

Starters

Salmon & Tuna Crispy Rice €22

Yellowfin tuna and salmon marinated with yuzu dressing, on crispy sushi rice, with avocado mousse and tobiko caviar

Tataki

Beef €28 Tuna €27

(7,6,5)

(13,7,6,5)

Served with green chili dressing, wakame and furikake sesame

Bao Buns

Two soft and airy small Asian buns:

Beef €24

(4,5,3,7,8,2)

Filled with pulled beef, cucumber, carrot, spring onion and teriyaki sauce

Or

Duck €23

(4,5,3,7,8,2)

Filled with crispy duck, cucumber, carrot, spring onion and hoisin sauce

Or

Prawn €22

(4,5,3,7,8,2,14)

Filled with tempura prawn, cucumber, carrot, spring onion and kimchi mayonnaise

• Falafel with Aubergine €17

(5,6)

Fried homemade falafel with grilled, marinated aubergines and red bell peppers with garlic and chili, served with tahini dressing

• Prawn & Mushroom Gyoza €21

(1,2,3,4,5,6,7,10)

Steamed and lightly seared prawn and mushroom dumplings with sesame-soy sauce

• Miso Aubergine €15

(4,5,7,12)

Roasted glazed aubergine with miso, served with quinoa tabbouleh, chickpeas, crispy lentils and coconut yoghurt

Salads

Crispy Duck Salad €28

(4,5,6,7)

With baby rocket leaves, radicchio, mango, cashews, cherry tomatoes, spring onion, with carrot, coriander and sweet eel dressing

Satay Beef Salad €28

(3,4,7,12)

Satay beef skewers served with Goma dressing, baby green leaves, shredded carrot, cucumber and orange segments

The beef skewers are cooked medium rare

Summer Tomato Salad €24

(2,6)

A variety of rainbow tomatoes with ricotta, red onion, radish, cucumber and avocado, topped with pistachio, basil, olive powder, oregano bread sticks and a sweet lemon dressing

Vegan option available

Tempura Prawn Salad €25

(1,2,7,5,4)

With mixed green leaves, wakame, avocado, edamame, spring onion, sesame, spicy mayonnaise and a yuzu ginger dressing

• Mineral-Boost Salad €17

(5,7)

Baby spinach, edamame, wakame, avocado, shredded carrot, cucumber, pomegranate, red cabbage, strawberries and a ginger sesame soy dressing

Soups

Tom Yum Goong with Prawns €15

(4,5,3,7,8,12,14)

A fragrant soup with prawns, miso, mushrooms, pak choi, ginger, lemongrass, kaffir leaves, chili and coriander

Vegan option available

Sweetcorn with Chicken €14

(12,10)

An aromatic sweetcorn soup with chicken, coconut, ginger, chili and spring onion

Vegan option available

Main Courses

Kung Pao Noodles

(6,7,8,10)

Stir fried spiced egg noodles cooked with:

Beef €30

Duck €30

Prawn ⁽¹⁴⁾ €30

Vegetables €26

Lobster Ravioli

(1,2,6,8,14,12,9)

Cooked in a shellfish cream sauce with asparagus, basil and pistachio

Starter | Main
€24 | €31

Seabass Fillet €43

(13,2,5,6,4,8,9)

Grilled fillet of seabass served with bok choy, cauliflower textures, black garlic aioli and shimeji mushrooms

Miso Salmon €39

(13,2,7,5,6)

Marinated salmon fillet with miso, served with quinoa tabbouleh, cauliflower puree, sesame and beetroot dressing

Grouper Fillet €37

(2,4,5,9,13,7,3,12)

Baked fillet of grouper marinated in yuzu-soy truffle sauce and served with broccolini, baby carrots and sticky rice

Butter Curry

(2,3,4,6,12)

Aromatic Indian curry cooked with either of the below, accompanied by basmati rice and naan bread

Chicken €25

Prawn ⁽¹⁴⁾ €29

Main Courses

Tandoori Chicken €32

(2,3,4,5,6,7,8,9,12)

Free-range chicken marinated in tandoori spices, served with naan bread, parsnip puree, grilled spiced baby gem and a tandoori yoghurt dip

Spiced Lamb Curry €26

(2,4,7,9,12)

Locally sourced leg of lamb, in a spicy curry sauce served with basmati rice and mango chutney

Beef Ribs €38

(10,5,6,3,2,4,9,7)

Served with crispy sweet potatoes and leeks, Padrón pepper, parsnip and a beef teriyaki sauce

Mongolian Veal Chop €54

(2,4,12,9,10)

Mongolian BBQ style milk-fed veal chop served with crunchy vegetables, Padrón pepper, sweet corn and eggplant puree

Supplement for guests on half board and full board €25 per person

Allergens

1. Crustaceans 2. Milk 3. Peanut 4. Mustard 5. Sesame seeds 6. Nuts 7. Soya 8. Eggs
9. Sulphur 10. Cereals 11. Mollusks 12. Celery 13. Fish 14. Shellfish 15. Gluten 16. Flour

Prices include service charge and all applicable taxes

Desserts

🌱 Blond Muscovado Cream €13

(15,2,8,7,6)

Set on to a hazelnut biscuit, praline crunch and blond chocolate mousse served with raspberry sorbet

🌱 Hazelnut Praline Cake €13

(6,2,16,8,9)

Hazelnut praline cream with flourless biscuit and vanilla cream filling served with vanilla ice cream

🌱 Vanilla Crème Brûlée €13

(6,2,8)

🌱 Coconut Exotic Mousse €13

(2,15,8,6)

With flourless biscuit, vanilla bavarois filled with almond salty hazelnut praline and raspberry sorbet

🌱 Lemon Pie Tart €13

(2,15,8,6)

Served with strawberry gelato

🌱 Strawberry Tart €13

(7,15)

Served with raspberry sorbet

🌱 Seasonal Fruit Selection €13

Fresh seasonal sliced fruit platter

KINDLY NOTE:

All ice creams are produced in our confectionery that uses sesame, eggs, flour, peanuts, sulphur, milk and guar gum

Allergens

1. Crustaceans 2. Milk 3. Peanut 4. Mustard 5. Sesame seeds 6. Nuts 7. Soya 8. Eggs
9. Sulphur 10. Cereals 11. Mollusks 12. Celery 13. Fish 14. Shellfish 15. Gluten 16. Flour 17. Honey

Ice Cream

🌱 The Fruit Garden €13

(6,2,8,15,17)

Lemon, raspberry and mango sorbet with chunks of meringues and honey

🌱 The Chocolate Nutty & Naughty €13

(2,6,8,15)

Chocolate, cremino and salty caramel ice cream, served with chocolate, cubes of brownies and roasted hazelnuts

🌱 The Greek €13

(2,6,8,15,10)

Yoghurt and strawberry ice cream with sliced fresh strawberries, granola flakes, whipped cream and strawberry sauce

🌱 Blackcurrant Cheesecake €13

(6,2,8,15)

Vanilla, Ferrero, and blackcurrant cheesecake ice creams with chunks of meringue, caramel syrup, and walnuts

Scoops

€3.50 per scoop

- | | |
|---------------------------------------|----------------------------|
| 🌱 Vanilla (2,15) | 🌱 Pistachio (15,2,6) |
| 🌱 Chocolate (2,7,15) | 🌱 Cremino (2,15,7,6) |
| 🌱 Strawberry (15) | 🌱 Ferrero (3,7,2,6) |
| 🌱 Yoghurt (2,15) | 🍋 Lemon Sorbet (15) |
| 🌱 Salty Caramel (2,15) | 🍋 Raspberry Sorbet (15) |
| 🌱 Blackcurrant Cheesecake (2,15,8) | 🍋 Mango Sorbet (15) |

🍋 = Vegan

🌱 = Vegetarian

Prices include service charge and all applicable taxes