

# LUNCH MENU

Sake and Lime Marinated Organic Salmon  
Vanilla and Miso Glaze, Apple, Cucumber

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Seared Gambas, Peanut Satay, Coconut  
Red Cabbage, Vietnamese Dressing

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Duck Foie Gras "Royale", Pata Negra  
Smoked Eel, Medjoul Dates, Beetroot, Aged Soy

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Seared Atlantic Cod, Sushi Rice Cream  
Buddha's Hand, Yuzu, 3 year old "Kamebishi" Soy Broth

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Asian Glazed Daube of Beef, Cauliflower  
Shitake Mushroom Curd, Jerusalem Artichoke

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Free-range Guineafowl from Ger, Cashew Nut Milk  
Garden Pea Curd, Sugar Snaps, "Kujyo Negi" Dressing

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Tropical Fruit, Kaffir Lime Leaves and Lime Zest  
Coconut Mousse, Lemongrass and Ginger Broth

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Iranian Pistachio, Blackcurrant Curd  
Zéphyr White Chocolate Mousse

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2 Courses €28, 3 Courses €35

# AMUSE LUNCH

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Vanilla and Miso Glaze, Apple, Cucumber

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Seared Atlantic Cod, Sushi Rice Cream  
Buddha's Hand, Yuzu, 3 year old "Kamebishi" Soy Broth

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Free-range Guineafowl from Ger, Cashew Nut Milk  
Garden Pea Curd, Sugar Snaps, "Kujyo Negi" Dressing

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Tropical Fruit, Kaffir Lime Leaves and Lime Zest  
Coconut Mousse, Lemongrass and Ginger Broth

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€49

Matching Wine €35

Chef/Patron Conor Dempsey

*Please inform your server if you have any Dietary requirements*

*Or would like to view our Allergen Menu*

*A list of our suppliers is also available*