

Vindee's



ASIA ANTIQUA
cum finitimiis Africæ et
Europæ Regionibus.

NICOLAUS BLANCARDUS
Belga, Leidenfis, ad lucem
ævi veteris delineabat.

LYRATH ESTATE

www.lyrath.com



STARTERS

Poa Pia Vegetable					
Spring Roll	SY / WH / EG	€7.50			
Filled with mixed Chinese vegetables and fried until golden					
Bombay Chicken					
Spring Roll	PN / SY / WH / EG	€8.00			
Fried until golden with tamarind sauce and crushed peanuts					
Satay Gai Chicken	GF / PN / TN / MK	€8.50			
Marinated with lemongrass, turmeric, cucumber, grilled and served with a red onion salad and peanut sauce					
Tokyo Honey Glazed Pork Ribs	GF	€8.50			
Twice cooked for succulence and served with a honey glaze					
Tod Mun Pla Fish Cake	FH	€9.00			
Tiger prawn, salmon, coriander leaf with sweet chilli sauce					
Roum-Mit Yindee's Deluxe Combo Assortment	SY / WH / PN / TN / MK / EG	€16.00			
Ideal to share between two; Tokyo honey glazed pork ribs, Satay Gai chicken, Prawn Favidpuri and Poa-Pia vegetable spring roll					
Chiang Mai Chicken Salad	MK / FH / MS	€8.00			
Stir-fried breast of chicken, with a chilli and coconut dressing					
Prawn Favidpuri	MS / FH / WH / EG	€9.00			
Tiger prawn coated in breadcrumbs served with tartare sauce					
Tom-Yum	GF				
Classic spicy and sour soup with chilli, galangal, coriander, shiitake mushroom, lemongrass, kaffir lime leaves and red curry paste					
Prawns	MS	€8.50			
Chicken		€7.50			
Vegetarian		€6.50			

Chef's Special Recommendations

MAIN COURSES

Singapore Noodles	WH / SY / MS / EG	€19.00		
Egg noodles stir-fried with chicken, prawn, pork and soy sauce				
Vegetarian Singapore Noodles	WH / SY / MS / EG	€17.00		
Egg noodles stir-fried with mixed Asian vegetables and soy sauce				
Gaeng Kiew Waan	GF / TN / MK / FH / CS			
Hot green curry with bamboo shoots, aubergine, coconut milk and Asian vegetables				
Chicken		€17.00		
Prawn	MS	€19.00		
Vegetarian		€16.00		
Pulau Pangkor Crispy Fillet of Seabass	FH / SY / MK / MS	€19.50		
Deep-fried and served with a saffron infused curry sauce				
Khangai Lamb	TN / SY / MS	€21.50		
Thinly sliced lamb stir-fried with garlic, chilli, mint and cashew nuts				
Pach Mishali Pork with Asian BBQ Sauce	MS / WH / SY	€17.50		
Thinly sliced roasted pork marinated in five spice, stir-fried with Hoi Sin sauce				
Massaman Curry	GF / MK / FH / TN / CS / PN			
Mild Thai curry with baby potato, red onion, crushed peanuts, coconut milk and Asian vegetables				
Chicken		€17.00		
Prawn	MS	€19.00		
Vegetarian		€16.00		
Shahi Jhal Murgi	MS / FH / SY	€16.50		
Breast of chicken marinated in fresh ginger, garlic and Asian herbs, served with a sweet and sour tamarind sauce				
Tiga Rasa	TN / SY / FH / MS	€21.50		
Stir-fried sirloin of Irish beef, garlic, oyster sauce and cashew nuts				

STRAIGHT FROM THE WOK

Udon Thani	MS / WH / SY	€20.50		
Stir-fried strips of Irish beef, garlic, chilli and soy sauce				
Temasek Ginger Chicken	SY / MS	€17.00		
Breast of chicken stir-fried with spring onion, chilli and ginger				
Shanghai Queen Prawn and Scallops	SY / MS / FH	€23.95		
Stir-fried with onion, mixed peppers and asparagus with soy seasoning				
Nasi Goreng	CS / SY / MS / PN	€16.00		
Prawn, chicken and vegetables stir-fried with an oyster and soy reduction, served with basmati rice, authentically topped with a fried egg				
with Satay Gai chicken skewer		€18.00		
Duck Khao San	GF / SY	€20.50		
Roasted, sliced and served with sweet chilli, Hoi Sin, mixed peppers and baby corn				

Side Orders

Phad Khing	MS / FH	€4.00		
Stir-fried vegetables				
Pad Thai Pak	MS / FH / EG	€4.00		
Stir-fried egg noodles				
Kow Pad Kai	EG	€4.00		
Egg-fried rice				
Nung Khaw Mali		€4.00		
Steamed rice				
Rasa Gajus	TN	€4.00		
Mixed leaves with cashew nuts, grated carrot, beansprouts, in a special house dressing				
Rasa Badam	MS / TN / FH	€4.00		
Wok-fried broccoli and asparagus in a ginger oyster sauce with toasted almonds				
Yindee's Fries		€4.00		
Chef's special with an Asian twist				

DESSERTS

Morich Choco	WH / TN / MK / EG	€7.50
Rich dark chocolate mousse with a little hint of bird's eye chilli, served with bourbon vanilla ice cream		

Mesana Fruit	GF / EG	€7.50
Tropical fruit platter scented with orange blossom and served with refreshing ginger and lime sorbet		

Telea Vaja Narkel	MK / EG / WH / TN	€7.50
Deep-fried sweet panco crumb crusted coconut ice cream with exotic mango salsa		

Faluda	MK / WH / TN	€7.50
Strawberry jelly and glass noodles served with seasonal fruits		

Kola Bhaji	WH / EG / TN	€7.50
Battered and fried green banana with organic acacia honey		

SIGNATURE COCKTAILS

Spiced Mango & Mint Daiquiri		€9.00
Spiced rum, mango purée, lime juice, sugar syrup and fresh mint		

Earl Grey Martini		€9.00
Bombay gin, lemon juice, honey and strong chilled Earl Grey tea		

Espresso Martini		€9.00
Kettle One vodka, kahlua, ginger syrup and fresh espresso		

ALLERGEN ABBREVIATIONS

Should you require further information please ask your server

PN	PEANUTS	EG	EGGS	MS	MOLLUSCS
TN	TREE NUTS	MK	MILK	CY	CELERY
SE	SESAME	SY	SOYA	MD	MUSTARD
WH	WHEAT	FH	FISH	SP	SULPHITES
LP	LUPIN	CS	CRUSTACEANS	GF	GLUTEN FREE

