



Lunch Menu

This is a sample. Our lunch menu can change according to what's best in market

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Chefs Amuse Bouche

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Jerusalem Artichoke & Chestnut Soup
Hint of Madeira

Or

Seared Blue Fin Tuna
Avocado and Coconut, Marinated Bonito Apples

Or

Pheasant and Partridge Pithivier
Fino Sherry Game Jus & Dressed Leaves

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Grilled Wild Seabass
With Fennel and Black Truffle

Or

Lacquered Loin and Braised Lamb Neck
Potato Gnocchi, Artichoke and Taggiasca Olive

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Carpaccio of Pineapple
Exotic Fruit Minestrone, White Chocolate & Yuzu Ice Cream

Or

Guanaja 'Tart Souffle'
Stout Ice Cream

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Tea or Coffee and Petits Fours

Two Courses €52pp
Three Courses €62pp