

STARTERS

- Porpia Bpet Tod** €8
Crispy homemade Duck spring roll served with sweet chilli (1a,4,5,6,12)
- Chicken Wings** €7.50
Matchstick Chicken wings served with sweet chilli
- Thai Calamari** (.....) €8.50
Spiced deep fried Calamari with peppercorn and ginger dressing (1a,2,3,4,5)
- Kajang Satay** €8
Our authentic recipe from the town of Kajang in Malaysia, Chicken thigh meat skewer marinate with local spice served with peanut sauce (10)
- Prawn Katsu** €8.50
Breaded Prawn with mango and ginger salsa serves with sweet chilli dip (1a,4,5,9,12)
- Yangnyeom Chicken** ((.....) €7.50
Korean style crispy Chicken drumettes, seasoned with sweet and spicy gochujang sauce, spring onion and sesame seed (1a,1c,6,9,12)

- Avocado & Mint Salad** (.....) €7
Mixed salad leaves, coriander, spring onion, cucumber, cherry tomatoes, toasted peanuts, Avocado dressing with sweet chilli & drizzled with siracha chilli sauce (10)
- Aroi Sticky Ribs** (.....) €8.50
Marinated Pork ribs slow cooked in chilli ginger paste, plum soy sauce infused with star anise, cinnamon and drizzled with sesame seeds (1a,9,12)
- Vegetable Gyoza** €7
Japanese crispy gyoza filled with vegetables, carrots, cabbage and serves with spicy sesame chilli sauce (1a,9,12)
- Lentil Fritters** (.....) €7.50
Crispy masala fritters made from yellow lentils, red onions, cumin, coriander seeds, dry chilli, curry leaves served with plant base coconut yogurt & mint cucumber
(*May contain Soyabean*)
- Spiced Crab & Fish Cakes** (.....) €8.95
A Thai-inspired dish, savour the harmonious blend of crab, cod and potato, delicately coated with crispy panko crumbs. A mild pericik sauce infused with the richness of coconut (1a,2,4)

SIDES

- Aroi Green Vegetable** €6
Stir-fried broccoli, beans, mangetout, asparagus, bok choy, garlic & ginger (12)
- Steamed Jasmine Rice** €3.50
- Healthy Brown Rice** €3.50
- Sticky Rice** €3.50
- Rice Noodle** (3,4) €3
- Pad Mee Noodle** €4
Yellow noodles, beansprouts, soya sauce & spring onion (1a,3,4,12)
- Sweet Potato Fries** €4.50
With sriracha mayo (5)
- Aroi Home Fries** €4.50
Seasoned & served with curry butter aioli (1a,5,8)

NIBBLES

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

SALADS

- Spicy Chicken Fillet** ((.....) €16.25
With crunchy apples, mixed leaves, peanuts, chilli, red onion, coriander, cherry tomatoes in Nam Pla dressing (4,10,13)
- Roasted Duck Salad** (.....) €16.25
Baby leaves, spring onion, chilli, cucumber, radish, coriander, shallots, cherry tomatoes, spicy lime dressing and tossed sesame seeds (9)

SOUPS

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- Tom Yam Goong** ((.....) €16.50
Prawn, Thai mushrooms, onion, mangetout, fine beans, spring onion, sour broth, chilli, baby corn and vermicelli noodles (2)
- Spicy Kimchi Chicken Ramen** ((.....) €16.50
Marinated grilled Chicken breast on egg noodles, beansprouts, a spicy Chicken broth, garnish with boiled egg, friend garlic, spring onion and spicy kimchi salad (1a,5,9)

AROI SIGNATURE DISHES

- Hong Kong Chicken** ((.....) €19.75
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. (1a,3,4,5)
- Teriyaki Salmon** €19.75
Baked sesame-crust Salmon Teriyaki on a bed of wok-fry Asian green vegetables, ginger, garlic garnished with pickled ginger (1c,4,9,12)
- Kuala Lumpur Nasi Goreng** ((.....) €20.50
Malaysian spicy fried rice with Prawns, Chicken, chilli paste, mixed vegetables, served with Chicken satay topped with fried egg and Prawn crackers. (2,3,4,5,10)
- Teriyaki Duck Donburi** €21
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 (1c,9,12)
- Lamb Shank Rendang** (((.....) €22.50
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** (.....) €19.50
Malaysian style roasted Chicken with Fragrance rice chilli ginger sauce, Chicken broth, salads garnish with crispy shallots, spring onions & coriander (1a,3,4,6,9,13)

MAINS

- RICE DISHES**
- Khao Pad**
Thai fried rice, tomatoes, broccoli, beans, mangetout, carrots, egg, scallion and chilli (3,4,5)
Chicken €16.75 Beef €17.50 Prawns €18
- Pineapple Fried Rice** ((.....) €17.50
Grilled chicken fillet, scallions, egg, sliced chilli, cherry tomatoes, pineapple, broccoli, baby corns, sliced carrots, mangetout, fine beans, Malaysian curry spice and cashew nuts. (3,4,5,14d)
- Prawns & Crab Meat Fried Rice** €18.75
King Prawns, shredded crab meat, lime leaves, egg, baby corn, mangetout, carrots, scallion, onion, beans & sliced chilli (2,3,4,5)
- Jai Khao Pad** €16.25
Broccoli, mangetout, scallions, mushrooms, baby corn, tofu, asparagus, beansprouts, fine beans & carrots (12)

- King Prawn Yellow Curry** €18.75
Garlic, ginger, baby corn, mangetout, cherry tomatoes, bamboo shoots & green beans (2)
- Yellow Vegetables Curry** €16.25
Baby corn, tofu, long beans, bamboo shoots, broccoli, carrots, mangetout, cherry tomato, asparagus, straw mushroom & potatoes (12)
- *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.*

WOK NOODLES

- Classic Pad Thai**
Rice noodles, tofu, carrots, egg, beansprout, scallion, garnish with crushed peanut and lime (3,4,5,10,12)
Prawn €18 Chicken €16.75
- Char Kuew Teow** ((.....) €18.25
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 (1a,2,3,4,5,9,12)
- Pad Sew Lew**
Asian Green vegetables, beansprouts, egg, kuew teow noodles, tossed in Thai soya sauce (1a,2,3,4,5,12)
Prawn €18 Chicken €16.75
- Pad Thai Jay** (10,12) €16.25
Tofu, seasonal vegetables, beansprouts, rice noodles, mushroom, asparagus, crushed peanuts and lime

- CURRIES**
- Red Duck Curry** ((.....) €18.75
Baby corn, long beans, bamboo shoots, cherry tomatoes & mangetout (4)
- Green Chicken Curry** (((.....) €16.75
Bamboo shoots, baby corn, mangetout, green vegetables (2,4)
- Yellow Fish Curry** €18.75
Cod, Salmon, Smoked Haddock, Calamari, Mussels, Prawns, cherry tomatoes, mangetout, baby corn, green beans & bamboo shoots (2,3,4)
- Red Beef Curry** ((.....) €18.25
Baby corn, bamboo shoots, cherry tomatoes, green beans & mangetout (2,4)

- STIR-FRY**
- Pad Kar Prow Duck** (((.....) €18.75
Double cooked aromatic sliced roast duck stir fry with long beans, mangetout, onions, chilli paste, Thai basil, scallions and topped with fried egg (3,4,5)
- Nuea Pad Khing** (.....) €18
Beef strip, broccoli, onion, baby corn, scallion, ginger, sliced chilli, wild mushroom, long beans & carrots (3,4)
- Chicken Cashew Nuts** (.....) €17.50
Baby corn, cashew nut, scallion, water chestnut, wild mushroom, onion, dried chilli, broccoli, long beans, mangetout & carrots (3,4,14d)
- Gai Pad Prik** (((.....) €17
Stir-fry Chicken with red paste, scallion, green beans, red onion, holy basil & mangetout (2,3,4)
- Chilli Prawn & Vegetables** (((.....) €18.75
King Prawn with fresh seasonal vegetables, asparagus, mushrooms, chilli & holy basil (2,3,4)
- Tofu** (((.....) €16.25
Thai green vegetables, tofu, straw mushroom, scallion, beansprouts, chilli & cherry tomatoes (12)
- 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*

GRILLED

- Isaan style Crispy Roast Duck** €18.75
Sliced half Duck cooked to perfection, bedded on top Asian green vegetables with tamarind sauce
- Fadilah Fire & Grilled** €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 (1a,5,6,10,11,13)

DESSERTS

Please see our menu for homemade desserts

ALLERGENS:

1a-Wheat (Gluten)	3-Molluscs	8-Mustard
1b-Rye (Gluten)	4-Fish	9-Seasme
1c-Barley (Gluten)	5-Eggs	10-Peanuts
1d-Oats (Gluten)	6-Milk	11-Lupin
2-Crustaceans	7-Celery	12-Soybeans

13-Sulphur Dioxide & Sulphites	14a-Almonds (Nuts)	14e-Pecans (Nuts)
14a-Almonds (Nuts)	14b-Hazelnuts (Nuts)	14f-Brazils (Nuts)
14b-Hazelnuts (Nuts)	14c-Walnuts (Nuts)	14g-Pistachios (Nuts)
14c-Walnuts (Nuts)	14d-Cashew (Nuts)	14h-Macadamias/Queenslands (Nuts)

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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.