

DINNER MENU

3 courses €69

STARTERS

PRESSED CUCUMBER

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

JAPANESE FRIED CHICKEN

Rolled in Korean hot sauce

MISO CURED SALMON

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

CRAB MAYONNAISE

Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime

MAINS

SIRLOIN OF BEEF

Smoked bearnaise sauce and side of our spicy fries

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots and crispy cavolo nero

TUNA

Sliced tuna with ponzu, soya & ginger served with sushi rice, soft poached egg and warm kimchi

ROAST PUMPKIN CURRY

Pumpkin seeds and fried onions bound in coconut cream with lime jasmine rice

ON THE BOARD

CHATEAUBRIAND serves 2 **€18.00pp** (supplement)

RIB OF BEEF serves 3 **€20.00pp** (supplement)

These are our favourite meat cuts to share, be warned they sell out quickly. Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

DESSERTS

DOUBLE CHOCOLATE MOUSSE

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

DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soy sauce caramel

GINGER & VANILLA CHEESECAKE IN A GLASS

Umeboshi & sake plums, candied ginger and ginger mousse

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.