasted boneless duck Thai style, sliced and served with tamarind sauce on a bed of crisp noodles

GANG DAN GONG

Tiger prawns cooked in a spicy red curry made from a blend of red chillies, herbs and spices, combined with coconut milk, bamboo shoots, green peppers and basil leaves.
(A very popular curry from Thailand).

PAD PRAW WAN GAJ

Stir fried chicken breast slices in sweet and sour sauce with pineapple, spring onions, peppers and various vegetables.
(One of Thailand's most famous sweet and sour dishes).

PAD KANG NEUR

Tender beef, sliced, stir fried with ginger, black mushrooms, peppers, onions and spring onions.



Please note: If you require separate bills please let us know when ordering.
All our dishes are prepared fresh, this may cause a slight delay

APPETISERS		EURO
1.	PO PIA TOD <i>Deep fried Thai spring rolls, filled with chicken, vegetable and bean sprout and served with Thai plum sauce.</i>	5.20
2.	PO PJA TOD (Vegetarian) <i>Deep fried Thai spring rolls, filled with vegetable and bean sprout and served with Thai plum sauce.</i>	5.20
3.	TOONG TONG <i>Golden fried wonton bags filled with a mixture of chicken, crab sticks and Thai herbs Served with Thai chillies sauce.</i>	5.30
4.	NANG AY <i>Black Tiger prawns wrapped in spring roll pastry and deep fried until golden. served with sweet chillies sauce.</i>	5.70
5.	SEE KRONG MOO DANG <i>Spare ribs marinated in Thai spices, herbs and a red wine sauce</i>	5.60
6.	SATAY <i>Skewered chicken breast, deep fried and served with a rich peanut sauce.</i>	5.60
7.	PO PIA MOO <i>Deep fried pork, spicy Thai spring rolls .filled with pork, vegetable and bean sprout and served with Thai plum sauce.</i>	5.20
8.	SONG SIENG <i>Deep fried spicy chicken and pork wrapped with wontong pastry with red curry paste, sweet basil, lime leaves. Thai spice served with sweet chillies sauce.</i>	5.30
9.	NANGPAYALUB <i>Mussels steamed in white wine topped by spicy lemon dressing, peppers, garlic and chillies.</i>	5.20
COMBINATION APPETISERS (from one person upwards)		
10.	RUAMCHOI THAI GARDEN <i>Satay, Po Pia Moo, Nang Ay, See Krong Moo Dang served with sweet chillies sauce.</i>	per person 5.85
11.	RUAMCHOI THAI GARDEN <i>Song Sieng, Toong Tong, Po Pia Tod, See Krong Moo Dang with sweet chillies sauce.</i>	

* We do not use monosodium glutamate in our dishes. *
Rice not included in main course prices

Service charge of 10% on parties of six persons or more



	SOUPS	EURO
12.	TOMYAMGAI <i>Chicken breast slices in spicy and sour clear soup, flavoured with lemon grass, lime juice, lime leaves, coriander and galanga. (Thailand's traditional spicy soup dish.)</i>	5.50
13.	TOM YAM GOONG <i>Tiger prawns in spicy and sour clear soup, flavoured with lemon grass, lime juice, lime leaves, coriander and galanga.</i>	6.00
14.	TOM YAM PAK <i>Fresh vegetable selection in spicy and sour clear soup, flavoured with lemon grass, lime juice, lime leaves, coriander and galanga.</i>	5.20
15.	TOM KA GAI <i>Chicken breast slices, in mild spicy soup, flavoured with coconut milk, coriander and lime juice. (One of Thailand's famous soup dishes)</i>	6.00
16.	TOM KA GOONG <i>Tiger prawns in mild spicy soup, flavoured with coconut milk, coriander and lime juice. (One of Thailand's famous soup dishes)</i>	6.00
17.	TOM YAM TA LAY (Serves two) <i>Tiger prawns, fish and crab sticks in spicy and sour soup with a combination of lemon grass, galanga, chillies and coriander. (This is a traditional Thai fisherman's spicy soup, a combination of all his catches)</i>	11.35
18.	KAO TOM GAI <i>Chicken breast slices in clear soup with rice, garlic oil, coriander and spring onions. (One of Thailand's favourite savoury light dishes)</i>	5.50
19.	KAO TOM GOONG <i>Tiger prawns in clear soup with rice, garlic oil, coriander and spring onions.</i>	5.50
	SALAD DISHES	
20.	LAAB GAI <i>A salad of breast of chicken, mushrooms, coriander, chilli, ground roasted rice, blended together with lime juice, sweet basil leaves and Thai spices, served on a bed of crisp lettuce leaves.(A popular dish originating in North Eastern Thailand).</i>	7.00
21.	NAMTOK NEUR <i>A salad of sliced beef mixed with chilli, onions, tomatoes, cucumber, spring onion and tossed with tangy lime juice dressing.</i>	7.00

Please specify if you like your dish mild *, Medium, ** or Hot ***
Rice not included in main course price



CURRIED DISHES		EURO
22.	GANG KEW WAN GAI <i>Chicken breast cooked in a spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots, green peppers and basil leaves (One of Thailand's famous curries).</i>	12.95
23.	GANG KEW WAN GOONG <i>Tiger prawns cooked in a spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots, green peppers and basil leaves</i>	14.95
24.	GANG KEW WAN NEUR <i>Sliced tender beef cooked in a spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots, green peppers and basil leaves</i>	12.95
25.	GANG PA-NANG GAI <i>Sliced chicken cooked until tender in a spicy thick Pa-Nang sauce with coconut milk, garnished with lime leaves and sweet basil. (A delicately curried dish).</i>	12.95
26.	GANG PA-NANG NEUR <i>Sliced beef cooked until tender in a spicy thick Pa-Nang sauce with coconut milk, garnished with lime leaves and sweet basil. (A delicately curried dish).</i>	12.95
27.	GANG PA-NANG GOONG <i>Tiger prawns cooked until tender in a spicy Pa-Nang sauce with coconut milk, garnished with lime leaves and sweet basil. (A delicately curried dish.)</i>	14.95
28.	GANG DANG NEUR <i>Sliced Beef cooked in a spicy red curry made from a blend of red chillies, herbs and spices, combined with coconut milk, bamboo shoots, green peppers and basil leaves.</i>	12.95
29.	GANG DANG GAI <i>Sliced chicken cooked in a spicy red curry made from a blend of red chillies, herbs and spices, combined with coconut milk, bamboo shoots, green peppers and basil leaves.</i>	12.95
30.	GANG DANG GOONG <i>Tiger prawns cooked in a spicy red curry made from a blend of red chillies, herbs and spices, combined with coconut milk, bamboo shoots, green peppers and basil leaves. (A very popular curry from Thailand).</i>	14.95
31.	GANG KUA SUP-PA-ROD GOONG <i>Tiger Prawns and pineapple cooked in a spicy red creamed curry, made from a blend of red chillies, spices and herbs and thickened with coconut milk.</i>	14.95
32.	GOONGCHIAN <i>Deep fried tiger prawns with ginger, red wine sauce, coriander, onion, black fungus mushrooms, spring onion, peppers, black beans.</i>	16.95
33.	GAI FAI DANG <i>Sliced chicken breast flambéed with brandy, in a spicy thick pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.</i>	16.95

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STIR FRY DISHES		EURO
34.	PAD PREAW WAN GAI <i>Stir fried chicken breast slices in sweet and sour sauce with pineapple, spring onions, peppers and various vegetables. (One of Thailand's most famous sweet and sour dishes).</i>	12.95
35.	PAD PREAW WAN GOONG <i>Tiger prawns in sweet and sour sauce with pineapple, spring onions, peppers and various vegetables</i>	14.95
36.	PAD KHING GAI <i>Chicken breast, sliced, stir fried with ginger, black mushrooms, peppers, onions and spring onions. (A savoury combination).</i>	12.95
37.	PAD KHING NEUR <i>Tender beef, sliced, stir fried with ginger, black mushrooms, peppers, onions and spring onions</i>	12.95
38.	PAD KHING PED <i>Succulent duck, sliced, stir fried with ginger, black mushrooms, peppers, onions and spring onions</i>	16.95
39.	PAD GRA PROW GOONG <i>Tiger prawns, stir fried with garlic, spring onion, onion, pepper and hot basil. (A typical Thai stir-fry dish)</i>	14.95
40.	PAD GRA PROW GAI <i>Tender chicken, stir fried with garlic , spring onion, onion, pepper and hot basil.</i>	12.95
41.	PAD GRA PROW NEUR <i>Sliced beef, stir fried with garlic, spring onion, onion, pepper and hot basil.</i>	12.95
42.	GAI LAO DANG <i>Sliced chicken breast marinated in Thai spices, herbs and red wine sauce and flambéed with brandy.</i>	17.95
43.	GOONG LAO DANG <i>Tiger prawns marinated in Thai spices, herbs and a red wine sauce, flambéed with brandy.</i>	17.95
44.	GAI PAD MED MA-MUANG <i>Chicken breast, sliced and stir fried with cashew nuts, sliced onions, peppers, spring onions and vegetables.</i>	12.95
45.	GAI GRA TIEM PRIK TAI <i>Stir fried chicken with freshly crushed garlic, onion, peppers and black pepper. (This is one for all garlic lovers)</i>	12.95
46.	NEUR GRA TIEM PRIK TAI <i>Stir fried beef with freshly crushed garlic, onion, spring onion, peppers and black pepper.</i>	12.95

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STIR FRY DISHES (Continued)

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| 47. | NEUR GRA TIEM PRIK TAI
<i>Stir fried beef with freshly crushed garlic, onion, spring onion, peppers and black pepper.</i> | 12.95 |
| 48. | GAI SATAY(Main course)
<i>Skewered marinated chicken breast, deep fried and served with a rich peanut sauce.</i> | 12.95 |
| 49. | PAD NAM MAN HOI GAI
<i>Sliced chicken breast stir fried with onion, spring onion, peppers, vegetables and oyster sauce.</i> | 12.95 |
| 50. | PAD NAM MAN HOI NEUR
<i>Sliced beef stir fried with vegetables, peppers, onion, spring onion and oyster sauce.</i> | 12.95 |
| 51. | PED SEY ROD
<i>Boneless duck, four flavour sauce, with ginger, spring onion, peppers, chillies, onion, and black mushrooms.</i> | 16.95 |
| 52. | GOONG SEY ROD
<i>Tiger prawns, four flavour sauce, with ginger, spring onion, peppers, chillies, onion, and black mushrooms.</i> | 16.95 |
| 53. | PLA SEY ROD
<i>Selected fish, four flavour sauce, with ginger, spring onion, peppers, chillies, onion, and black mushrooms.</i> | 16.95 |
| 54. | NEUR SEY ROD
<i>Sliced beef, four flavour sauce, with ginger, spring onion, peppers, chillies, onion, and black mushrooms.</i> | 16.95 |
| 55. | GAI SEYROD
<i>Sliced chicken, four flavour sauce, with ginger, spring onion, peppers, chillies, onion, and black mushrooms.</i> | 12.95 |

SIZZLING DISHES

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| 56. | GOONG CHAN RON
<i>Tiger prawns cooked with brandy sauce, mushrooms, spring onion, peppers, onions and served on a sizzling hot platter.</i> | 16.95 |
| 57. | NEUR CHANRON
<i>Sliced beef cooked with brandy sauce, mushrooms, spring onion, peppers, onions and served on a sizzling hot platter.</i> | 12.95 |
| 58. | PED CHANRON
<i>Duck cooked with brandy sauce, mushrooms, spring onion, peppers, onions and served on a sizzling hot platter.</i> | 16.95 |
| 59. | GAI CHANRON
<i>Chicken cooked with brandy sauce, mushrooms, spring onion, peppers, onions and served on a sizzling hot platter.</i> | 12.95 |

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SEAFOOD DISHES		EURO
60.	CHOO CHE PLA <i>Fish seasoned with red curry paste, lemon grass, lime leaves and coconut milk and finally topped with red chillies.</i>	16.95
61.	CHOO CHE GOONG <i>Tiger prawns seasoned with red curry paste, lemon grass, lime leaves and coconut milk and finally topped with red chillies.</i>	16.95
62.	GOONG TEUN FAI <i>Tiger prawns flambeed in brandy with a thick Pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.</i>	17.95
63.	HOI MANG POO GA-TIEM PRIK TAI <i>Stir fried mussels with freshly crushed garlic, onion, peppers and black pepper. (This is one for all garlic lovers)</i>	16.95
64.	GOONG GA TIEM PRIK TAI <i>Stir fried tiger prawns with freshly crushed garlic, peppers, onion and black pepper. (Another favourite for garlic lovers)</i>	14.95
65.	PLA SARM ROD <i>Fillet of fish deep fried until golden brown, topped with a combination of three flavoured sauces of Thailand, garlic and chillies.</i>	16.95
66.	GOONG SARM ROD <i>Tiger prawns of deep fried until golden brown, topped with a combination of three flavoured sauces of Thailand, garlic and chillies.</i>	16.85
67.	PAD PET TA-LAY <i>Seafood combination cooked with a spicy red curry and fresh herbs, fresh chillies, a sprinkle of finely chopped lime leaves and sweet basil.</i>	16.95
68.	TOM YAM TA-LA Y (Main course) <i>Seafood combination in spicy and sour soup with a combination of lemon grass, galanga, chillies and coriander. (This is a traditional Thai fisherman's spicy soup, a combination of all his catches).</i>	16.95
69.	HOI MANG POO PAD NAM PRIK PAU <i>Stir fried mussels with Thai curry paste, fresh chillies, shredded onion, peppers and spring onions.</i>	16.95
70.	PAD TA-LAY PRIK ORN <i>Seafood combination stir fry with garlic, spring onion, peppers, fresh chillies and onion.</i>	16.95
71.	NANGPAYALUB <i>Mussels steamed in white wine topped by spicy lemon dressing, peppers, garlic and chillies.</i>	16.95
72.	GOONG PAD KHING <i>Tiger prawns, stir fried with fresh ginger, chillies, black mushrooms, peppers, onions and spring onions.</i>	14.95

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SEAFOOD DISHES (Continued)		EURO
73.	GOONG PAD NAM MAN HOI <i>Tiger Prawns stir fried with fresh vegetables, peppers, onion, spring onions and oyster sauce.</i>	14.95
74.	PLAMANAU <i>Deep fried fish topped with spicy lemon dressing, peppers, garlic, coriander, Thai herbs, and chillies</i>	16.95
75.	GOONGMANAU <i>Deep fried tiger prawns topped with spicy lemon dressing, peppers, garlic, coriander. Thai herbs, and chillies</i>	16.95
76.	PLACHIAN <i>Deep fried fish with ginger, red wine sauce, coriander, onion, black fungus mushrooms, tamarin ginger, spring onion, peppers, black bean.</i>	16.95
 DUCK DISHES		
77.	PED YARNG FAI DANG <i>Boneless duck flambéed with brandy, in a spicy thick pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil</i>	17.95
78.	CHOO CHEE PED <i>Slices of boneless duck, cooked with red curry paste, lemon grass, lime leaves, garlic, galanga and topped with coconut milk.</i>	16.95
79.	PED MA_KAM <i>Roasted boneless duck Thai style, sliced and served with tamarind sauce on a bed of crispy noodles.</i>	16.95
80.	PED SARM ROD <i>Boneless duck deep fried until golden brown, topped with a combination of three Flavoured sauces of Thailand, garlic and chillies on a bed of crispy noodles.</i>	16.95
81.	PED OB NAM PEUNG <i>Roasted boneless duck Thai style, sliced and served on a bed of pineapple and Thai sauce and garnished with marinated ginger.</i>	16.95
82.	GANG KVA SUPPA-ROD PED <i>Duck and pineapple cooked in a spicy red creamed curry made from a blend of red chillies, spices and herbs and thickened with coconut milk.</i>	14.75
83.	PED PRE AW WAN <i>Stir fried duck breast slices in sweet and sour sauce with pineapple, spring onion, onion, peppers and various vegetables. (This dish is unique to Thailand)</i>	16.95
84.	PED PAD PRIK SOD <i>Stir fried boneless duck with garlic, fresh chillies, shredded onion, peppers and spring onions.</i>	16.95
85.	PED LA ODANG <i>Sliced boneless duck breast, marinated in Thai spices, herbs and a red wine sauce and flambéed in brandy.</i>	17.95

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VEGETARIAN DISHES		EURO
86.	GANG PA NANG PAK <i>Mixed vegetables cooked in a spicy thick red curry sauce with coconut milk, garnished with lime leaves and sweet basil. (A delicately turned dish)</i>	12.00
87.	GANG KEW WAN PAK <i>Mixed vegetables cooked in a spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots, green peppers and basil leaves.</i>	12.00
88.	GANG DANG PAK <i>Mixed vegetables cooked in a spicy red curry made from a blend of red chillies, herbs and spices, combined with coconut milk, bamboo shoots, green peppers and basil leaves.</i>	12.00
89.	PAD THAI <i>Rice noodles stir fried with vegetables, ground peanut, egg, spring onions, salted turnip and bean sprouts. (The most famous of all Thai noodle dishes).</i>	12.00
90.	PAD NAM MAN HOI PAK <i>Stir fried vegetable selection with oyster sauce.</i>	12.00
91.	PAD PREAW WAN PAK <i>Stir fried vegetable selection with sweet and sour sauce.</i>	12.00
92.	LAO DANG PAK <i>Vegetable selection marinated in Thai spices, herbs and a red wine sauce and flambéed in brandy.</i>	12.50

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NOODLE DISHES		EURO
93. PAD THAI GAI	<i>Rice noodles stir fried with chicken, ground peanut, egg, spring onions, salted turnip, and beansprouts. (This is the most famous of all Thai noodle dishes)</i>	13.95
94. PAD THAI GOONG	<i>Rice noodles stir fried with prawns, ground peanut, egg, spring onions, salted turnip, and beansprouts.</i>	14.95
95. PAD THAI NEUR	<i>Rice noodles stir fried with beef, ground peanut, egg, spring onions, salted turnip, and beansprouts.</i>	12.95
96. PAD SE-EW NEUR	<i>Fried Thai rice noodles with beef and broccoli in soya bean sauce.</i>	12.95
97. PADSE-EW GAI	<i>Fried Thai rice noodles with chicken and broccoli in soya bean sauce.</i>	12.95
98. PAD SE-EW GOONG	<i>Fried Thai rice noodles with prawns and broccoli in soya bean sauce.</i>	14.95
 RICE		
99. KAO PAD KAI	<i>Fried rice with egg and onion</i>	2.10
100. KAO SUAY	<i>Steamed aromatic Thai jasmine rice</i>	1.75
101. KAO PAD RUAM MIT	<i>Special fried rice Thai style, with chicken, prawns, beef and onions.</i>	13.35
102. SEN MEE	<i>Fried noodles with egg.</i>	2.45

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DESSERT MENU

101.	Tarta Fantastica <i>Chocolate, toffee and vanilla ice cream on a crisp chocolate base decorated with toffee chocolate balls and chocolate sauce.</i>	€4.25
102.	Chocolate Si Banana Sundae <i>Delicious banana & chocolate ice cream topped with crisp chocolate & chopped nuts.</i>	€3.75
103.	Coconut Ice Cream <i>Creamy coconut ice cream in a half fruit shell.</i>	€3.75
104.	Pineapple Sorbet <i>Tangy pineapple sorbet contained in a real fruit wedge.</i>	€4.25
105.	Selection of Rich Dairy Ice Cream	€4.25
106.	Bailey's Cream Charlotte <i>A gateau consisting of chocolate sponge with a combination of Bailey's Cream Liqueur and cream mousse, garnished with Italian Amarett biscuits & lightly dusted.</i>	€4.60
107.	Deluxe Trio of Chocolate <i>An oval dessert with a light chocolate sponge base layered with white chocolate, milk chocolate and dark chocolate mousse topped with a dark chocolate mousse rosette and decorated with a marbled chocolate plaque and cigarette.</i>	€4.60
108.	Chocolate Orange and Kumquat <i>A dark chocolate orange truffle with chocolate sponge, decorated with chocolate, kumquat and cocoa powder.</i>	€4.60
109.	Chocolate & Caramel Pyramid <i>Chocolate biscuit with a bitter chocolate mousse including a caramel and chocolate gamache decorated with chocolate powder</i>	€4.25
110.	Crumble Fromage & Caramel <i>Crumble biscuit and fromage blanc mousse with caramel topping.</i>	€4.50
111.	Cluai Tod <i>Deep fried banana topped with honey & sesame seeds</i>	€4.80
112.	Cluai Tod <i>Deep fried banana topped with honey & sesame seeds flambé with sambuca</i>	€5.90
113.	French Apple Tart A La Mode <i>Hot Apple Tart with Ice Cream and Cream</i>	€4.60
114.	Apple Pie <i>Apple Pie (Warm or Cold) with Cream</i>	€3.75