

COCKTAILS

Enjoy some of our signature cocktails from Bonsai Bar for €9.50 only

BONSAI MULE

Infused rose petals vodka, lime, passion fruit pulp, ginger beer

MAI TAI

White rum, especial rum, triple sec, lime, orgeat and coconut syrup

NIWA SMASH

Dingle gin, Italicus, elderflower liqueur, lemon, rose water, basil

UME SOUR

Ume Sake, Kraken rum, lemon, wild strawberry syrup, thyme, egg whites, angostura & plum bitters

SUNDAY SHARING MENU

€38pp 2 courses | €45pp 3 courses

STARTERS (To share)

PRESSED SPICED CUCUMBER

bound in avocado and ginger puree, soya glazed cashew nuts, shiso, onion and sesame

PADRON PEPPERS

fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

STEAMED BAO SLICES

served with spiced aubergine baba ganoush

SERVED WITH A CHOICE OF

TATAKI TORCHED SEABASS

shiitake mushrooms and tomato unami stew

OR

SLOW COOKED & SMOKED PORK BELLY

pickled shiitake, sourdough and aka miso and pickled jalapeño

MAINS (Choose one)

SPATCHCOCKED CORN FED MANOR FARM CHICKEN

marinated in honey fermented chilli rub with fresh coriander

OR

PAUPIETTE OF SEABREAM

stuffed with lemongrass, wrapped in banana leaf with yuzu, bergamot, shiso, hollandaise sauce and chives

SERVED WITH A SELECTION OF SIDES TO SHARE

Fried duck fat hash browns

Spicy cucumber salad with peanut, chilli & soy

Homemade steamed bao buns

Fried corn ribs & Go-chu-jang mayo