



THE  BAR & RESTAURANT

DINNER MENU

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## STARTERS

**Cassava charcoal:** Cassava poached in the soya sauce & miso paste, served with vegan black garlic aioli. (Vegan) (Sd/Sp/So) - €15

**Lobster Poached in Coconut Milk & Ginger:** Lobster tail poached in coconut milk & ginger, with sweet and sour melon and ginger fried crisps (Cr/Mo/Sd/Sp) - €18

**Char-grilled Prawns:** Whole prawns served with house pickled wombok, miso caramel & black puffed rice. (Cr/Mo/Sd/Sp/So) - €18

**Char Siu Beef Short Rib:** Braised beef short rib glazed with char siu sauce, served with puffed quinoa, yuzu dressing, soubise and burnt onion dust. (Sp/Se/Sd/So/F/Mi) - €17

**Kimchi Fritters:** Kimchi bechamel fritters with mozzarella cheese, chilli flakes, sesame seeds, panko and kewpie aioli. (Gw/Mi/Se/Sd/Sp/E) - €11

**Red Curry Crispy Pork Belly:** Braised pork belly with red curry, served with kewpie & curry aioli and green apple gel. (Sp/So/Se/Sd/F/Gw) - €15

## MAINS

**Nori Hake in Aromatic Dashi Broth:** Poached hake wrapped in nori sheet, served with clams, mussels, confit burnt leek, pea, asparagus & aromatic shell & dashi broth. (F/Cr/Mo/Mi/Sd/Sp) - €28

**Ahi Tuna steak with sesame crust:** Seared tuna steak with sesame crust, served with soya reduction and lime foam. (E/F/Se/So/Sp/Sd/Cr/Mo) - €35

**Dong Po Rou:** Pork belly served with confit baby turnip, fresh scallions, Jerusalem artichoke puree & Jerusalem artichoke crisps, apple gel. (Sp/So/Se/Sd/F/Mi) - €26

**Dry Aged Sirloin Steak:** Dry aged sirloin steak served with soy sauce foam, house made chilli pepper oil, white sesame seeds and shiso sprouts. (Mi/So/Se/Sp/Sd) - €36

**Asian Inspired Braised Duck Leg:** – Slowly braised duck leg served with Cantonese gravy, chargrilled bok choy, red cabbage puree, mango puree, lambs lettuce, orange dust and red amaranth. (Sp/Sd/So/Se/Mi) - €26

**Marinated Tempeh Steak:** – Tempeh marinated with in-house spice mix, served with Asian bordelaise sauce, sweet potato crisps & spiced sweet potato and coconut puree. (So/Se/Sp/Sd) - €25

## SIDES

Ginger steamed rice €7 (So)

Salt & Chili Fries & Sriracha Aioli €6.50 (E)

Asian side salad €6.50 (So, Se, Sp, Sd)

Seasonal vegetables €8 (Mi)

Sweet potato fries & Lime & Chive Aioli €7.50 (E)

Singapore noodles €8 (E, So, Mo, Se, Sp, Sd)

## DESSERTS

**Passion fruit tart** – Served with sweet sesame crisps, meringue, coconut foam, fresh strawberry and shiso leaves. €11 (Mi, Gw, E)

**Cassava sponge** – Cassava sponge served with Chestnut and honey ice cream, five spice ganache, chocolate soil, and edible glass. €10 (Mi, Gw, E, NCh)

## ALLERGENS:

Ce-(celery) Cr-(Crustaceans) E-(Eggs) F-(Fish) Go-(Gluten Oats) Gr-(Gluten Rye) Gb-(Gluten Barley) Gw-(Gluten Wheat) Lu-(Lupin) Mi-(Milk) Na-(Nuts: Almond) Nc-(Nuts: Cashew) Nw-(Nuts: Walnuts) Nh-(Nuts: Hazelnuts) Nps-(Nuts: Pistachio) Npn-(Nuts: Pine Nuts) Np-(Nuts: Pecans) Npe-(Nuts: Peanut) Mo-(Molluscs) Mu-(Mustard) Sd-(Sulphur Dioxide), Se-(Sesame) So-(Soy)

