



*We do not use monosodium glutamate in our dishes. As all of our dishes are freshly prepared and individually cooked, this may cause some slight delay*

### **APPETISERS**

**Euro**

**1. PO PIA TOD**

**5.65**

Deep fried Thai spring rolls, filled with chicken, vegetable and beansprout and served with Thai plum sauce.

**2. PO PIA TOD (Vegetarian)**

**5.65**

Deep fried Thai spring rolls filled with vegetable and beansprout and served with Thai plum sauce.

**3. TOONG TONG**

**5.65**

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

**4. NANG AY**

**6.60**

Black Tiger prawns wrapped in filo pastry and deep fried until golden. Served with sweet chilli sauce.

**5. SEE KRONG MOO DANG**

**6.20**

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

**6. SATAY**

**6.20**

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

**7. THOD MAN GOONG**

**6.00**

Deep fried minced pork and prawn patty (cake) with herbs and seasoning served with cucumber sauce.

**8. SONG SIENG**

**5.65**

Deep fried spicy chicken and pork wrapped with wonton pastry with red curry paste, sweet basil, lime leaves.

**9. NANG PA YA LUB**

**5.65**

Mussels steamed in white wine topped by spicy lemon dressing, peppers, garlic and chillies.

### **COMBINATION APPETISERS**

**10. RUAMCHOI THAI GARDEN per person**

**6.60**

Satay, Po Pia Gai, Nang Ay, Toong Tong, See Krong Moo Dang served with sweet chilli sauce

A 10% cover charge will apply to all groups of 6 or more persons. Cover charge still applies in cases of separate billing.

**All Beef used on this premises is supplied by Heaney Meats, Galway and is of Irish origin.**

Separate Bills can only be provided for groups of 4 or less and must be requested before ordering Meal.

*Please Specify if you like your dish – Mild \*, Medium \*\*, or Hot\*\*\**

*Rice not included in main course prices*



## **SOUPS**

**Euro**

### **TOM YAM**

A spicy and sour clear soup, flavoured with lemon grass, lime-juice, lime leaves, coriander and galanga. (Thailand's traditional spicy soup dish)

#### **Options Available**

<b>12. Chicken</b>	<i>Tom Yam Gai</i>	<b>5.75</b>
<b>13. Prawns</b>	<i>Tom Yam Goong</i>	<b>6.50</b>
<b>14. Vegetable</b>	<i>Tom Yam Pak</i>	<b>5.75</b>

### **TOM KA**

A mild spicy and sour soup, flavoured with coconut milk, coriander and lime juice.

#### **Options Available**

<b>15. Chicken</b>	<i>Tom Ka Gai</i>	<b>5.95</b>
<b>16. Prawns</b>	<i>Tom Ka Goong</i>	<b>6.50</b>

### **17. TOM YAM TA LAY (Serves two) 11.40**

Tiger prawns, fish and crabsticks in spicy and sour soup with a combination of lemon grass, galanga, chillies and coriander. (This is a Thai fisherman's traditional spicy soup, a combination of all his catches)

### **18. KAO TOM GAI 5.75**

Chicken breast slices in clear soup with rice, garlic oil, coriander and spring onion. ( One of Thailand's favourite savoury light dishes)

### **19. KAO TOM GOONG 6.20**

*Tiger prawns in clear soup with rice, garlic oil, coriander and spring onions.*

## **SALADS**

### **20. LAAB GAI 7.65**

A salad of breast of chicken, coriander, chilli, ground roasted rice, blended together with lime juice, mint leaves and Thai spices, served on a bed of crisp lettuce leaves.( A popular dish originating in North Eastern Thailand).

### **21. NAM TOK NEUR 7.65**

A salad of sliced beef mixed with chillies, mint leaves, onions, tomatoes, cucumber, spring onion and tossed with tangy lime juice dressing.

*Please Specify if you like your dish – Mild \*, Medium \*\*, or Hot\*\*\**

*Rice not included in main course prices*



## **CURRY DISHES**

**Euro**

### **GANG KEW WAN**

#### **Green Curry**

A spicy green curry made from a blend of green chillies, herbs and spices, combined with coconut milk, chillies, bamboo shoots and green peppers and basil leaves. (Probably Thailand's most famous curry.)

**Options Available:**

<b>22.</b> Green Chicken Curry	Gang Kew Wan Gai	<b>13.30</b>
<b>23.</b> Green Beef Curry	Gang Kew Wan Neur	<b>13.30</b>
<b>24.</b> Green Prawn Curry	Gang Kew Wan Goong	<b>15.25</b>
<b>25.</b> Green Vegetable Curry	Gang Kew Wan Pak	<b>12.65</b>

### **GANG PA-NANG**

#### **Pa-Nang Curry**

A spicy thick Pa-Nang Curry sauce cooked with coconut milk, lime leaves and sweet basil. (A delicately curried dish).

**Options Available:**

<b>26.</b> Pa-Nang Chicken Curry	Gang Pa-Nang Gai	<b>13.30</b>
<b>27.</b> Pa-Nang Beef Curry	Gang Pa-Nang Neur	<b>13.30</b>
<b>28.</b> Pa-Nang Prawn Curry	Gang Pa-Nang Goong	<b>15.25</b>
<b>29.</b> Pa-Nang Vegetable Curry	Gang Pa-Nang Pak	<b>12.65</b>

### **GANG DANG**

#### **Red Curry**

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. (Another very popular curry from Thailand)

**Options Available:**

<b>30.</b> Red Chicken Curry	Gang Dang Gai	<b>13.30</b>
<b>31.</b> Red Beef Curry	Gang Dang Neur	<b>13.30</b>
<b>32.</b> Red Prawn Curry	Gang Dang Goong	<b>15.25</b>
<b>33.</b> Red Vegetable Curry	Gang Dang Pak	<b>12.65</b>

### **CHOO CHE**

#### **Red Curry Dressing**

Seasoned with a combination of red curry paste, lemon grass, lime leaves and coconut milk and finally topped with red chillies.

**Options Available:**

<b>34.</b> Fish Red Curry Dressing	Choo Che Pla	<b>19.10</b>
<b>35.</b> Prawns Red Curry Dressing	Choo Che Goong	<b>17.15</b>
<b>36.</b> Duck Red Curry Dressing	Choo Che Ped	<b>17.15</b>

### **37. GANG KUA SUP-PA-ROD GOONG**

**15.25**

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

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*Rice not included in main course prices*



## **FLAMBÉ DISHES**

**Euro**

### **FAI DANG**

#### **Flambé with Pa-nang Curry**

Flambéed with brandy, in a spicy thick pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.

#### **Options Available**

<b>39.</b> Chicken Pa-Nang Flambé	Gai Fai Dang	<b>17.15</b>
<b>40.</b> Prawns Pa-Nang Flambé	Goong Fai Dang	<b>18.15</b>
<b>41.</b> Duck Pa-Nang Flambé	Ped Yarnng Fai Dang	<b>18.15</b>

### **LAO DANG**

#### **Flambé Red Wine Sauce**

Prepared and marinated in Thai spices, herbs and red wine sauce and flambéed with brandy.

#### **Options Available**

<b>42.</b> Chicken with Red wine Sauce Flambé	Gai Lao Dang	<b>17.15</b>
<b>43.</b> Prawns with Red wine Sauce Flambé	Goong Lao Dang	<b>18.15</b>
<b>44.</b> Duck with Red wine Sauce Flambé	Ped Lao Dang	<b>18.15</b>
<b>45.</b> Vegetable with Red wine Sauce Flambé	Lao Dang Pak	<b>13.90</b>
<b>46.</b> Tofu with Red Wine Sauce Flambé	Lao Dang Pak	<b>14.85</b>

## **STIR FRY DISHES**

### **PAD PREAW WAN**

#### **Sweet & Sour Stir Fry**

Stir-fry in sweet and sour sauce with pineapple, spring onions, peppers and various vegetables.

#### **Options Available**

<b>49.</b> Chicken Sweet & Sour	Pad Prew Wan Gai	<b>13.30</b>
<b>50.</b> Prawns Sweet & Sour	Pad Prew Wan Goong	<b>15.25</b>
<b>51.</b> Duck Sweet & Sour	Pad Prew Wan Ped	<b>17.15</b>
<b>52.</b> Vegetable Sweet & Sour	Pad Prew Wan Pak	<b>12.65</b>
<b>53.</b> Pork Sweet & Sour	Pad Prew Wan Moo	<b>14.20</b>

### **PAD KHING**

#### **Ginger Stir Fry**

A stir-fry prepared with ginger, black mushrooms, peppers, onions and spring onions.

#### **Options Available**

<b>54.</b> Chicken Ginger Stir Fry	Pad Khing Gai	<b>13.30</b>
<b>55.</b> Beef Ginger Stir Fry	Pad Khing Neur	<b>13.30</b>
<b>56.</b> Prawns Ginger Stir Fry	Pad Khing Goong	<b>16.30</b>
<b>57.</b> Duck Ginger Stir Fry	Pad Khing Ped	<b>17.15</b>
<b>58.</b> Pork Ginger Stir Fry	Pad Khing Moo	<b>14.20</b>

### **PAD GRA PROW**

#### **Stir Fry with Hot Basil.**

Stir-fried with hot basil, garlic, spring onion, onion and pepper. (A typical Thai stir-fry dish)

#### **Options Available**

<b>59.</b> Chicken Stir Fry with Hot Basil.	Pad Gra Prow Gai	<b>13.30</b>
<b>60.</b> Beef Stir Fry with Hot Basil	Pad Gra Prow Neur	<b>13.30</b>
<b>61.</b> Prawn Stir Fry with Hot Basil.	Pad Gra Prow Goong	<b>16.20</b>
<b>62.</b> Pork Stir Fry with Hot Basil	Pad Gra Prow Moo	<b>14.20</b>
<b>63.</b> Squid Stir Fry with Hot Basil	Pad Gra Prow Muek	<b>16.20</b>

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Rice not included in main course prices



**GRA TIEM PRIK TAI**

**Garlic Stir Fry**

**Euro**

A stir fry with freshly crushed garlic, onion, peppers and black pepper. (This is one for all garlic lovers)

**Options Available**

<b>64.</b> Chicken with Garlic Stir Fry	Gai Gra Tiem Prik Tai	<b>13.30</b>
<b>65.</b> Beef with Garlic Stir Fry	Neur Gra Tiem Prik Tai	<b>13.30</b>
<b>66.</b> Prawns with Garlic Stir Fry	Goong Gra Tiem Prik Tai	<b>16.30</b>
<b>67.</b> Mussels with Garlic Stir Fry	Hoi Mang Poo Gra-Tiem Prik Tai	<b>17.15</b>
<b>68.</b> Squid with Garlic Stir Fry	Pla Muek Gra Tiem Prik Tai	<b>16.20</b>

**PAD NAM MAN HOI**

**Stir Fry with Oyster Sauce**

Prepared and marinated in Thai spices, herbs and red wine sauce and flambéed with brandy.

**Options Available**

<b>69.</b> Chicken with Oyster Sauce Stir Fry	Pad Nam Man Hoi Gai	<b>13.30</b>
<b>70.</b> Beef with Oyster Sauce Stir Fry	Pad Nam Man Hoi Neur	<b>13.30</b>
<b>71.</b> Prawns with Oyster Sauce Stir Fry	Pad Nam Man Hoi Goong	<b>17.15</b>
<b>72.</b> Vegetable with Oyster Sauce Stir Fry	Pad Nam Man Hoi Pak	<b>12.65</b>

**73. GAI PAD MED MA-MUANG**

**13.30**

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

**74. GAI SATAY (Main Course)**

**13.30**

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

**SIZZLING DISHES**

**Euro**

**CHANRON**

**Sizzling Platter**

Cooked with brandy sauce, mushrooms, spring onion, peppers, onions and served on a sizzling hot platter.

**Options Available**

<b>76.</b> Sizzling Chicken Platter	Gai Chanron	<b>13.30</b>
<b>77.</b> Sizzling Beef Platter	Neur Chanron	<b>13.30</b>
<b>78.</b> Sizzling Prawns Platter	Goong Chanron	<b>17.15</b>
<b>79.</b> Sizzling Duck Platter	Ped Chanron	<b>17.15</b>

**SEAFOOD DISHES**

**CHOO CHE**

**Red Curry Dressing**

Seasoned with a combination of red curry paste, lemon grass, lime leaves and coconut milk and finally topped with red chillies.

**Options Available:**

<b>34.</b> Fish Red Curry Dressing	Choo Che Pla	<b>19.10</b>
<b>35.</b> Prawns Red Curry Dressing	Choo Che Goong	<b>17.15</b>

**40. GOONG FAI DANG**

**18.15**

Tiger prawns flambéed in brandy with a thick Pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.

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Rice not included in main course prices



**56. GOONG PAD KHING** *Ginger Stir Fry* **16.30**  
Tiger Prawns stir-fry prepared with ginger, black mushrooms, peppers, onions and spring onions.

**68. PLA MUEK GRA TIEM PRIK TAI** **16.20**  
Deep fried Squid with garlic and black pepper. (This is one for garlic lovers)

**MANAU** *With Spicy Lemon Dressing*  
Steamed topped with spicy lemon dressing, peppers, garlic, coriander, Thai herbs, and chillies.

**Options Available**

<b>82.</b> Sea Bass With Spicy Lemon Dressing	Pla Manau	<b>19.10</b>
<b>83.</b> Prawn With Spicy Lemon Dressing	Goong Manau	<b>18.15</b>
<b>84.</b> Squid With Spicy Lemon Dressing	Pla-Muek-Manau	<b>16.20</b>

**SARM ROD** *Seafood Three Flavour Sauce*  
Deep fried and topped with a combination of three flavoured sauces of Thailand, garlic and chillies.

**Options Available**

<b>85.</b> Sea Bass with Three Flavour Sauce	Pla Sarm Rod	<b>19.10</b>
<b>86.</b> Prawn with Three Flavour Sauce	Goong Sarm Rod	<b>17.15</b>

**87. PAD PET TA-LAY** **17.15**  
Seafood combination cooked with a spicy red curry and fresh herbs, fresh chillies, a sprinkle of finely chopped lime leaves and sweet basil.

**88. PLA NUENG BUAY** **19.10**  
Steamed Seabass fillet in Thai style plum sauce with ginger and spring onions and celery.

**89. TOM YAM TA-LAY (Main course)** **17.15**  
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).

**90. PAD TA-LAY PRIK ORN** **17.15**  
Seafood combination stir fry with garlic, spring onion, peppers, fresh chillies and onion.

**DUCK DISHES** **Euro**

**36. CHOO CHEE PED** **17.15**  
Slices of boneless duck, cooked with red curry paste, lemon grass, lime leaves, garlic, galanga and topped with coconut milk.

**51. PED PREAW WAN** **17.15**  
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)

**41. PED YARNG FAI DANG** **18.15**  
Boneless duck flambéed with brandy, in a spicy thick pa-nang curry sauce, with coconut milk and garnished with lime leaves and sweet basil.

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<b>44. PED LAO DANG</b>		<b>18.15</b>
Sliced boneless duck breast, marinated in Thai spices, herbs and a red wine sauce and flambéed in brandy.		
<b>91. PED MA-KAM</b>		<b>17.15</b>
Roasted boneless duck breast Thai style, sliced and served with tamarind sauce on a bed of crispy noodles.		
<b>92. PED SARM ROD</b>		<b>17.15</b>
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.		
<b>93. PED OB NAM PEUNG</b>		<b>17.15</b>
Roasted boneless duck Thai style, sliced and served on a bed of pineapple and Thai sauce and garnished with marinated ginger.		
<b>94. GANG KUA SUP-PA-ROD PED</b>		<b>15.25</b>
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.		
<b>95. PED PAD PRIK SOD</b>		<b>17.15</b>
Stir fried boneless duck with garlic, fresh chillies, shredded onion, peppers and spring onions.		
<b>VEGETARIAN DISHES</b>		<b>Euro</b>
<b>25. GANG KEW WAN PAK</b>	<b>Vegetable Green Curry</b>	<b>12.65</b>
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 and green peppers and basil leaves.		
<b>29. GANG PA-NANG PAK</b>	<b>Vegetable Pa-Nang Curry</b>	<b>12.65</b>
Mixed Vegetables Cooked in a spicy thick Pa-Nang Curry sauce cooked with coconut milk, lime leaves and sweet basil. (A delicately curried dish)		
<b>33. GANG DANG PAK</b>	<b>Vegetable Red Curry</b>	<b>12.65</b>
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.		
<b>45. LAO DANG PAK</b>	<b>Vegetable Flambé Red Wine Sauce</b>	<b>12.95</b>
Vegetable Selection Prepared and marinated and cooked in Thai spices, herbs and red wine sauce and flambéed with brandy.		
<b>46. TOFU DANG PAK</b>	<b>Tofu Flambé Red Wine Sauce</b>	<b>13.90</b>
Tofu Prepared and marinated and cooked in Thai spices, herbs and red wine sauce and flambéed with brandy.		
<b>52. PAD PREAW WAN</b>	<b>Sweet &amp; Sour Stir Fry Vegetables</b>	<b>12.65</b>
Stir fried vegetable selection with sweet and sour sauce.		
<b>72. PAD NAM MAN HOI PAK</b>		<b>12.65</b>
Stir fried vegetable selection with oyster sauce.		

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*Rice not included in main course prices*



**100. PAD THAI PAK**                      *Vegetable Pad Thai*                      **12.65**

Rice noodles stir fried with vegetables, ground peanut, egg, spring onions, salted turnip and bean sprouts.

**NOODLE DISHES**

**Euro**

**PAD THAI**

Rice noodles stir fried with ground peanut, egg, spring onions, salted turnip, and bean sprouts. (This is the most famous of all Thai noodle dishes)

**Options Available**

<b>97.</b> Chicken Pad Thai	Pad Thai Gai	<b>13.30</b>
<b>98.</b> Beef Pad Thai	Pad Thai Nuer	<b>13.30</b>
<b>99.</b> Prawns Pad Thai	Pad Thai Goong	<b>15.25</b>
<b>100.</b> Vegetable Pad Thai	Pad Thai Pak	<b>12.65</b>

**PAD SE-EW**

Fried Thai rice noodles with broccoli in Soya bean sauce.

**Options Available**

<b>101.</b> Chicken With Fried Noodle.	Pad Se-Ew Gai	<b>13.30</b>
<b>102.</b> Beef With Fried Noodle	Pad Se-Ew Beef	<b>13.30</b>
<b>103.</b> Prawn With Fried Noodle	Pad Se-Ew Goong	<b>15.25</b>

**RICE NOODLES & SIDE DISHES**

<b>104. KAO PAD KHAI</b>	<b>2.40</b>
Fried rice with egg and onion.	
<b>105. KAO SUAY</b>	<b>2.10</b>
Steamed aromatic Thai jasmine rice.	
<b>106. KAO PAD RUAM MIT</b>	<b>14.30</b>
Special fried rice Thai style, with chicken, prawns, beef and onions.	
<b>107. SEN MEE</b>	<b>2.45</b>
Fried Noodles with egg.	
<b>108. CHIPS</b>	<b>2.85</b>
<b>109. VEGETABLES</b> Stir fried Or Steamed	<b>5.50</b>

**EXTRAS**

<b>TOFU</b> (to include in dish)	<b>1.20</b>
<b>SAUCE</b> (Additional)	<b>2.40</b>

**KIDS MENU**

Chicken Wing, Sweet Chili sauce & Chips	<b>6.50</b>
Chicken Satay, Chips and Peanut Sauce	<b>6.50</b>
Barbecue Pork Ribs and Chips	<b>6.50</b>
Mixed Spring Rolls and Chips	<b>6.50</b>

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