



THE  BAR & RESTAURANT

DL'ICIOUS BRUNCH

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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)

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)

Miso Croque madam – Cheesy miso bechamel, smoked crispy bacon, fried egg and sesame seeds with the bloody Mary salsa. **€15.50** (E, Mi, So, Se, Gw)

Crispy eggs Benedict – Steamed Gua Bao buns, browned butter miso hollandaise, braised pork belly, free-range Poached eggs and Asian slaw **€17** (Gw, Gy, Sp, So, Sd, Mi, Mo, E)

Spiced Pulled Duck with poached eggs – Shredded Duck leg served in steamed Bao Bun with Asian slaw, fresh coriander, sesame seeds, crispy shallots, free range poached egg and Char Siu sauce **€18.50** (Ce, Gw, Gy, So, Se, Sp, Sd, E)

Kimchi Guacamole – served on toast with poached eggs and gochujang crema **€15** (Gw, Gy, Sp, Sd, E, Mi)

Baonut – Cinnamon Sugar Bao Doughnuts, fresh fruits, chocolate sauce, blackberry coulis and icing sugar **€14.50** (Gw, Gy, Mi, 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)

