

CHILI CLUB

DINNER MENU

Allergens list available

No MSG is added to our food.
We only use the best ingredients in our food.

A 10% service charge applies to groups of 5 or more people.



Where possible we try to source all our produce from Irish suppliers, however all our Thai ingredients are authentic Thai produce.

Dishes can be made Thai hot, please ask.

THAI CURRIES

Curries can be made with:

Chicken €24.00
Tiger Prawns €24.00
Duck €24.00
Sea bass €26.00
Beef €23.50
Tofu & Veg €22.00

GREEN CURRY

The quintessential Thai curry with fresh chilli, green beans, bell peppers, bamboo shoots and basil.

MASSAMANN CURRY

A rich, hearty curry with potatoes, ginger, peanuts, onion, star anise and cinnamon bark.

PENANG CURRY

A rich red curry with green beans, lime leaves, bell peppers, fresh chilli, onions and basil.

RED CURRY

A red curry with bamboo shoots, bell peppers, green beans, fresh chilli and basil.

YELLOW CURRY

A mild curry with potatoes, bell peppers and onions served with crispy shallots.

FISH

Dishes can be made Thai hot, please ask.

PLA NUNG SEE YU €26

Steamed sea bass with ginger, spring onion and celery topped with a light soya sauce.

PLA TOD PRIK DAM €26

Crispy fried fillet of sea bass with black pepper, served with a lime and chilli sauce.

STIR FRIES

Stir-fries can be made Coeliac on request



CASHEW STIR-FRY

Smoked chillies with cashews, onion, mushroom and bell peppers in a light chilli sauce.

GARLIC STIR-FRY

White pepper and oyster sauce with chopped garlic and coriander, onions, bell peppers and mushrooms.

GINGER STIR-FRY

Sliced fresh ginger, bell peppers, mushrooms and onion in a light stir-fry sauce.

THAI BASIL STIR-FRY

Fresh chillies, garlic, bell peppers, green beans, onions and basil in a soya sauce.

OYSTER SAUCE

Stir-fry with mushrooms, onions, broccoli, garlic and bell peppers in oyster sauce.

SIDES

BROWN RICE €3

EGG FRIED RICE €3 

JASMINE RICE complimentary with main 

CHILI CLUB THAI POTATOES €6

Potatoes, wok-sauteed with garlic, chilli and soya.

EGG FRIED NOODLES €3

STIR-FRIED GREENS €6

Pak Choi, green beans & broccoli in oyster sauce.

EXTRA STEAMED RICE €1.50

DESSERTS

LEMON CHEESECAKE €8.00
with a mixed berry compote.

BANOFFEE PIE €8.00

WARM CHOCOLATE FUDGE CAKE €8.00
with vanilla ice cream.

BANANA FRITTERS €8.00
served with honey, sesame seed,
and a scoop of vanilla ice cream.

CHILI CLUB ICE CREAMS and SORBETS
€6.50

SHERIDAN'S CHEESE

Served with crackers and quince paste.
€12.50

Killeen, Goat's Milk, Co. Galway
Saint Tola, Goat's Milk, Co. Clare
Gubbeen, Cow's Milk, Co. Cork
Cashel Blue, Cow's Milk, Co. Tipperary

PORT LBV
€9.00

TEA or COFFEE

CAPPUCCINO	€3.80
LATTE	€3.80
DOUBLE ESPRESSO	€3.20
AMERICANO	€3.00
ESPRESSO	€2.50
TEA	€3.20
HERBAL TEAS	€3.30

CHILI CLUB

DINNER MENU

EARLY BIRD
MENU
AVAILABLE
2 COURSES
€28.95

DINNER GROUP
MENU
AVAILABLE
3 COURSES
€38.95

COCKTAILS

HUGO €13 HUGO MOCKTAIL €8.50

Also known as Hugo Spritz, a relatively new low alcohol cocktail alternative to Aperol Spritz. Aromatic with a fine elderflower taste, Prosecco, soda water and garnished with fresh mint & lime.

APEROL SPRITZ €13

The classic Italian Aperitif. Prosecco, Aperol, a splash of soda water on ice and garnished with orange. A fresh pre-dinner drink.

BELLINI €13

This famous cocktail was invented in Venice in 1934. White peach puree and Prosecco. Perfect for any occasion.

KIR ROYALE €13

An iconic French cocktail. Crème de Cassis topped with Prosecco, a chic pre-dinner drink with a delicious blackcurrant taste.

CAMPARI AND SODA €13

A great aperitif that displays the bitter Campari without any outside flavour influence. Served on the rocks with a slice of orange. A perfect appetite stimulant.

STARTERS

PRAWN CRACKERS €3.50

Thai spicy prawn crackers and a sweet chilli dip.

STICKY CHICKEN WINGS €11.25 

Jumbo chicken wings coated in a sweet sticky honey, soya, tamarind, ginger and chilli glaze.

TOD MUN GUNG €11.25 

Prawn fish cakes with red curry paste, coriander, crushed peanuts and a sweet chili sauce.

DUCK PANCAKES €12.50





Build your own roast duck pancake with hoisin sauce, cucumber, leek and carrot.

SALT AND PEPPER SQUID €11.25 

Squid lightly coated in seasoned potato flour and served with a tamarind dip.

SALADS

Dishes can be made
Thai hot, please ask.

LARB GAI €21    

Spicy ground chicken with roasted crushed rice, red onion, chilli flakes, fresh lime, fish sauce and mint served on a bed of lettuce.

BEEF SALAD €23    

Tender, thin strips of beef, red onion, celery, cucumber, tomato, garlic and fresh chilli coated in our homemade spicy dressing on a bed of lettuce.

NOODLES

Dishes can be made
Thai hot, please ask.

Dish can be made with:

Chicken €24 – Tiger Prawns €24 – Duck €24

Beef €23.50 – Tofu & Veg €22.00 Sea bass €26.00

PHAD THAI   

Stir-fried flat rice noodles with egg, peanuts, spring onion and bean sprouts.

SPRING ROLLS €11.25

White cabbage, carrot, coriander and glass noodles stir fried with white pepper and garlic, wrapped in spring roll pastry and served with a sweet chilli dip.

SATAY CHICKEN €11.25 

Marinated in honey, Madras, turmeric and coated in Chili Club satay sauce.

TOFU SATAY €11.25 

Marinated in honey, Madras, turmeric and coated in Chili Club satay sauce.

WRAPPED PRAWNS €11.25

Tiger prawns marinated in oyster sauce, white pepper and sesame seeds wrapped in pastry.

CHILI CLUB SELECTION €23.00 (serves 2)

Sticky chicken wings, salt and pepper squid, satay chicken, vegetable spring rolls and wrapped prawns served with a cucumber and chilli relish and sweet chilli dip.

SOUPS

"Thai soups are always fragrant, fresh and enlivening. Ours are made traditionally with a thin stock base or with coconut milk for a filling, heartier meal."

Dishes can be made vegetarian and/or made Thai hot, please ask.

TOM YUM GUNG €10.30   

(Prawn Hot & Sour) Traditional Thai soup of tiger prawn, mushroom, galangal, lime leaves, lemongrass, birds eye chillies and coriander.

TOM KAH GAI €10.30  

(Chicken Coconut Soup) Creamy coconut soup with chicken, mushrooms, coriander, lemongrass and lime leaves.

DUCK

DUCK TAMARIND €24 

Roast duck served with crispy shallots and smothered with a sweet tamarind sauce.