

STARTERS

- Porpia Bpet Tod** (1a,4,5,6,12).....**€8**
Crispy homemade Duck spring roll served with sweet chilli
- Thai Calamari** (1a,2,3,4,5) (.....**€8.50**
Spiced deep fried Calamari with peppercorn and ginger dressing
- Kajang Satay** (10).....**€8**
Our authentic recipe from the town of Kajang in Malaysia, Chicken thigh meat skewer marinate with local spice served with peanut sauce
- Prawn Katsu** (1a,4,5,9,12).....**€7.50**
Breaded Prawn with mango and ginger salsa serves with sweet chilli dip
- Yangnyeom Chicken** (1a,1c,6,9,12) ((.....**€7**
Korean style crispy Chicken drumettes, seasoned with sweet and spicy gochujang sauce, spring onion and sesame seed
- Aroi Sticky Ribs** (1a,9,12) (.....**€8**
Marinated Pork ribs slow cooked in chilli ginger paste, plum soy sauce infused with star anise, cinnamon and drizzled with sesame seeds

RICE DISHES

- Khao Pad** (3,4,5)
Thai fried rice, tomatoes, broccoli, beans, mangetout, carrots, egg, scallion and chilli
Chicken €16.25 Beef €16.75 Prawns €16.75
- Pineapple Fried Rice** (3,4,5,14d) ((.....**€16.25**
Grilled chicken fillet, scallions, egg, sliced chilli, cherry tomatoes, pineapple, broccoli, baby corns, sliced carrots, mangetout, fine beans, Malaysian curry spice and cashew nuts
- Prawns & Crab Meat Fried Rice** (2,3,4,5)**€17.25**
King Prawns, shredded crab meat, lime leaves, egg, baby corn, mangetout, carrots, scallion, onion, beans & sliced chilli
- Jai Khao Pad** (GF,V,12)**€15.25**
Broccoli, mangetout, scallions, mushrooms, baby corn, tofu, asparagus, beansprouts, fine beans & carrots

CURRY

- Red Duck Curry** (GF,4) ((.....**€17.25**
Baby corn, long beans, bamboo shoots, cherry tomatoes & mangetout
- Green Chicken Curry** (GF,2,4) (((.....**€16.25**
Bamboo shoots, baby corn, mangetout, green vegetables
- Yellow Fish Curry** (GF,2,3,4)**€17.25**
Cod, Salmon, Smoked Haddock, Calamari, Mussels, Prawns, cherry tomatoes, mangeout, baby corn, green beans & bamboo shoots

- Chicken Wings** (GF)**€7**
Matchstick Chicken wings served with sweet chilli
- Vegetable Gyoza** (1a,9,12)**€7**
Japanese crispy gyoza filled with vegetables, carrots, cabbage and serves with spicy sesame chilli sauce
- Avocado & Mint Salad** (10)**€7**
Mixed salad leaves, coriander, spring onion, cucumber, cherry tomatoes, toasted peanuts, Avocado dressing with sweet chilli & drizzled with siracha chilli sauce
- Lentil Fritters (V, LUPIN, LEGUMES)** (.....**€6.50**
Crispy masala fritters made from yellow lentils, red onions, cumin, coriander seeds, dry chilli, curry leaves served with plant base coconut yogurt & mint cucumber
- Spiced Crab & Fish Cakes** (1a,2,4)**€8.50**
A Thai-inspired dish, savour the harmonious blend of crab, cod and potato, delicately coated with crispy panko crumbs. A mild percik sauce infused with the richness of coconut.

MAINS

- Red Beef Curry** (GF,2,4) ((.....**€17.25**
Baby corn, bamboo shoots, cherry tomatoes, green beans & mangetout
- King Prawn Yellow Curry** (GF,2)**€17.25**
Garlic, ginger, baby corn, mangetout, cherry tomatoes, bamboo shoots & green beans
- Yellow Vegetable Curry** (GF,12)**€15.25**
Baby corn, tofu, long beans, bamboo shoots, broccoli, carrots, mangetout, cherry tomato, asparagus, straw mushroom & potatoes

**Each of these coconut-based Thai dishes has their own individual taste and heat. The mildest curries are Yellow, followed by Red and finally Green. We can add chillies to your taste.*

STIR-FRY

- Pad Kar Prow Duck** (3,4,5) (((.....**€17.25**
Double cooked aromatic sliced roast duck stir fry with long beans, mangetout, onions, chilli paste, Thai basil, scallions and topped with fried egg
- Nuea Pad Khing** (3,4) (.....**€17.25**
Beef strip, broccoli, onion, baby corn, scallion, ginger, sliced chilli, wild mushroom, long beans & carrots
- Chicken Cashew Nuts** (3,4,14d) (.....**€16.25**
Baby corn, cashew nut, scallion, water chestnut, wild mushroom, onion, dried chilli, broccoli, long beans, mangetout & carrots
- Gai Pad Prik** (2,3,4) (((.....**€16.25**
Stir-fry Chicken with red paste, scallion, green beans, red onion, holy basil & mangetout
- Chilli Prawn and Vegetable** (2,3,4) (((.....**€17.25**
King Prawn with fresh seasonal vegetables, asparagus, mushrooms, chilli & holy basil

NIBBLES

- Thai Prawn Crackers** (GF,2).....**€3.50**
With sweet chilli dripping
- Edamame Pods** (GF,V,12)**€5**
Steamed whole soy beans seasoned with Irish sea salt & pepper

SALADS

- Spicy Chicken Fillet** (4,10,13) ((.....**€15**
With crunchy apples, mixed leaves, peanuts, chilli, red onion, coriander, cherry tomatoes in Nam Pla dressing
- Roasted Duck Salad** (GF,9) (.....**€15.50**
Baby leaves, spring onion, chilli, cucumber, radish, coriander, shallots, cherry tomatoes, spicy lime dressing and tossed sesame seeds

- Tofu** (GF,12) (((.....**€15.25**
Thai green vegetables, tofu, straw mushroom, scallion, beansprouts, chilli & cherry tomatoes

All stir-fry and curries are served with choice of healthy Brown Rice or Steamed Jasmine Rice. Rice Noodles, Sticky Rice or Pad mee €1.50 supplement

WOK NOODLES

- Classic Pad Thai** (3,4,5,12)
Rice noodles, tofu, carrots, egg, beansprout, scallion, garnish with crushed peanut and lime
Prawn €17.25 Chicken €16.25
- Char Kuey Teow** (1a,2,3,4,5,9,12) ((.....**€17.25**
Penang famous wok-fry flat noodles, Prawn, egg, spring onion, beansprout, tossed in our homemade sambal paste, soya sauce and garnish with pickled chilli, fried onion and lime
- Pad Se Lew** (1a,2,3,4,5,12)
Asian Green vegetables, beansprouts, egg, kuew teow noodles, tossed in Thai soya sauce
Chicken €16.25 Prawns €17.25
- Pad Thai Jay** (GF,12)**€15.25**
Tofu, seasonal vegetables, beansprouts, rice noodles, mushroom, asparagus, crushed peanuts and lime

GRILLED

- Isaan style Crispy Roast Duck (GF)****€16.50**
Sliced half Duck cooked to perfection, bedded on top Asian green vegetables with tamarind sauce
- Fadilah Fire & Grilled** (1a,5,6,10,11,13)**€18**
Indulge in the Aroi deluxe Burger, crafted with a generous 180gm of prime Irish beef. Our burger is topped with succulent grilled onions, tangy pickles, sliced cheese, lettuce, beef tomatoes, garlic mayo in soft brioche bun paired with golden-brown cube potatoes.

SIDES

- Aroi Green Vegetable** (GF,V,12).....**€5.50**
Stir-fried broccoli, beans, mangetout, asparagus, bok choy, garlic & ginger
- Steamed Jasmine Rice**.....**€3**
- Healthy Brown Rice****€3**
- Sticky Rice****€3**
- Rice Noodles** (GF,3,4)**€3**
- Pad Mee** (1a,3,4,12)**€3.50**
Yellow noodles, beansprouts, soya sauce & spring onion
- Sweet Potato Fries** (5)**€4**
With sriracha mayo
- Aroi Home Fries** (1a,5,8)**€4.50**
Seasoned & served with curry butter aioli

SOUPS

- Tom Yam Goong** (GF,2) ((.....**€15.50**
Prawn, Thai mushrooms, onion, mangetout, fine beans, spring onion, sour broth, chilli, baby corn and vermicelli noodles
- Spicy Kimchi Chicken Ramen** (1a,5,9) ((.....**€15.50**
Marinated grilled Chicken breast on egg noodles, beansprouts, a spicy Chicken broth, garnish with boiled egg, friend garlic, spring onion and spicy kimchi salad

AROI SIGNATURE DISHES

- Hong Kong Chicken** (1a,3,4,5) ((.....**€18.75**
Chicken in light tempura batter, tossed in soya sauce and chilli, onion, green beans, broccoli, red peppers, cherry tomato, spring onion and topped with crispy onion
- Teriyaki Salmon** (1c,4,9,12)**€19.25**
Baked sesame-crusting Salmon Teriyaki on a bed of wok-fry Asian green vegetables, ginger, garlic garnished with pickled ginger
- Kuala Lumpur Nasi Goreng** (2,3,4,5,10) ((.....**€19.25**
Malaysian spicy fried rice with Prawns, Chicken, chilli paste, mixed vegetables, served with Chicken satay topped with fried egg and Prawn crackers
- Teriyaki Duck Donburi** (1c,9,12)**€19.25**
Roast Duck stir-fry with Shitake Mushrooms, pineapples, broccoli, beans, onions, bell pepper, asparagus, in Teriyaki sauce garnished with gari, spring onion and sesame seeds
- Lamb Shank Rendang** (((.....**€21**
A famous speciality from Minangkabau, Indonesia. King of curries, slow cooked, dry and fragrant curry dish, complex rich and nutty with toasted coconut base sauce which take up to 4 hours to cook
- Nasi Ayam** (1a,3,4,6,9,13) (.....**€18.75**
Malaysian style roasted Chicken with Fragrance rice chilli ginger sauce, Chicken broth, salads garnish with crispy shallots, spring onions & coriander.

DESSERTS Please see our menu for homemade desserts

ALLERGENS:

GF = Gluten-free
V = Vegan

1a- Wheat (Gluten)
1b- Rye (Gluten)
1c- Barley (Gluten)
1d- Oats (Gluten)
2- Crustaceans

3- Molluscs
4- Fish
5- Eggs
6- Milk
7- Celery

8- Mustard
9- Milk
10- Peanuts
11- Lupin
12- Soybeans

13- Sulphur Dioxide & Sulphites
14a- Almonds (Nuts)
14b- Hazelnuts (Nuts)
14c- Walnuts (Nuts)
14d- Cashew (Nuts)

14e- Pecans (Nuts)
14f- Brazils (Nuts)
14g- Pistachios (Nuts)
14h- Macadamias/Queenslands (Nuts)

All our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination. Detailed allergen information is available on request.

If you have a food allergy, intolerance or sensitivity, please speak with your waiter before placing your order and they will be able to help you with your choice.

10% service charge applies for table of 8 and over. Please understand we cannot split bills for groups larger than 6 people.

Serving 100% Irish Beef