

Aperitifs

Prosecco (A Glass of Bubbles)	€9.00
Bellini (Glass of Prosecco with a touch of Raspberry puree)	€9.00
Kir (Glass of Dry white wine with a hint of Crème de Cassis)	€9.00
Kir Royale (Glass of Prosecco with a hint of crème de Cassis)	€9.00
Aperol Spritz (Aperol, Dry White wine, Soda water, Orange wedge)	€9.00

Non-Alcoholic Aperitifs

Bangkok Dangerous (Elderflower, Apple, Mint, topped with ginger ale)	€6.00
House Punch (Mango, Strawberry, Cranberry topped with lemonade)	€6.00
Watermelon lemonade (Watermelon, lemon juice topped with soda)	€3.00

Beers

Weihenstephaner Pils (Draft beer) (Bavaria, Germany)	Pint €6.00
	Glass €3.00
Singha (Thailand)	€5.50
Chang (Thailand)	€5.50
Bucket of Singha or Chang (6 bottles)	€26.00

Cocktails

Red Torch Cooler (White rum, Spicy mango, Apple, lime, sugar, soda)	€10.00
Porn Star (Vodka, passionfruit, vanilla, cranberry, lime, dash of prosecco)	€10.00
Raspberry Martini (Vodka, Chambord, Raspberries, pineapple)	€10.00
Passion Sling (Vodka, midori, Passionfruit, lime, sugar, dash of Prosecco)	€10.00

Please ask to see the Beer and Wine list

*Please note that there is a 10% Service Charge
on groups of 7 people or more*



RED TORCH
GINGER

DINNER



www.redtorchginger.ie



SET VEGETARIAN MENU

Starter, Main Course, Dessert, Tea or Coffee

€33.95
(Early Bird €27.95)

Appetizer

Red Torch Vegetarian Combo (per person)

Vegetable Spring Rolls and Thai Samosas served with dipping sauce

Main Dish

Aubergine and Tofu Stir-fry 🌱

A fantastic dish flavoured with turmeric which comes with aubergine, tofu, Asian greens, chillies and beansprouts

Chilli Basil Stir-fry 🌶️🌶️

This Thai Classic with a kick comes with peppers, onions, green beans, mushroom, basil and a whole lot of chilli

Cashew Nut Stir-fry 🌱

This tasty dish comes with peppers, onions, mushrooms, spring onions, carrots, roasted cashews and chilli paste

Ginger Stir-fry

with shiitake mushrooms, button mushrooms, spring onions, carrots, peppers and grated fresh ginger

🍷 Sweet Chilli 🌱

Crispy Tofu stir-fried with peppers, onions, cherry tomatoes, spring onions, green beans and our own sweet chilli sauce

*All include Steamed Jasmine Rice/Egg Noodles/
Fried Rice with egg and peas.*

Our Vegetarian stir-fries are cooked in Vegetable seasoning sauce. You can add tofu to all of these dishes if required

🍷 Pad Thai

This famous savoury dish was introduced to Thailand by Viet traders. Ours contains peanuts, carrots, bean sprouts and our Tamarind sauce

After

Selection of Desserts

Tea, Coffee, or Jasmine tea

🍷 Coeliac Friendly 🌱 Mild 🌶️ Spicy 🌶️🌶️ Very Spicy



SET DINNER MENU

Starter, Main Course, Dessert, Tea or Coffee

€36.95
(Early Bird €27.95)

Prawn Crackers

Appetizer

Red Torch Combo (per person)

Chicken satay, pork belly, samosa, panko prawn and duck wonton served with a selection of our dipping sauces

Main Dish

🍷 Chicken Green Curry 🌶️

A real Thai favourite! This medium spiced curry is made with coconut milk, bamboo shoots, peppers, courgettes and fresh basil.

Beef Chilli Basil Stir-fry 🌶️🌶️

This Thai Classic with a kick comes with peppers, onions, green beans, mushroom, basil and a whole lot of chilli.

Chicken Cashew Nut Stir-fry 🌱

This popular dish comes with peppers, onions, mushrooms, spring onions, carrots, roasted cashews and chilli paste

Prawn Ginger Stir-fry

with shiitake mushrooms, button mushrooms, spring onions, carrots, peppers and grated fresh ginger

Peking Duck

Sliced Duck breast stir-fried with onions, chillies, Asian greens, peppers and beansprouts with oyster sauce

🍷 Sweet Chilli Chicken 🌱

Crispy Chicken stir-fried with peppers, onions, cherry tomatoes, spring onions, green beans and our own sweet chilli sauce

*All include Steamed Jasmine Rice/Egg Noodles/
Fried Rice with egg and peas*

Prawn Singapore Noodles 🌱

Our version of the famous Asian egg noodle dish, made with peppers, carrots, spring onions, beansprouts, peanuts and fried shallots and various curry spices.

After

Selection of Desserts

Tea, Coffee, or Jasmine tea