

Starters

Satay Gai

Grilled Chicken Satay marinated in Lemongrass & Turmeric, Cucumber & Red Onion Salad with a Peanut Sauce – € 7.50 🍴

Poa pia

Spring Rolls filled with Bean Sprouts, Carrots, Peppers & Chinese Cabbage served with a Sweet Chili Sauce – € 7.00 V

Crispy Potato & Pumpkin Cake

Pan-fried Potato & Pumpkin with Coriander, Red Onion & Green Chili – € 6.80 V

Lamb Martabak

Slow cooked Lamb, infused with Star-anise and Spices in a Peking Pancake Wrap, Galangal & Onion Jam – € 8.00

Som Tum

Green Papaya Salad with Cherry Tomatoes, Snake Beans, Peanuts and Baby Shrimps in a spicy lime Sauce tossed in Glass noodles – € 7.50

Crispy Coconut Crusted Tiger Prawns with a chilli tamarind sauce and Spicy Mango salad served on Banana leaf – € 8.70

Soups

Tom Yum

This famous Thai Soup flavoured with Red Chili, Galangal, Coriander, Shitake Mushrooms, Lemongrass, Kaffir Lime leaves V 🍴

Tom Yum • Prawns – € 7.80 • Chicken – € 7.00
• Vegetarian – € 6.00

Tom Kah Gai

Spicy Thai style soup with chicken in a lemongrass, galangal and kaffir lime leave broth – € 7.00 🍴

Salads

Yum neau – Thai Beef Salad

Marinated & Grilled warm Beef Fillet Strips with a Spicy, sweet Thai Dressing – € 8.75 🍴

Crispy Duck Salad

Salad of Baby Leaves & Cress with stir-fried Chili & Soy Duck strips – € 8.75

One chili = slight spice to taste

Two chilli's = an extra spicy kick

Three chilli's = served with intense spicy flavour

V = Vegetarian option

*All main courses served with your choice
of rice or noodles if not specified*

Main Courses

All dishes can be served with extra spice upon request

Yindees downtown Beef

Pad kra praow neau – Stir-fried Strips of Beef, fine beans, onions, mushrooms, and garlic served with a Szechwan Chili Sauce – € 19.95 🍴

Pad kratiem neau – Stir-fried Strips of Beef with Garlic, Chili, coriander and carrot in a smooth black pepper Soy Sauce – € 19.95 🍴

Yindees downtown Pork

Marinated Pork, roasted and stir-fried with Ginger, Galangal & Asian Barbeque Sauce – € 18.20

Yindees downtown Duck

Crispy roasted Duck Breast on a bed of stir-fried Asian greens, bell peppers and baby corn tossed in a tamarind ginger plum Sauce – € 21.50

Sliced Roast Duck with Sweet Chili & Hoi Sin Sauce, Long Beans, Baby Corn & Bamboo Shoot – € 21.50

Yindees downtown Chicken

Pad med ma muang gai – Sliced Chicken Breast stir-fried with Sweet Basil, Shitaki Mushrooms cashew nuts and sweet peppers in a chili Soya Sauce – € 18.40

Gai preaw wan – Deep fried Crispy Chicken Breast with spring onion, pineapple and tomato served in a Sweet & Sour Sauce – € 17.80

Chang Mai Chicken – In a coconut Broth with Egg Noodles, Oyster, Mushrooms, Long Beans and Kafir Lime Leaf – € 15.80 🍴

Yindees downtown Seafood

Oven baked Salmon in Banana Leaf with Teriyaki Glaze & Vegetables, Enoki Mushroom & Wasabi Mayonnaise – € 19.00

Pad kra praow koong – stir-fried tiger prawns with Thai basil leaves, fine beans, onions flavored with Thai Spices & Herbs, Wok Vegetables – € 22.70

Crispy Battered tempura style Sea bass with Aubergene & Long Beans, Herb Spiced Mango Sauce – € 21.95

Tiger Prawns with Lemongrass, Chili paste, Sweet Basil in coconut Milk with Sweet peppers and Water spinach – € 22.70 🍴

Hoy shell ob gratiern – Grilled Queen Scallops in there shell with a Garlic and Sweet Basil Crust on a bed of wok fired pak choy – € 22.40

Kow Pad – Thai Style Rice with Vegetables & Prawns, garnished with a Fried Egg & served with Chicken Satay – € 18.40

Yindees downtown Noodles

Singapore Noodles tossed with Chicken, Prawn, and BBQ Pork in a Soy Sauce – € 19.20

Phad Thai Gai with Rice Noodles, Chicken, Peanuts & wok fired Vegetables infused with Coriander – € 19.60

Thai Curries

Thai Green Curry

Authentic Green Curry with kaffir Lime leaves, Thai Egg plant & Baby Corn with Chicken Tenders – € 16.95 V 🍴

Massaman neau Curry

Massaman Curry with braised beef strips with Holy Basil and Sweet Potatoes, pineapple & Crushed Peanuts – € 19.95 🍴

Thai Panaeng Curry

Chilli, Coriander, Lemongrass, Green Onion, Cumin, Garlic, Peanut Oil and Shrimp Paste, Coconut Milk & Vegetables 🍴

• Chicken – € 16.20 • Prawns – € 22.50

Vegetarian

Gang kiew wan pak: Thai Vegetable Green Curry & Poppadoms – € 15.00 V 🍴

Pad pak raum Rice Noodles & Asian Vegetables – € 14.50 V

Thai Style Vegetarian Nasi Goreng – € 14.40 V

Side Orders

Pad pak raum – Stir-fried Vegetables in oyster sauce – € 2.95 V

Pad thai pak – Fried Noodles with bean sprouts and vegetables – € 3.20 V

Kow Hom Mali – Jasmine Steamed Rice – € 2.50 V

Kow Pad Kai – Fried Rice – € 2.95

Yindees Home Fries – € 3.90

Desserts

Coconut Milk infused Crème Brûlée, Rhubarb and Lemongrass Fusion nougat snap

Mango & Mangosteen Parfait infused with vanilla pod seeds on “Sri Racha” Pineapple Carpachio

Tropical Exotic Fruit Skewer on Sticky Rice with Coconut & Kaffir Lime Leaf Custard

Individual Limema-naw and Lychee Pie in Shortcut Pastry Case topped with meringue & toasted Coconut shavings

Deep-fried sweet brioche crumb crusted Coconut Ice-cream with Exotic Fruit Salsa Mango Jelly
€ 7.50

Yindees

DOWNTOWN

Authentic Thai & Oriental Cuisine



White Wine

Casa Mayor Semillon Chardonnay, Chile – € 18.50
Soft Citrus flavours of Chardonnay from a country given a crisp edge by Freshness

De Martino Sauvignon Blanc – € 22.00
De Martino Vineyards, Maipo Valley, Chile
A white estate bottled wine made from the Sauvignon Blanc grape, with a spicy nettley flavour, both on the nose and palate.

Willowglen Semillon/Chardonnay – € 21.00
De Bortoli New South Wales, Australia
A new world blend that shows excellent ripe lemon and grape fruit flavours. Quite full on the palate and a favourite with most types of seafood.

Les Fumees Blanches Vin de Pays d'Oc – € 23.50
Jacques & François Lurton, France
A fresh, dry Sauvignon. Crisp with excellent fruit flavours.

Gewurtzaminer Reserve – € 37.00
Gustave Lorentz, Alsace France
A full bodied yet elegant Gewurtzaminer with true typicity.

Chablis Domaine le Verger – € 36.00
Alain Geoffroy, Chablis, France
Dry, with an excellent bouquet, a really fine Chablis from a top grower.

Le Rime PinotGrigio/Chardonnay – € 28.50
Castello Banfi, Montalcino, Italy
A very pale in colour, slight spritz, a light and vivacious wine full of charm.

Bodega Lurton Pinot Gris – € 29.00
Bodegas y Viñedos' François Lurton, Mendoza, Argentina
Mildly aromatic with silkily texture and full body.

Lawsons Dry Hills Sauvignon Blanc – € 36.00
Wairu Valley Marlborough, New Zealand
90% Sauvignon Blanc, 10% Semillon, the nose is vibrant with gooseberry and passion fruit aromas.

Red Wine

Casa Mayor, Cabernet Merlot, Chile – € 18.50
Deep Cherry red colour with a light purple rim. Dark berry flavours with soft raspberry aromas.

De Martino Cabernet Sauvignon – € 22.00
De Martino, Maipo Valley, Chile
A medium-bodied Estate bottled red. Fresh fruity and smooth.

Willowglen Shiraz Cabernet Sauvignon – € 21.00
De Bortoli New South Wales, Australia
A lovely blend of Shiraz and Cabernet, soft and full flavoured with lots of fruit.

Chateau Lamarche Bordeaux Supuier – € 27.00
Vignoble Bernard Germain, Bordeaux, France
A wine with a developed fruity nose, soft and appealing, with good grip and supple tannins. Fruit heavy and rich. Elegant with good length.

Cote du Rhone Chateau d'Aigueville – € 25.00
Caves Saint Pierre, Rhone Valley, France
Rich and smooth red wine, warm and balanced.

Montepulciano Colle Secco d'Abruzzo DOC – € 30.00
Cantina Sociale di Tollo, Italy
Light ruby hue but with good heart. Ripe berry fruit on the nose and palate.

Conde de Valdemar Rioja Crianza – € 41.00
Bodegas Martinez Bujanda, Oyon, Spain
Subtle and balanced. Good fruit, lightly oaked an excellent bottle of wine.

Sacred Hill Shiraz Cabernet Sauvignon – € 24.00
De Bortoli Wines, New South Wales, Australia
Deep dark red in colour, fresh and fruity, a lovely, extremely drinkable blend.

Bodega Lurton Malbec – € 29.00
Bodegas y Viñedos' François Lurton, Mendoza, Argentina
A vibrant wine with good rich fruit flavours.

Jordan Bradgate Cabernet Sauvignon/Merlot – € 24.50
Jordan Estate, Stellenbosch, South Africa
Modern, gleaming fruit marshalled by Cabernet tannins, with dash of shiraz.

Half Bottles

De Martino Cabernet Sauvignon – € 13.50
De Martino Vineyards, Maipo Valley, Chile
A medium-bodied Estate bottled red. Fresh fruity and smooth.

De Martino Sauvignon Blanc – € 13.50
De Martino Vineyards, Maipo Valley, Chile
A white estate bottled wine made from the Sauvignon Blanc grape, with a spicy nettley flavour, both on the nose and palate.

Glass of House Wine – € 6.50

Rose Wine

Cabernet d'Anjou Rosé Domaine des Cédres Demi-sec Rosé – € 24.50
Chéreau Carré, St-Fiacre, Loire Valley, France
A characteristically refreshing wine, its slight sweetness balanced by just the right tartness.

Sparkling / Champagne

Marca Oro Prosecco di Valdobbiadene DOC – € 36.00
Spumante Valdo, Italy
A quality sparkling wine with crisp and delicate aromas of apple, a refreshing partner for summery dishes.

Champagne Taittinger Brut Réserve – € 98.00
With a high percentage of Chardonnay, this is lighter than most, a wine with real finesse. An exquisite nose, delectable lightly honeyed, toasted flavours in the mouth and plenty of lemony zip, too. The finish is long and very classy.

Liquores and Digestifs

Sake
A selection of Sake flavours € 4.50

Coffees
Irish Coffee with Jameson
Bailey's Coffee with Bailey's
Italian Coffee with Amaretto
Calypso Coffee with Tia Maria
French Coffee with Cognac
Jamaican Coffee with Dark Rum

Brandy
Hennessy VS, Hennessy XO, Remy Martin XD, Martell.

Whiskey
Middleton Rare, Jameson, Bushmills, Bruichladdich scotch, Red breast, Crested Ten.

Liqueur
Baileys, Amaretto, Drambuie
Sambucca, Benedictine, Grand Marnier
Tia Maria, Crème de Menthe, Espresso Tequila

Coffees from the barista
Americano – Black coffee with the finest beans – € 3.30
•
Cappuccino – Espresso with smooth silky milk – € 3.30
•
Latte – Mild milky coffee – € 3.30
•
Espresso – A shot of intensely strong coffee
Single – € 2.50 Double – € 2.80
•
Macchiato – Espresso topped with foamed milk – € 3.30

Speciality Teas
Choose from our selection of of picked teas – € 3.00
Green tea with Moroccan mint - lemon and ginger – original earl grey – Assam – peppermint – orange mango and cinnamon – pure chamomile flowers – natural Ceylon ginger tea

Asian Beers

Tiger € X.00

Vindees

DOWNTOWN
Authentic Thai &
Oriental Cuisine

