Thai Dining

Arharn Thai

Arharn Thai is a Thai phrase meaning Thai food. Thai cuisine comes to life with the five essential flavours, Spicy, Salty, Bitter, Sweet and Sour.

Individually, these flavours are very powerful, however a skilled Thai chef can create delicate mixtures. For over 26 years, our chefs have fine-tuning mixtures of these flavours. Some flavours have a key role in recipes, whilst others have subtle hints.

We invite you to explore the five flavours and wonderful combinations of arharn Thai.

Allergens

Please inform us if you have a food allergy

Wheat	[1]	Cashew Nuts	[9]
Barley	[2]	Celery	[10]
Crustaceans (crab, shrimp)	[3]	Mustard	[11]
Egg	[4]	Sesame	[12]
Fish	[5]	Sulphur dioxide & sulphites	[13]
Peanuts	[6]	Lupin	[14]
Soybean	[7]	Molluscs (oysters, mussels)	[15]
Milk	[8]	Vegan	[V]

Chilli & Produce

Our Beef, Lamb and Chicken (halal) are locally sourced Irish produce.

Dishes which contain chilli are cooked to **Medium** spiciness. Please let your server know if you would like your dish milder or spicier

Mild 🌶 Medium Hot Very Hot Extremely Hot (Thai Spicy)

Little Dishes

Vegetarian Spring Rolls [1,2,5,8] | 10

Filled with vegetables, black fungus mushroom, glass noodles, w/ plum sauce

Wonton Bags [1,2,3,4,7,8,12] | 10.5

A mixture of ground chicken, prawns & Thai herbs served w/ plum sauce

Wrapped Prawns [1,2,3,4,7,8,12] | 10.5

Pacific prawns marinated in white wine & wrapped in a filo pastry. Served w/ sweet chilli sauce

Prawn Cake [1,2,3,4,6,7,12] | 10.5

Grounded prawn & chicken, Thai herbs w/ plum sauce

Chicken Satay [1,2,3,4,5,6,7,8,12] | 10.5

Skewered, chicken breast marinated in curry spices w/ a spicy peanut sauce

Duck Spring Rolls [1,2,4,7,8,12] | 11

Shredded roasted duck breast, mixed vegetables, herbs & spices, served w/ Hoi Sin sauce

Honey Spare Ribs [1,2,4,7,8,12,15] | 10

Tender spare ribs marinated in a sauce of honey & black pepper

Calamari Bread Crumbs [1,2,4,7,8,12,15] | 10

Calamari rings bread-crumbed, cracked pepper & salt, served w/ sweet chilli sauce

Vegan Tofu Salt & Pepper [1,2,6,7,10,12] | 10

Tofu lightly floured and seasoned. Served w/ a plum sauce (V)

Prawn Tempura [1,2,3,4,7,8,12] | 10.5

Pacific prawns in light Tempura w/ plum sauce

Mussels Hot Pot [4,5,8,15] | 13

Fresh Rope Mussels w/ lemongrass, galangal, basil & lime leaves, served w/ spicy lime sauce

Mix Platter [1,2,3,4,5,6,7,8,12] 10.5 Per Person

Assortment of 4 appetisers, Spring Roll, Wonton, Wrapped Prawn, Chicken Satay served w/ selection of homemade sauces

Soups

 Prawns [5]
 10

 Chicken [4,7]
 10

 Mussels [15]
 10

 Mushroom
 9

 Vegetables
 9

Tom Yum Soup [3,4,5,7,8]

Spicy & sour soup, with mushrooms, lemongrass, lime leaves, galangal & chilli

Tom Ka Soup [4,7,8]

Medium spicy coconut soup, with mushrooms, galangal, lemongrass & chilli

Seafood Spicy Soup [1,3,4,5,8,15] | 10

Mixed seafood hot & sour soup w/ chilli & lime

Wonton Soup [1,3,4,8,10,12] | 10

Wonton dumpling soup of prawn & chicken, bean sprout, coriander & Pak Choi

Large Dishes

Spicy Salads

'Som Tam' Carrot Salad [5,6,9] | 17

Thailand's popular 'Som Tum' crunchy salad with carrot, green beans, garlic, red chilli, peanut & lime

'Larb Gai' Salad [5] | 22

Ground chicken fillet w/ roasted rice, chillies, coriander mint, kaffir lime leaves, shallots & lime

Tender Beef Salad [3,5,7,10] | 23

Beef w/ shallots, corriander, celery, sriracha, chilli oil & lime

Roasted Duck Spicy Salad [3,5,7,10] | 23

Roasted duck w/ shallots, corriander, celery, sriracha, chilli oil & lime

Large Dishes

A selection of our Curries, Stir Fries, Noodles and Rice dishes can be customised with a main ingredient of your choice. All mains except Noodles & Rice Dishes are accompanied with Jasmine Rice.

Chicken [4,7] | 23.5 Beef [7] | 24 Duck | 25 Prawns [5] | 24 Jumbo Prawns [5] | 27.95 Sea Bass [1,5,7] | 24.95 Vegetable [V] | 20.95 Tofu [7V] | 20.95

Stir-Fry

Vegan Sweet & Sour Sauce [2]

Pineapple, spring onions, peppers & seasonal vegetables

Ginger & Black Mushroom [1,4,7,8,12,15]

w/ chilli, onions, pepper & seasonal vegetables

Basil & Fresh Chillies [1,4,7,8,12,15]

w/ onions, mushrooms & garlic

Garlic & Black Pepper [1,4,7,8,12,15]

Garlic & black pepper stir fry on a bed of lettuce

Fresh Chillies & Spring Onion [1,4,7,8,12,15]

w/ mushrooms, garlic and onions

Cashew Nuts & Spring Onions [1,4,7,8,9,12,15]

w/ seasonal vegetables, garlic, peppers & dried chillies

Sizzling Hot Platter [1,4,7,8,12,15]

w/ seasonal vegetables, peppers & oyster sauce on a sizzling hot platter

Fresh Broccoli Stir fry [1,4,7,8,12,15]

w/ garlic & oyster sauce.

Roast Chilli Sweet Sauce [1,3,4,5,7,8,12,15]

w/ Thailand's famous roast chilli sweet sauce, basil & seasonal vegetables

Seasonal Vegetables [1,4,7,8,12,15]

w/ garlic & peppers in oyster sauce

Curries

Lamb Massaman Curry [1,3,4,6,7,8] | 25.5

Tender pieces of leg of lamb, cooked w/ potato, onion, peanuts, turmeric spices, Thai herbs & coconut milk

Lamb Panang Curry [5,4,7,8] | 25.5

Tender pieces of leg of lamb, cooked w/ potato, Thai herbs, shredded lime leaves & coconut milk

Green Curry [3,4,5,8]

A blend of green chillies, Thai herbs & spices, coconut milk, bamboo shoots, peppers & pea

Red Curry [3,4,5,8]

A blend of red chillies, Thai herbs & spices, coconut milk, bamboo shoots, peppers & pea

Jungle Curry [5,4,8]

Northern Thailand & 'non-coconut' curry. With young peppercorn, Thai herbs & chillies. Very hot.

Vegan Yellow Curry [V]

Turmeric, coconut milk, Thai spices & herbs w/ onion & potato

Red Curry w/ Pineapple [3,4,5,8]

Red curry w/ pineapple, grapes & tomatoes. A sweeter take on a traditional Red Curry

Noodles & Rice Dishes

Pad Thai [1,2,4,6,7]

Rice noodles stir fried, egg, spring onion, ground peanut & bean sprouts w/ home-made tamarind sauce

Pad See-Ew [1,4,7,8,12,15]

Thai rice noodles stir fried w/ egg, carrots & seasonal greens in dark soya sauce

Pad Kee Mao [1,4,7,8,12,15]

AKA. Drunken Noodles. Thai rice noodles stir fried w/ sweet basil, chilli, garlic & seasonal vegetables

Traditional Special Fried Rice [1,4,7,8,12,15]

Thai fried rice w/ egg, scallions & cucumber & tomato garnish

Signature Crispy Half Duck

Flambé [1,4,7,8,12,15] 27

Roasted on bed of sautéed Pak Choi w/ light Soy & Flambé brandy

Choo Chee Sauce [3,4,5,8,12,15] | 26.5

Roasted on bed of lettuce, coconut creamed red curry sauce, shredded lime leaves & basil

Tamarind Sauce | 26.5

Roasted on a bed of crispy noodles, topped with tangy home made Tamarind sauce

Sweet Garlic & Chilli Sauce | 26.5

Roasted on a bed of pineapple, w/ sweet garlic chilli sauce

Sizzling Hot Plate [1,4,7,8,12,15] | 26.5

Roasted on a bed of sautéed seasonal vegetables, light soya, in a sizzling hot plate

Jumbo Prawns

Flambé [1,3,4,7,8,12,15] 28.95 Jumbo Prawns in light soy, brandy flambé & sautéed Pak Choi

Chilli, Garlic & Lime [3,5] | 27.95

Jumbo Prawns grilled w/ spicy chilli, garlic & lime.

'Choo Chee' [3,4,5,8] | 27.95

Jumno Prawns pan fried with coconut creamed red curry sauce, Thai spice & herbs, shredded lime leaves & sweet basil

Hot & Spicy Herbs [1,3,4,7,8,12,15] | 27.95

Jumbo Prawns in Thai herbs, peppercorn, chilli & green beans

27.95

Garlic & Pepper [1,3,4,7,8,9,12,15]

Jumbo Prawns lightly floured, topped w/ garlic, black pepper sauce & cashew nuts. Served on a bed of lettuce

Tamarind [1,3,4,7,9] | 27.95

Jumbo Prawns lightly floured & topped w/ tamarind roast sweet chilli sauce, lemongrass, galangal, ginger & cashew nuts

Pacific Prawns Pepper & Salt [1,3,4,7,8] | 26

Lightly floured w/ black pepper chilli & salt. With peppers, onions & scallions

Seafood Sizzling Platter [1,3,4,5,7,8,12,15] | 26.95

Seafood combination stir fried w/ seasonal vegetables in a brandy oyster sauce. Served on a sizzling hot plate

Tom Yum Seafood [1,3,4,5,7,8,15] | 26.95

Spicy & sour soup with salmon, prawns, squid & mussels

Sea Bass

1 Fillet (24.95) or 2 Fillets/whole fish (30)

Three Flavoured Sauce [1,4,5,7]

Lightly floured & topped w/ our three flavoured sauce

'Choo Chee' Sauce [1,3,4,5,7,8]

Lightly floured and topped w/ red curry, lime leaves & basil

Hot & Spicy Herbs [1,4,5,7,8,12,15]

Stir fried w/ chilli, peppercorn, Thai herbs & green beans

Tamarind & Chilli Sauce [1,4,5,7,9]

Lightly floured w/ tamarind roasted sweet chilli sauce & Thai herbs

Steamed w/ Light Soya Sauce

[1,4,5,7,8,10,12,15] w/ shiitake mushrooms, scallions, celery, chilli & ginger

Steamed w/ Lemongrass [4,5,8]

Steamed w/ lemongrass & a blend of Thai herbs

Steamed w/ Chilli & Lime [4,5,8,10]

Steamed w/ lime, chilli, garlic, celery & coriander

Side Orders

Jasmine Rice | 3 Brown Rice/Egg Fried Rice [4,7,8] | 5 French Fries [7]/Noodles [1,4,7,8] | 5 Riceberry | 6 Mixed Veg/Pak Choi/Broccoli in Oyster Sauce [1,4,7,8,12,15] | 7 Prawn Crackers w/ Chilli Dip [3,7] | 4

Upgrade Your Jasmine Rice to

Brown Rice/Egg Fried Rice [4,7,8] | +3 Noodles [1,4,7,8] | +3 Riceberry | +3.5