

CHRISTMAS DINNER

3-courses €65pp

STARTERS

JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

MISO CURED SALMON

Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

HEIRLOOM TOMATO & TORN BURRATA

Whipped tofu sesame cream, togarashi, coriander and spring onion sauce

SMOKED COD CRISPY BEIGNET

Okonomiyaki style with kewpie mayonnaise, teryaki sauce and bonito

PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

MAINS

RUMP OF BEEF (Sliced 8oz, John Stone)

Roasted foie gras, kimchi emulsion, torched spring onion & greens and sesame

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

GRILLED SEABREAM

Baby gem dressed with pickled ginger, samphire, roasted prawn emulsion and wasabi beurre black

8oz SIRLOIN OF BEEF ON THE STONE

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

ROAST PUMPKIN CURRY

With fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmin rice

SIDES

CHARRED BROCCOLI

With its own puree, dressed fried batter, warm sesame ponzu dressing

RICE & EGG

Seasoned sushi rice, soft poached egg and warm kimchi mousse

SPICY CHIPS

Rolled in toasted spice, fermented chilli & white mayo

DEEP FRIED BRUSSELS SPROUTS

Garlic and almond aioli

DESSERTS

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

VANILLA SOFT SERVE

Soya sauce caramel



12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.