

DESSERTS

BEIGNETS Spiced sugar, pandanus crème Anglaise 1a, 3, 7	€9.50
PANNA COTTA White chocolate & coconut, passion fruit & lychee jelly, fresh fruit, crumbed meringue 3, 7	€9.50
KIN DEE 4 CHOCOLATES Brownie base, chocolate mousse, white chocolate ganache, mirrored dome, tamarind caramel 3, 6, 7	€9.50

COFFEE / TEA

AMERICANO	€3.90
CAPPUCCINO/LATTE	€4.20
ESPRESSO	€2.90
DOUBLE ESPRESSO	€3.50
MACHIATTO	€3.50
IRISH BREAKFAST TEA	€3.00
HERBAL TEA'S	€3.50

ALLERGENS

1. Cereals containing Gluten (1a. Wheat, 1b. Barley, 1c. Oats, 1d. Rye) 2. Crustaceans 3. Egg 4. Fish 5. Peanuts 6. Soybeans
7. Dairy/Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seed 12. Sulphite/Sulphur Dioxide 13. Lupin 14. Molluscs



KIN DEE
SOUTH EAST ASIAN CUISINE

WINE LIST

SPARKLING WINES

	<i>Glass</i>	<i>Bottle</i>
Botter Prosecco DOC, Italy 200ml Bottle		€11.00
Botter, Spago prosecco DOC Frizzante, Veneto, Italy		€38.00

WHITE WINES

Delle Venezie, I Castelli R&G Pinot Grigio DOC, Italy	€8.00	€29.00
Paul Mas Chardonnay IGP, Languedoc, France	€9.00	€33.00
Birds Paradise S.Blanc, Marlborough, New Zealand	€10.00	€37.00
Domaine l'Herre, Piche Pedrix, Cotes de Gascogne, France	€8.75	€34.00
Rias Baxias, Franxmar Albarino, Spain	€11.00	€41.00
Tombre Single Estate, Organic Pinot Grigio, Venezie. Italy	€9.75	€38.00
Riesling Grohl, Rheinhessen, Germany	€10.00	€41.00
Claud Leblanc, Chardonnay, Macon Villages 2023, Burgundy	€14.00	€56.00
Petit Chablis, Domaine Des Peregrins, Burgundy, France		€65.00

ROSE WINE

Les Roches Blanches, Rose d'Anjou, Loire, France	€ 9.30	€38.00
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RED WINES

Castilla La Mancha, Luciente Tempranillo, Spain	€8.00	€28.00
Whistling Duck Shiraz, New South Wales, Australia	€8.50	€30.00
Elsa Bianchi Malbec, Mendoza, Argentina	€9.50	€33.00
Conde de Tresaguas, Tempranillo Joven, Rioja, Spain	€9.00	€34.00
Monsieur Plumage Pinot Noir, Languedoc, France	€9.50	€35.00
Quinta Do Vallado, Douro, Portugal	€10.00	€39.00
Cantine Terredagoli Chianti DOCG Organic, Italy	€11.00	€40.00
Chateau Maucaillou, "Le B Par Maucaillou", Bordeaux Superior, AOP 2020, France	€12.00	€45.00
Chateau de Callac Prestige, Bordeaux, France	€16.00	€55.00



KIN DEE
SOUTH EAST ASIAN CUISINE

STARTERS

ALL €9.00 OR 3 FOR €24.00

GYOZA

Wicklow pork, water chestnut, aged balsamic & soy dip 1a, 6, 12

BEEF LARB**

Chargrilled Irish fillet, lime leaf, coriander, mint, roast rice, chilli flake, lime juice 4

KANOM JEEB

Steamed Dublin Bay prawn dumplings, scallion, sweet soy 1a, 2, 6

THAI "SCOTCH EGG"*

Isaan style sausage, nduja, lemongrass, garlic, coriander, pickled shimeji 1a, 3, 6

SATAY

BBQ marinated chicken, peanut sauce, cucumber relish, fresh herbs 1a, 4, 5

SALMON CRUDO*

Irish Salmon belly, coriander, lime, chilli, pineapple, miso, sesame oil 4, 6, 11

BONELESS RIBS

18-hour braised Wicklow pork, smoky Thai BBQ sauce, green mango salad 6, 9, 11, 12

DUCK SPRING ROLLS

Confit Upton duck, mangetout, womb bok, carrot, ginger, chilli, beansprouts, sweet & sour dip 1a, 6

*MILD **MEDIUM ***HOT

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LUNCH MENU

ALL MAINS €18.00

Rice free with all dishes beside noodles

CURRY

CHICKEN, BEEF, PRAWN 2, TOFU 6, VEGETABLE

RED** - Sweet peppers, Thai basil, bamboo shoots, fine beans 4

YELLOW* - Onions, bamboo shoots, sweet peppers, crispy shallot, sweet potato 4

GREEN*** - Thai & pea aubergine, fine beans, bamboo shoots, Thai basil 4

RENDANG**

Slow braised Irish beef, sweet potato, roti 1a, 4

SHAKING BEEF*

Robinson's Irish fillet, red onion, scallion, mange toute, baby watercress 1a, 6, 7, 12

BEEF CHILLI***

Slivers of Irish fillet, green beans, garlic, sweet peppers, Thai basil 1a, 6

CHICKEN CASHEW*

Corn fed boneless thighs, mild roast chilli, sweet peppers, scallions 1a, 6, 8

GINGER CHICKEN*

Corn fed boneless thighs, Shiitake mushroom, sweet peppers, scallions, red onion 1a, 6, 8

PHAD THAI

Prawn, chicken or tofu, scallion, Asian greens, egg, Tamarind, lime, roast peanuts 2, 3, 4

PORK PAK BOONG*

Twice cooked Wicklow pork belly, morning glory, beansprouts scallions, chilli, Thai basil 1a, 6, 12

MEKONG DUCK*

Twice cooked duck, garlic, Shaoxing, Asian greens, scallion, chilli, morning glory 1a, 6, 8, 12

KUNG OP*

Clay pot baked shrimp & glass noodles, Chinese celery, pak choi, crispy pork belly, black pepper, scallions 2, 6, 9

CRAB FRIED RICE*

Jasmin rice, tiger prawn, scallion, coriander, egg, soy, white pepper, chilli, lime, prik nahm pla 2, 3, 4, 6

CHICKEN SALAD

Grilled chicken, Wom Bok, carrot, coriander, coconut, lime, roast peanuts & crisp shallots 4, 5 Peanuts

*MILD **MEDIUM ***HOT

VEGAN AND VEGETARIAN OPTIONS AVAILABLE