

Vindees

DOWNTOWN

Authentic Thai &
Oriental Cuisine



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 & Spices in a Peking Pancake Wrap, Galangal & Onion Jam – € 8.00

Som Tum

Green Papaya Salad with Cherry Tomatoes, Snake Beans, Peanuts & Baby Shrimps in a Spicy Lime Sauce tossed in Glass Noodles – € 7.50

Crispy Coconut Crusted Tiger Prawns with a Chili Tamarind Sauce & Spicy Mango Salad served on a 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 & Kaffir Lime Leaf 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



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, & Garlic served with a Szechwan Chili Sauce – € 19.95



Pad Kratiem Neau – stir-fried Strips of Beef with Garlic, Chili, Coriander & Carrot in a smooth Black Pepper Soy Sauce – € 19.95



Yindees Downtown Pork

Marinated Pork, roasted & 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 & 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 & Sweet Peppers in a Chili Soya Sauce – €18.40



Gai Preaw Wan – Deep fried Crispy Chicken Breast with Spring Onion, Pineapple & Tomato served in a Sweet & Sour Sauce – € 17.80

Chang Mai Chicken – In a Coconut Broth with Egg Noodles, Oyster, Mushrooms, Long Bean & Kafir Lime Leaf – € 15.80



Yindees Downtown Seafood

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

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Pad Kra Praow Koong – stir-fried Tiger Prawns with Thai Basil Leaves, Fine Beans, Onions flavored with
Thai Spices & Herbs, Wok Vegetables – € 22.70

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Crispy Battered Tempura style Sea Bass with Aubergene, Long Beans
& a Herb Spiced Mango Sauce – € 21.95

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Tiger Prawns with Lemongrass, Chili Paste, Sweet Basil in Coconut Milk
with Sweet Peppers & Water Spinach – € 22.70



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Hoy Shell Ob Gratiern – Grilled Queen Scallops in their shell
with a Garlic & Sweet Basil Crust on a bed of wok fired Pak Choy – € 22.40

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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, & BBQ Pork in a Soy Sauce – € 19.20

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

Thai Curries

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 & Sweet Potatoes,
Pineapple & Crushed Peanuts – € 19.95



Thai Panaeng Curry

Chili, Coriander, Lemongrass, Green Onion, Cumin, Garlic, Peanut Oil & Shrimp Paste,
Coconut Milk & Vegetables



• Chicken – € 16.20 • Prawns – € 22.50

Vegetarian

Gang Kiew Wan Pak: Thai Vegetable Green Curry & Poppadoms – € 15.00 V



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Pad Pak Raum Rice Noodles & Asian Vegetables – € 14.50 V

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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
& 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 V

Desserts

Coconut Milk infused Crème Brûlée, Rhubarb & 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 & 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

