



Two Course Set Menu €34

Prawn Crackers for the table (gf)

Starters

Koto Wings - Sweet chilli (gfa)

Panko prawns, sweet chilli mayo, lime

Popcorn tofu, sesame & sweet chilli (v) (ve)

Chicken & leek fried gyoza dumplings, scallions, sesame hoisin sauce

Rayu chicken goujons, peanut & sesame rayu, mixed baby leaves

Wok fried greens & beansprouts, tamari, garlic & chilli (v) (vea) (gfa)

Koto Salad with chicken, stir fried veg, baby potatoes and mixed baby leaves (gfa) (vea)

Main Course

Hoi An   

Crispy duck with spicy egg fried rice, mixed veg, sriracha, chilli jam and sesame

Teryaki Duck (gfa)

Crispy duck, peppers, red onions, scallions, carrot, rice & sesame

- jasmine / healthy brown or egg fried rice

Black Pepper Sirloin (gfa) (€5 supplement)

Tender sirloin stir fried with sprouting broccoli & mixed veg, cracked black pepper, soy & oyster

- jasmine / healthy brown or egg fried rice

Phuket (gfa)

Chilli jam, lemongrass & sriracha stir fry - jasmine / healthy brown or egg fried rice

Chicken Tiger Prawns Tofu (v) (vea)

Cashew Nuts (gfa)

Sun dried chilli, soy & oyster sauce stir fry - jasmine / healthy brown or egg fried rice

Chicken Tiger Prawns Tofu (v) (vea)

Yellow Thai Curry with mixed vegetables (gfa) - jasmine / healthy brown or egg fried rice

Chicken Tiger Prawns Tofu (v) (vea)

Sanook Salmon  

Roast salmon with peanut & sesame rayu, spicy lemongrass & lime leaf vegetable fried rice, pickled ginger

Pad Thai (gfa)

Flat rice noodles, egg, beansprouts, veg, peanuts, crispy onions & lime

Chicken Tiger Prawns Tofu (v) (vea)

(gf) gluten free

(gfa) gluten free on request

(vea) vegan upon request