

DINNER



RED TORCH
GINGER

EARLY BIRD DINNER

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Available every evening from 4–6.45pm

All tables must be vacated by 8.15pm on busy nights

Starter, main course and tea, jasmine tea or filter coffee €22.95

All other coffees and teas +€1

Aromatic duck +€5

Fish dishes +€4

STARTERS

These appetizers 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 €8

With wood ear mushrooms and glass noodles served with chilli vinaigrette

Chicken Satay Skewers C €8

Served with our peanut sauce and pickled cucumber

Braised Pork Belly C €8

With a 5 spice honey glaze and soy dipping sauce

Thai Samosas €8

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

Red Torch Combo €8

Ideal for those who wish to taste a few different starters! One piece each of chicken satay, pork belly, samosa and spring roll

Panko Prawns €9

Tiger prawns in coconut batter and Japanese breadcrumbs, served with sweet chilli and lime dipping sauce

Chicken Wings €8

Sweet and sticky with honey and soy sauce

Crispy 5 Spice Calamari €8.50

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

Dim Sum Trio €9.50

Gyoza dumplings with prawn and coriander, pork and garlic, shiitake and buttered leek served with our dim sum sauce

Aromatic Duck Pancakes (serves 2) €19

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

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 With Tofu €8, Chicken €9, Prawns €9 C

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

Tom Kha With Tofu €8, Chicken €9, Prawns €9 C

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. All salads are served with jasmine rice.

Thai Chicken Salad C €18

With wombok, roast butternut squash, peanuts and fried shallots with a coriander and lime dressing

Yum Nua Yang (Beef Salad) C €19

Stir-fried beef in a hot and sour dressing

Yum Ped (Crispy Duck Salad) C €20

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

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

CURRIES

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

With Tofu €16, Chicken €19, Tiger Prawns €19.50
Beef €20 or Duck €22

Massaman C

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

Panang C

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

Yellow C

Mild but rich curry flavoured with turmeric, this curry comes with onions, fried baby potatoes, bean sprouts and fried shallots

Red C

Not as spicy as the green curry, our red is rich and big on flavour and comes with peppers, butternut squash, bamboo shoots, soybeans and Thai basil

Green C

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

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 €16, Chicken €19, Tiger Prawns €19.50
Beef €20 or Duck €22

Singapore C

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 Thai C

Of Vietnamese origin, phad thai was first introduced to the ancient Thai capital by Viet traders, ours contains peanuts, carrots, bean sprouts and our tamarind sauce

Phad Khee Mao C

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

Chiang Mai Noodles C

Stir-fried egg noodles with peppers, pak choi, spring onions, beansprouts, fried shallots and our own chilli sauce flavoured with cumin, turmeric and lime

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 C €20

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

Chicken Cashew €19

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

Aubergine & Tofu €16

This fantastic vegetarian stir-fry, flavoured with turmeric, comes with aubergine, tofu, Asian greens, chillies and bean sprouts

Ginger Prawn €19.50

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

Garlic Pepper Beef €20

With crispy fried garlic, cracked black pepper, onions, spring onions, mushrooms, peppers and carrots

Sweet Chilli Chicken €19

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

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

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 €22

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

Lamb Massaman C €21

Our rich and savoury Muslim curry as it should be, with slow-braised lamb, fried baby potatoes, onions, roasted cashews, beansprouts and fried shallots

Drunken Prawns €21

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

Peking Duck €22

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

Fillets of Sea Bass with Soy Sauce €23

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

Nasi Goreng C

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

With Tofu €16, Chicken €19, Tiger Prawns €19.50
Beef €20 or Duck €22

SIDES

Brown Rice C €1.95

Steamed Rice C €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 and broccoli) in oyster sauce €6.50

Tofu with bean-sprouts, spring onions and red chilli in oyster sauce €6.50



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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: C = Hot C = Medium C = Mild
Coeliac-friendly dishes are identified with a C. Please inform your server of any food allergies before ordering.