

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

Hoi Malang Poo Ob

Steamed Inchydoney Bay Wild Black Mussels with Sweet Thai Basil in a Coconut Broth, minced Garlic, Root Ginger & Lime Leaves infusion – € 8.40

Tiger Prawns

Crispy Coconut crusted Tiger Prawns with a Chili Tamarind Sauce & Spicy Mango Salad served on a Banana Leaf – € 8.70

Nam Sod

Minced Breast of Corn-Fed Chicken flavoured with Root Ginger, Roasted Peanuts, Red Onions, Scallions & Cilantro with a twist of Lime – € 8.00

Soups

Tom Yum

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

Ghai Joo Khing

Chicken, Garlic, Coriander, Ginger & Spring Onion 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

Thai Crab & Mango

Atlantic Crabmeat flakes & fresh tropical Mango served with a Sweet Chilli & Lime dressing lightly scented with Mint Leaves & Mizuna Salad – € 8.70

) = slight spice to taste

)) = an extra spicy kick

))) = 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 Prow Neau – stir-fried Strips of Beef, Fine Beans, Onions, Mushrooms, & Garlic served with a Szechuan 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 Lamb

Stir fried strips of marinated Lamb with Sweet Bell Peppers, Bulb Fennel, fine Beans & Garlic finished with a fresh Chili & Mint Soy Glaze – € 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

Kaeng Phed Ped Yang - Slow roasted female Barbury Duck breast in Red Curry with Eggplant, Sweet Pineapple, baby Tomatoes & Bamboo Shoots with sweet Thai Holy Basil & Kaffir Lime Leaves – € 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 Soy Sauce – € 18.40

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

Yindees

DOWNTOWN
Authentic Thai &
Oriental Cuisine

Yindees Downtown Seafood

Pad Kra Prow Goong – stir-fried Tiger Prawns with Thai Basil Leaves, Fine Beans, Onions flavoured with Thai Spices, Herbs & Wok Vegetables – € 22.70

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

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

Gaeng Talay (Jungle Curry) - Tiger Prawns, Queen Scallops, Squid, Green lip Mussels cooked in a Red Curry Broth with Sweet Peas, Cabbage, sliced Shoots, Bell Peppers & fresh Thai Basil – € 22.60)

Pla Kapong Kimao - Thai deep fried Sea Bass on a bed of Asian Vegetables with Garlic, Coriander, Chili, Tamarind & Kaffir Lime Leaves Sauce – € 18.40)

Yindees Downtown Noodles

Singapore Noodles tossed in a Peanut Soy Sauce with a combination of Chicken, Tiger Prawns & barbeque Pork strips – € 19.20

Phad Thai Gai - Rice Noodles tossed with Chicken Strips in a Peanut & Tamarind Sauce accompanied with Wok Fried Vegetables infused with Coriander – € 19.60

Sushi Options

Assorted Cooked Nigiri & Maki Sushi

Tamago Maki - (Omelette)

Kappa Maki - (Cucumber & Sesame Seeds)

Smoked Salmon Maki

Nigiri Ebi - (Prawns)

Chicken Gyoza - (Crispy Dumpling with Chicken)

Sushi Regular Assortment, 3 pieces - €6.75

Sushi Deluxe Assortment ideal to share between 2 as a starter, 8 pieces - €13.00

Maki Combo Sushi Special, includes 4 pieces and a Japanese Miso Shiro Broth which includes Spring Onion, Tofu & Seaweed - €9.95



Thai Curry

Thai Green Curry

Authentic Green Curry with Kaffir Lime Leaves, Thai Eggplant & Baby Corn with Chicken Tenders – € 16.95 V)))

Massaman Neau Curry

Massaman Curry with braised Beef, Holy Basil, Sweet Potatoes, Pineapple & crushed Peanuts – € 19.95))

Thai Panaeng Curry

Chili, Coriander, Lemongrass, Green Onion, Cumin, Garlic, Coconut Milk and Vegetables combined in a Peanut Oil & Shrimp paste))

• Chicken – € 16.20 • Prawns – € 22.50

Malaysian Lamb Rendang

Authentic slow cooked Lamb in a thick Curry sauce with Lemongrass, Galangal, Lime Leaves & Coconut Milk – € 21.50))

Vegetarian

Gaeng Kiew Wan Pak - Authentic Green Curry with Kaffir Lime Leaves, Thai Eggplant, Baby Corn & Asian Vegetables. Accompanied with Poppadoms – € 15.00 V

Pad Pak Raum - Wok fried Rice Noodles with Tofu, Bean Sprouts & Asian Vegetables in a Tamarind Soy Sauce – € 14.50 V

Thai Style Vegetarian Nasi Goreng – € 14.40 V

Side Orders

Phad Phak Phad – € 2.95 V

Pad Thai Pak – Fried Noodles with Bean Sprouts & Vegetables – € 3.20 V

Nung Khaw 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 with a Rhubarb & Lemongrass fusion Nougat Snap

Deep-fried Sweet Brioche crumb crusted Coconut Ice-cream on Kataifi Pastry nest with an exotic Mango Fruit Salsa

Homemade Tropical Sri Racha Pineapple & Banana Parfait infused with Vanilla Pod Seeds & Lime Leaves served on a dark Cherry Amaretto extract fusion

Tropical Thai Mango & Passion Fruit Mascarpone Cheesecake, studded with Lychees on a crumbly Shortcake Biscuit Base

Toasted Coconut & Swiss Chocolate Torte with a sweet Chili & Anglaise infused with Peppermint Leaves

Seasonal Exotic Fruit Medley in an Orange Blossom Syrup with a refreshing Lime & Ginger Sorbet

All Desserts are priced at €7.50 per person

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

Gewurztraminer Reserve – €37.00
Gustave Lorentz, Alsace France
A full bodied yet elegant Gewurztraminer 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
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 silky texture and full body.

Lawson's 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 Bottle

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.

Liquors 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
€6.50

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

Whiskey
Middleton Rare, Jameson, Bushmills, Bruichladdich Scotch, Red Breast, Crested Ten.

Liquor
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

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Cappuccino – Espresso with smooth silky Milk – €3.30

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Latte – Mild Milky Coffee – €3.30

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Espresso – A shot of intensely strong Coffee
Single – €2.50 Double – €2.80

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Macchiato – Espresso topped with foamed Milk – €3.30

Speciality Teas
Ask our server to show you our selection of Asian
Infused Speciality Leaf Tea's
All Tea's €3.00 per person

Beers

Assortment of Asian Beers – €5.10

Vindees

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