



THE  BAR & RESTAURANT

LUNCH MENU

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Soup of the Day – Please ask your waiter for today's soup – served with white sourdough bread **€7.50** (Gw, Gy, Mi)

Kimchi fritters – Kimchi bechamel fritters with mozzarella cheese, chili flakes, sesame seeds, panko and kewpie aioli **€11** (Gw, Mi, Sp, Se, Sd, E)

Pork belly popcorn - Slow braised pork belly, deep fried in tempura, tossed in sweet and sticky sauce, sesame seeds and sriracha aioli **€12** (Gw, Sp, Se, Sd, Fi, E)

Pork belly salad – Slow braised pork belly with a sweet chili coating, rice noodle salad, daikon radish, bean sprouts, miso dressing and mixed seasonal Asian vegetables **€16** (Sp, So, Se, Sd, Fi)

Grilled tofu salad – Soya marinated tofu with sweet chili coating, rice noodle salad, daikon radish, bean sprouts, miso dressing and mixed seasonal Asian vegetables **€15** (Sp, So, Se, Sd)

Five Spice Duck Salad – Shredded Duck leg with rice noodles, carrot, cucumber, scallions, fennel in hoisin dressing **€16** (Ce, Sp, Sd, So, Se)

Pork Belly sandwich – Slow Braised pork belly on toasted black sourdough, sweet chilli, scallions, Asian slaw, sesame seeds, garlic aioli & seasonal side salad **€15** (Gw, Gy, Sp, Sd, F, E)

Smoked Salmon Poke Bowl – Oak Smoked Salmon, Steamed Rice, Avocado, Pickled Ginger, Sesame Seeds & Fresh Chili, Miso Dressing & Fresh Coriander **€16** (Se, So, Sp, Sd, F)

Baby Pork Ribs with a Char sui sauce, Asian slaw, Sriracha Aioli and Salt & Chili Fries **€16** (Se, Sp, So, Sd, E, F)

Vegetable Dumplings – Homemade vegetable dumplings in a dashi & shitake broth served with steamed Bok choy and scallions **€17** (Gw, So, Se, Sp, Sd)

Spiced Pulled Duck – Shredded Duck leg served in steam Bao Bun with Asian slaw, fresh coriander, sesame seeds, crispy shallots, and Char Siu sauce **€17** (Gw, Gy, So, Se, Sp, Sd)

Sweet Chilli Chicken – Crispy Coated Chicken, served with ginger steamed rice, fresh chili, fresh coriander, Miso dressing and pickled ginger **€15.50** (Gw, Gy, Sp, So, Sd, E)

Miso Fish and Chips – Hake marinated in miso paste and coated in cornflakes served with Teriyaki aioli **€19** (Gb, Gw, E, So, Se, Sd, Sp)

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)

