

EARLY BIRD DINNER



RED TORCH GINGER

Starter, main course and any tea, or filter coffee	€24.95
All other coffees and teas	+€1
Sharing starters	+€4
Fish dishes	+€4

APERITIFS

Raspberry Bellini	€8.95
Kir Royale	€8.95
Aperol Spritz	€8.95
Glass of Prosecco	€8.50

Please ask your server for our Cocktail & Gin Menu

STARTERS

These appetisers are perfect for sharing. Order a few of them and place in the centre of the table to get different tastes and textures of Thai Cuisine.

Vegetarian Spring Rolls

With wood ear mushrooms and glass noodles served with chilli vinaigrette

Chicken Satay Skewers

Served with our peanut sauce and pickled cucumber

Braised Pork Belly

With a 5 spice honey glaze and soy dipping sauce

Thai Samosas

Curried vegetables in filo pastry served with a cardomom and honey yoghurt dip

Chicken Wings

Sticky and spicy with a sweet soy sauce

Deep Fried Pork Wontons

Minced pork dumplings with mixed herbs, deep-fried and served with sweet chilli sauce

Crispy 5 Spice Calamari

Stir-fried with onions, chillies, carrots and spring onions served on organic leaves

Panko Prawns

Tiger prawns in coconut batter and Japanese bread-crumbs, served with sweet chilli and lime dipping sauce

Dim Sum Trio

Steamed gyoza dumplings, filled with minced duck, minced chicken or vegetables, served with dim sum dipping sauce

Aromatic Duck Pancakes (Sharing starter for 2)

Shredded crispy duck served with julienne carrot, spring onion and cucumber, steamed pancakes and Hoisin sauce

Red Torch Combo (Sharing starter for 2)

Ideal for those who wish to taste a few different starters! Two pieces each of chicken satay, pork belly, samosa, panko prawn and pork wonton

SOUPS

In Thailand, soups are sipped along with main food. We serve them here as an appetizer. Please tell your server if you would like your soup with your main course instead.

Tom Yum + Tofu/Chicken/Prawns

A delicious hot and sour soup with mushroom, spring onions and cherry tomatoes flavoured with lemongrass, galangal and lime leaves

Tom Kha + Tofu/Chicken/Prawns

Coconut broth with mushrooms, spring onions and cherry tomatoes, flavoured with lemon grass, galangal and lime leaves

SALADS

These light and refreshing, 'zingy' salads balance spicy, sweet and sour tastes. Ask for them Thai-style for an extra kick of chilli. Salads are not served with rice.

Yum Nua Yang (Beef Salad)

Stir-fried beef in a hot and sour dressing

Yum Ped (Crispy Duck Salad)

Thai style crispy duck salad with chilli, coriander & lime dressing

CURRIES

These coconut based Thai dishes each have their own individual taste and heat. The mildest curry is Massaman, followed by Panang and then Red and Green curries. We can add chillies to your taste. All our curries are served with jasmine rice.

With Tofu, Chicken, Tiger Prawns, Beef, Lamb, Duck or Sea Bass

Massaman

Mild savoury curry flavoured with star anise and cardamom served with onion, fried baby potatoes, roast cashew nuts, beansprouts and fried shallots

Panang

A delicious mild curry made with Thai basil leaves and crushed peanuts

Red

Not as spicy as our yellow or green curries, this red is rich, big on flavour and comes with peppers, butternut squash, courgettes, bamboo shoots, soybeans and Thai basil

Green

By far the most popular Thai curry, rich and spicy, ours comes with peppers, courgettes, soybeans, bamboo shoots and fresh basil

Steamed jasmine rice is included. Replace with fried rice, brown rice or egg noodles for €1.50

STIR-FRIES

These dishes are normally stir-fried with oyster sauce which is mildly salty and then flavoured with various herbs and spices. Oyster sauce contains oyster extract and gluten. We can make our stir-fries gluten-free or vegetarian on request. All stir-fries are served with jasmine rice.

Chilli Beef

This classic with a kick comes with peppers, onions, green beans, basil and a whole lot of chillies

Chicken Cashew

A customer favourite, this Thai staple stir-fry comes with peppers, mushrooms, onions, spring onions, carrots, roasted cashews and chilli paste

Vegetable & Tofu

This fantastic vegetarian stir-fry contains babycorn, Asian greens, shiitake mushrooms, organic tofu, garlic and beansprouts cooked in vegetarian seasoning sauce

Ginger Prawn

With shiitake mushrooms, button mushrooms, spring onions, carrots, peppers and shredded ginger

Sweet Chilli Chicken

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

Asian Duck

Stir-fried with onions, chillies, Asian greens, peppers and beansprouts with oyster sauce

Steamed jasmine rice is included. Replace with fried rice, brown rice or egg noodles for €1.50

NOODLES

Thai street food represents the country's cuisine at its authentic best. These dishes are cooked rapidly on high heat to pack full flavours. We can add chillies or spices to your taste.

With Tofu, Chicken, Tiger Prawns, Beef or Duck

Phad Thai

This most famous Thai noodles dish is made with egg, peanuts, beansprouts, scallions and our sweet and savoury phad thai sauce

Singapore

Classic dish of fine egg noodles flavoured with Indian and Malaysian curry spices, ours comes with peppers, carrots, spring onions, bean sprouts, peanuts and fried shallots

Phad Khee Mao

A funky dish made popular by the Chinese people living in Laos and Thailand. In Thai, khi mao means drunkard. Ours has peppers, onions, spring onions, green beans, carrots, sweet basil and a good kick of chilli

RED TORCH GINGER SPECIALS

These are our signature dishes, specially created by our Head Chef for your enjoyment. These dishes offer a more luxurious taste of Thai and Southeast Asian food.

Duck Tamarind

Thai style roast duck served with fried noodles, stir-fried Asian greens and Tamarind sauce

Crispy Sea Bass with Chilli Lime Dressing

Lightly battered deep-fried sea bass fillets served on steamed vegetables with our spicy chilli & lime dressing

Drunken Prawns

Steamed in Xiosing wine with shredded ginger and fresh green peppercorns, served with stir-fried Asian vegetables

Fillets of Sea Bass with Soy Sauce

Steamed with carrots and broccoli and served spring onions, celery, coriander, Chinese mushrooms, ginger and cashew nuts

Nasi Goreng

Malay style fried rice with chilli paste, peppers, mushrooms, spring onion and soybeans; garnished with sliced tomato, cucumber and prawn crackers

With Tofu, Chicken, Tiger Prawns, Beef or Duck

Special of the Day

Please see your server

SIDES

Brown Rice	€1.95
Steamed Rice	€1.75
Egg Fried Rice	€2.25
Egg Noodles	€2.25
Prawn Crackers	€1.95
Stir-fried potatoes, garlic and spring onions	€4.50
Stir-fried greens (Pak Choi, green beans, broccoli) in oyster sauce	€6.50

PLEASE NOTE: All our food is free of monosodium glutamate (MSG), we use only Irish food suppliers and our beef is 100% Irish. A 10% service charge will apply to groups of seven or more people. Levels of spiciness in our chilli-based dishes are identified as follows:

🔥🔥🔥 = Hot 🔥🔥 = Medium 🔥 = Mild

Please inform your server of any food allergies before ordering.



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