



## à la carte

### —APPETISERS—

Croquettes of Suckling Pig, Fried Quail Egg, Foie Gras,  
Pancetta, Red Pepper Mostardo

Red King Crab and Cucumber Maki  
Lemon Croquant, Bombay Sapphire and Mint, Vanilla Oil

Isle of Man Scallop Tartare  
Warm Curry Emulsion, Nori and Tapioca Pearl

Ravioli of Blue Lobster  
Lobster Coconut Cream, Toasted Almond,  
Split Curry Dressing

Pan Roast Duck Foie Gras Pineapple,  
Dark Rum Caramel, Tonka

Capellini Dressed with Tomato Essence  
Royal Oscietra Caviar

### —VEGETARIAN—

Salt Baked Salad of Candy Beetroot  
Citrus, Wild Flower Honey "Aigre Doux"

Wholemeal Walnut and Parmesan Tortellini  
Blonde Miso Butter

Acquerello Risotto  
Roasted Jerusalem Artichoke, Black Winter Truffle

## FISH

Kilmore Quay Wild Turbot  
Fennel, Celeriac, Perigord Truffle  
Roasted Bone Sauce

Celtic Sea Black Sole  
Prawn and Saffron Butter, Tomato Viennoise

Annagassan Blue Lobster Poached in Salted Butter  
Roasted Lobster Essence, Hint of Cardamom  
(supplement €25)

## MEAT

Native Red Sika Deer  
Brassicas and Cranberry,  
Red Wine and Ethiopian Timiz Pepper

Wicklow Hills Lamb Fillet  
Piquillos Pepper, Wet Garlic, Black Olive Oil

Challans Duck Breast "Bigarade"  
Aged Soy, Butternut Squash, Buddha's Hand

Roast Red Leg Partridge  
Piccolini Parsnip, Pointed Cabbage,  
Cherry Mustard and Smoked Black Pudding

Fillet of Irish Beef and Roast Foie Gras  
Madeira and Truffle Jus

## DESSERTS

Opalys Chocolate and Tropical Fruit "Cocoon"  
Pina Colada Sorbet, Coconut Tapioca

Traditional Crème Brûlée  
Madagascan Vanilla

Pear and Chestnut Croquant  
Poire William Sorbet

Golden Mango dressed with Lime and Vanilla  
Fromage Blanc Sorbet

Contemporary Dark Chocolate Tart  
Bourbon Vanilla Ice Cream

## CHEESE

Selection of French and Irish farmhouse €26  
Selection of wines to complement the cheese €30

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Appetiser + Fish or Meat	€94
Appetiser + Fish or Meat + Dessert	€125
Appetiser + Fish + Meat + Dessert	€156

À La Carte dishes may be subject to change.