

# Yndee's



ASIA ANTIQUA  
cum finitimis Africae et  
Europae Regionibus.  
NICOLAUS BLANCARDUS  
Belga, Leidenfis, ad lucem  
aevi veteris delineabat.



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STARTERS

<b>Poa Pia Vegetable Spring Roll</b>	SY / WH / EG	€7.50
Filled with mixed Chinese vegetables and fried until golden		
<b>Bombay Chicken Spring Roll</b>	PN / SY / WH / EG	€8.00
Fried until golden with tamarind sauce and crushed peanuts		
<b>Satay Gai Chicken</b>	GF / PN / TN / MK	€8.50
Marinated with lemongrass, turmeric, cucumber, grilled and served with a red onion salad and peanut sauce		
<b>Tokyo Honey Glazed Pork Ribs</b>	GF	€8.50
Twice cooked for succulence and served with a honey glaze		
<b>Tod Mun Pla Fish Cake</b>	FH	€9.00
Tiger prawn, salmon, coriander leaf with sweet chilli sauce		
<b>Roum-Mit Yindee's Deluxe Combo Assortment</b>	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		
<b>Chiang Mai Chicken Salad</b>	MK / FH / MS	€8.00
Stir-fried breast of chicken, with a chilli and coconut dressing		
 <b>Prawn Favidpuri</b>	MS / FH / WH / EG	€9.00
Tiger prawn coated in breadcrumbs served with tartare sauce		
 <b>Tom-Yum</b>	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

<b>Singapore Noodles</b>	WH / SY / MS / EG	€19.00
Egg noodles stir-fried with chicken, prawn, pork and soy sauce		
<b>Vegetarian Singapore Noodles</b>	WH / SY / MS / EG	€17.00
Egg noodles stir-fried with mixed Asian vegetables and soy sauce		
<b>Gaeng Kiew Waan</b>	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
<b>Pulau Pangkor Crispy Fillet of Seabass</b>	FH / SY / MK / MS	€19.50
Deep-fried and served with a saffron infused curry sauce		
<b>Khangai Lamb</b>	TN / SY / MS	€21.50
Thinly sliced lamb stir-fried with garlic, chilli, mint and cashew nuts		
<b>Pach Mishali Pork with Asian BBQ Sauce</b>	MS / WH / SY	€17.50
Thinly sliced roasted pork marinated in five spice, stir-fried with Hoi Sin sauce		
 <b>Massaman Curry</b>	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
 <b>Shahi Jhal Murgi</b>	MS / FH / SY	€16.50
Breast of chicken marinated in fresh ginger, garlic and Asian herbs, served with a sweet and sour tamarind sauce		
 <b>Tiga Rasa</b>	TN / SY / FH / MS	€21.50
Stir-fried sirloin of Irish beef, garlic, oyster sauce and cashew nuts		

STRAIGHT FROM THE WOK

<b>Udon Thani</b>	MS / WH / SY	€20.50
Stir-fried strips of Irish beef, garlic, chilli and soy sauce		
<b>Temasek Ginger Chicken</b>	SY / MS	€17.00
Breast of chicken stir-fried with spring onion, chilli and ginger		
<b>Shanghai Queen Prawn and Scallops</b>	SY / MS / FH	€23.95
Stir-fried with onion, mixed peppers and asparagus with soy seasoning		
<b>Nasi Goreng</b>	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		
		€18.00
with Satay Gai chicken skewer		
<b>Duck Khao San</b>	GF / SY	€20.50
Roasted, sliced and served with sweet chilli, Hoi Sin, mixed peppers and baby corn		

Side Orders

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

DESSERTS

<b>Morich Choco</b>	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		
<b>Mesana Fruit</b>	GF / EG	€7.50
Tropical fruit platter scented with orange blossom and served with refreshing ginger and lime sorbet		
<b>Telea Vaja Narkel</b>	MK / EG / WH / TN	€7.50
Deep-fried sweet pancake crusted coconut ice cream with exotic mango salsa		
<b>Faluda</b>	MK / WH / TN	€7.50
Strawberry jelly and glass noodles served with seasonal fruits		
<b>Kola Bhaji</b>	WH / EG / TN	€7.50
Battered and fried green banana with organic acacia honey		

SIGNATURE COCKTAILS

<b>Spiced Mango &amp; Mint Daiquiri</b>	€9.00
Spiced rum, mango purée, lime juice, sugar syrup and fresh mint	
<b>Earl Grey Martini</b>	€9.00
Bombay gin, lemon juice, honey and strong chilled Earl Grey tea	
<b>Espresso Martini</b>	€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



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