



Thai Garden

Authentic Thai Cuisine

Welcome to the Thai Garden Restaurant, established in Galway in 1995. We hope you will enjoy dining with us and that you will return again in the near future.

Noi, our head chef, ensures the highest standards of Thai cooking at our restaurant and that all our dishes are expertly cooked by Thai chefs with many years of experience.

We infuse the five fundamental flavours of Thai cuisine into our cooking: hot, sour, sweet, salty and bitter. Traditional ingredients are used such as lemongrass, coconut, coriander, galangal, Thai basil and mint to create delicious food based on authentic Thai cuisine.

We pride ourselves on not using any MSG or preservatives in our cooking instead relying on fresh, local food to produce delicious Thai Food that delights the senses with wonderful flavours.

The style of our food is based on central Thailand where the emphasis is on moderate flavours balancing sour & sweet with spices. It is also referred to as Royal Cuisine as our dishes are elaborately prepared.

Choose from a range of dishes including stir-fries, sizzling flambé dishes, curries, seafood, rice and noodle dishes. We also have a range of international quality wines that you can choose from along with coffees, teas and after dinner drinks.

We have an extensive list of dishes for vegetarians, vegans and coeliac. There is also a children's menu for the little ones to enjoy some tasty Thai treats so everyone goes away happy. If there is a Thai dish you like that is not on the menu, please don't hesitate to ask a member of staff and we will certainly do our very best to accommodate you, if we can.

If you are new to Thai cuisine please ask for our assistance. We are happy to recommend dishes and most can be ordered from a range of mild to very spicy.

Appetisers



1. **PO PIA TOD** chicken spring rolls ~ vegetables ~ plum sauce 1 €7.50
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3. **TOONG TONG** chicken wanton ~ crab sticks herbs ~ sweet chilli sauce^{1, 6, 11, 14} €7.50
4. **NANG AY** tiger prawns ~ filo pastry ~ sweet chilli sauce^{1, 6, 14} €8.50
5. **SEE KRONG MOO DANG** pork ribs ~ red wine sauce ^{1, 14} €8.50
6. **CHICKEN SATAY SKEWER** ~ rich peanut sauce ^{2, 5} €8.50
8. **KANOM JEEB** steamed wanton ~ chicken ~ prawn ~ chestnut ~ carrot ~ sour soya ^{1, 6, 11, 14} €7.50
10. **RUAMCHOI THAI GARDEN** combination of items 1,3,4,5 & 6 ^{1, 2, 4, 5, 6, 14} €10.00
- ✓ 11. **FRESH SPRING ROLL** mango ~ mint ~ cucumber ~ vegetables & herbs ~ dressing €8.50

SOUPS



- ✓ 12. **TOM YAM** spicy & sour clear soup 4 €8.00
- New!** 14. **THAI STYLE SEAFOOD CHOWDER** lemon grass ~ galangal ~ lime leaf ~ coriander ~ chilli paste in oils ~ milk ^{7, 2} €8.00
- ✓ 15. **TOM KA** mild spicy & sour soup ~ coconut milk ~ coriander ~ lime 4 €8.00
- ✓ 17. **TOM YAM TA LAY** seafood combination soup (serves two) 4 €14.00
18. **KAO TOM** clear soup ~ rice ~ garlic oil ~ coriander ~ spring onion 4 €8.00
- N1 KUAY TEOW NAM** - Thai Noodle Soup - a traditional noodle soup ^{1, 6} €8.00

Options for dishes 12, 15, 18 & N1: Prawn, Chicken or Vegetable

Salads



- ✓ 19. **SOM TOM** carrots ~ fine beans ~ tomatoes ~ crushed peanuts ~ Thai dressing 4 €9.00
20. **LAAB GAI** chicken ~ coriander ~ chilli ~ lime ~ mint 4 €9.00
21. **NAM TOK NEUR** beef ~ mint ~ onion ~ lime 4 €9.00

Curry Dishes

€15.00 - €25.00



- ✓ 22. **GANG KEW WAN** green curry ~ coconut milk ~ chilli ~ bamboo shoot ~ peppers ~ basil ^{2, 4}
- ✓ 26. **GANG PA-NANG** pa-nang curry ~ coconut milk ~ lime leaves ~ sweet basil ^{2, 4}
- ✓ 30. **GANG DANG** red curry ~ coconut milk ~ bamboo shoots ~ peppers ~ basil ^{2, 4}
- ✓ 32. **GANG MASSAMAN** curry ~ potatoes ~ onions ~ peanuts ^{2, 4, 8}

Ordering Options: Vegetable €15.00, Chicken or Tofu €17.00, Prawn or Beef €19.00, Duck €23.00

Allergens: 1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seed, 12. Sulphites, 13. Lupin, 14. Molluscs

Note: All of the above allergens are processed in our restaurant so any dish may contain trace amounts.

Curry, Curry Dressing & Sizzling Dishes

€17.00 - €25.00

34. **CHOO CHE** red creamed curry dressing ~ lemon grass ~ lime leaves ~ coconut milk 2, 4

Ordering options: Vegetable €17.00, Chicken or Tofu €19.00, Prawn or Beef €21.00, Fish or Duck €25.00

76. **CHANRON** sizzling platter with brandy sauce ~ mushroom ~ spring onion ~ peppers ~ onions 1, 2, 6, 14

Ordering options: Vegetable €17.00, Chicken or Tofu €19.00, Prawn or Beef €21.00, Duck €25.00

39. **FAI DANG** pa-nang creamed curry dressing ~ lime leaves ~ sweet basil ~ flambéed with brandy 2, 4

Ordering options: Vegetable €17.00, Chicken or Tofu €19.00, Prawn or Beef €21.00, Duck €25.00

42. **LAO DANG** red wine sauce ~ Thai herbs ~ flambéed with brandy 1, 6

Ordering options: Vegetable €17.00, Chicken or Tofu €19.00, Prawn or Beef €21.00, Duck €25.00

37. **GANG KUA SUP-PA-ROD** pineapple ~ red creamed curry ~ red chillies ~ coconut milk ~ 2, 4
cherry tomato ~ grapes

Ordering options: Vegetable €17.00, Chicken or Tofu €19.00, Prawn or Beef €21.00, Duck €25.00

5

€17.00

6. **CHICKEN SATAY SKEWERS** ~ rich peanut sauce

Stir-Fry Dishes

€15.00 - €23.00

49. **PAD PREAW WAN** sweet & sour ~ pineapple ~ vegetables 1, 6

54. **PAD KHING** ginger stir fry ~ black mushrooms ~ peppers ~ onions ~ spring onions 1, 6, 14

59. **PAD GRA PROW** hot basil ~ garlic ~ spring onion ~ pepper ~ onion 1, 6, 14

64. **GRA TIEM PRIK TAI** garlic stir fry ~ onion ~ peppers ~ black pepper 1, 6, 14

69. **PAD NAM MAN HOI** stir fry ~ oyster sauce ~ vegetables 1, 6, 14

73. **GAI PAD MED MA-MUANG** cashew nut ~ vegetables 1, 6, 8, 14

Ordering Options: Vegetable €15.00, Chicken or Tofu €17.00, Prawn, Pork or Beef €19.00, Duck €23.00

Duck Dishes

91. **PED MA-KAM** crispy fried duck breast ~ tamarind sauce

€23.00

92. **PED SARM ROD** crispy fried boneless duck ~ three flavour sauce ~ garlic ~ chillies

€23.00

93. **PED OB NAM PEUNG** crispy fried duck ~ pineapple ~ marinated ginger ~ honey sauce 1, 6

€23.00

95. **PED PAD PRIK SOD** stir-fried boneless duck ~ garlic ~ fresh chillies ~ onion ~ peppers

€23.00

~ spring onions 1, 6, 14

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Seafood Dishes



87. **PAD PET TA-LAY** seafood combination ~ spicy red curry ~ fresh herbs 1,2,4 €25.00
90. **PAD TA-LAY PRIK ORN** seafood combination stir fry ~ garlic ~ spring onion ~ peppers ~ chillies ~ onion 1,6,14 €25.00

Noodle Dishes



97. **PAD THAI** rice noodles ~ ground peanut ~ egg ~ onions ~ bean sprout 1,5,3,6,8
99. **PAD MEE KORAT** ~ rice noodle ~ egg ~ tofu ~ onion ~ carrot ~ pepper ~ bean sprout 1,6,14
101. **PAD SE-EW** fried rice noodles ~ egg ~ broccoli ~ soya bean sauce 1,3,6,14
- SP7 **PAD KI MOAW** flat rice noodles stir-fried with chilli, garlic, basil leaf, bamboo, carrot, green bean, peppercorn and sugar snap in oyster sauce (chicken or beef). 1,6,14

Ordering options: Vegetable €15.00, Chicken or Tofu €17.00, Prawn or Beef €19.00, Duck €23.00

Rice Dishes



98. **KAO KLUK GRA PROW** ~ fried rice ~ basil ~ garlic chilli ~ green bean 1,6,14
- Ordering options:** Vegetable €15.00, Chicken or Tofu €17.00, Prawn or Beef €19.00, Duck €23.00
106. **KAO PAD RUAM MIT** special egg fried rice ~ chicken ~ prawns ~ beef ~ onion 1,6,3,14 €19.00

Side Dishes



104. **KAO PAD KHAI** fried rice ~ egg ~ onion 1,6 €3.50
105. **KAO SUAY** steamed aromatic Thai jasmine rice €3.00
110. **KAO KLONG** steamed brown rice €3.50
107. **SEN MEE** fried noodles ~ egg ~ onion 1,6 €3.50
108. **CHIPS** €4.50
109. **VEGETABLES** stir fried or steamed 1,6 €5.00
- SAUCE** (additional) €3.50

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Children's Menu



Chicken satay, chips and peanut sauce 2, 8	€10.00
Barbecue pork ribs and chips 1, 6	€10.00
Mixed spring rolls and chips 1	€10.00
Fried noodles with chicken, soy sauce and broccoli	€10.00
Chicken fried rice & veg	€10.00
Thai green chicken curry with rice, noodles or chips	€10.00



Vegetarian option available



All Beef is of Irish origin.



Please specify if you would prefer your dish Mild *, Medium ** or Hot ***.

Separate bills can only be provided for groups of 4 or less and must be requested when ordering.



A 10% cover charge applies to all groups of 6 persons or more.



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Chefs Special Menu



SP1 Massaman Gea - Lamb in Massaman Curry Sauce	€25.00
Lean cubes of Lamb in creamy Massaman curry with peanuts and potato. A South of Thailand style. 2, 4	
SP2 Gai Pad Thai Garden - Special Chicken with Cashew Nut	€19.00
Deep-fried chicken breasts stir fried with cashew nut, onion, pepper, carrot, scallion and mushroom in a chilli tomato sauce. 1, 2, 6, 14	
SP4 Goong Plah - Prawn Thai Herbs	€23.00
Steamed Tiger prawns served in a combination of Thai herbs including lemon grass, lime leaf, chilli, mint, chilli oil and shallot. Typically served medium or hot. 1, 2, 4, 6, 14	
SP5 Pad Phed Nuer - Dry Beef Curry	€23.00
Thinly sliced beef stir-fried in a red curry paste with young peppercorns, razor ginger, red chilli and basil, blended with a hint of coconut milk. 2, 4	
SP6 Talay Pad Cha - Fisherman Style Stir Fry	€25.00
Seafood combination, stir-fried with blended fresh herbs with a combination of lime leaf, ginger, razor ginger, basil leaf, red chilli and peppercorn. 1, 4, 6, 14	

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