

taste

LUNCH

starters

001.	Today's Chef Special Soup	€9.95
002.	Deep Fried Calamari Rings & Tentacles in Smoked Paprika Seasoning served with vietnamese peanut, mango dipping sauce & lime	€12.25
003.	Game Terrine served with toasted sour dough & cumberland sauce	€11.50
004.	Cured Salmon Tartar with cucumber & gribiche garnish	€11.95
005.	Prawn & Artichoke Salad with new potato, nocellara olives, herb & caper salsa	€12.50
006.	Roasted Pumpkin Salad with sundried tomato pesto, straciatella & toasted almonds	€11.75
007.	Vietnamese Pork & Cashew Dumplings served in a sweet & sour chilli sauce, garnished with pineapple, cucumber & bell peppers	€11.50
008.	Asian Braised Clams & Mussels cooked with bok choy & shiitake in lager, oyster & sesame broth	€12.75
009.	Duck & Chestnut Risotto with chilli, orange & thyme gremolata	€12.95
010.	Today's Chef Special Pasta	€11.95

Should you suffer from any food intolerances or have any special dietary requirements, kindly discuss with your server & / or restaurant manager in order that special arrangements can be made.

mains

- | | | |
|------|--|--------|
| 020. | Char Grilled Argentinian Beef Rib Eye
served with pepper brandy sauce & tipsy prunes | €25.95 |
| 021. | Pan Roasted Chicken Supreme
with braised savoy cabbage & mustard cream | €18.75 |
| 022. | Aromatic Vietnamese Smoked Chicken Curry
served with sticky jasmine rice | €18.25 |
| 023. | Aromatic Vietnamese Vegetable & Tofu Curry
served with sticky jasmine rice | €16.95 |
| 024. | Duck Leg Confit
served with black eyed bean & chorizo casserole, topped with herb crumbs | €20.75 |
| 025. | Lamb Hot Pot
stewed with root vegetables & potato galette | €22.95 |
| 026. | Brie en Croûte
brie cranberries & truffle enclosed in puff pastry served with marinated vegetables & bitter leaf salad | €17.95 |
| 027. | Grilled Salmon Teryaki
served with bok choy & sweet potato | €21.75 |
| 028. | Fresh Fish (available on the market)
served with freshly made mediterranean salsa | €25.95 |
| 029. | Char Grilled Fresh Irish Black Angus Beef Tenderloin ★
complemented by truffled mushroom duxelle, pickled panache of mushrooms & roasted garlic purée | €28.95 |

★ €9.95 (Supplement for Half Board & All-Inclusive Guests
- Not included with any Discount Cards, Deals or Offers)

All Main Courses in this menu are served with Seasonal Vegetables & Potatoes
Should you suffer from any food intolerances or have any special dietary requirements, kindly discuss with your server & / or restaurant manager in order that special arrangements can be made.

taste

DINNER

starters

030.	Today's Chef Special Soup	€9.95
031.	Prawn & Artichoke Salad with new potato, nocellara olives, herb & caper salsa	€12.50
032.	Warm Butternut Squash, Sundried Tomato & Buffalo Mozzarella Cannelloni garnished with toasted almond & rucola	€12.25
033.	Galantine of Foie Gras ★★ apricot & tea purée, sauternes gel, brioche croûte	€17.95
034.	Vietnamese Pork & Cashew Dumplings served in a sweet & sour chilli sauce, garnished with pineapple, cucumber & bell peppers	€11.50
035.	Asian Braised Clams & Mussels cooked with bok choy & shiitake in lager, oyster & sesame broth	€12.75
036.	Sauté of Squid & Local Red Prawns with pearl barley, fennel & orange, garnished with black olive crostini	€14.50
037.	Truffled Mushroom Risotto finished with baby spinach & crispy pancetta	€11.95
038.	Linguini with Seafood & Shellfish tossed with garlic, wine, fresh herbs & a hint of chilli	€14.75
039.	Today's Chef Special Pasta	€11.95

★★ €5.00 (Supplement for Half Board & All-Inclusive Guests
- Not included with any Discount Cards, Deals or Offers)

All Main Courses in this menu are served with Seasonal Vegetables & Potatoes
Should you suffer from any food intolerances or have any special dietary
requirements, kindly discuss with your server & / or restaurant manager
in order that special arrangements can be made.

mains

- 040. Char Grilled Fresh Irish Black Angus Beef Tenderloin ★
complemented by truffled mushroom duxelle, pickled panache of mushrooms & roasted garlic purée €28.95
- 041. Char Grilled Argentinian Beef Rib Eye €25.95
served with pepper brandy sauce & tippy prunes
- 042. Pan Roasted Chicken Supreme €18.95
served with black eyed bean & chorizo casserole
- 043. Aromatic Vietnamese Smoked Chicken Curry €18.25
served with sticky jasmine rice
- 044. Aromatic Vietnamese Vegetable & Tofu Curry €16.95
served with sticky jasmine rice
- 045. Confit of Pork Belly €22.95
set on cider braised red cabbage with passionfruit essence
- 046. Char Grilled Milk Fed Veal Steak €23.95
served with mushroom ragout, pine nuts & lemon crumbs
- 047. Pink Roasted Irish Lamb Rump €24.50
set over a jerusalem artichoke cream, saffron poached pear & pistachios
- 048. Teriyaki Glazed Duck Breast €23.75
served with raspberries, beetroot & pickled red onion
- 049. Brie en Croûte €18.25
brie cranberries & truffle enclosed in puff pastry served with marinated vegetables & bitter leaf salad
- 050. Fresh Fish (available on the market) €25.95
served with freshly made mediterranean salsa

★ €9.95 (Supplement for Half Board & All-Inclusive Guests
- Not included with any Discount Cards, Deals or Offers)

All Main Courses in this menu are served with Seasonal Vegetables & Potatoes
Should you suffer from any food intolerances or have any special dietary requirements, kindly discuss with your server & / or restaurant manager in order that special arrangements can be made.