

# Starters

## Seabass Ceviche €23

Thinly sliced seabass fillet marinated in leche de Tigre, sweet potatoes, red onion, fresh coriander, lime, chili and avocado  
(Fish)

## Tacos

### Shimeji Mushrooms €24 <sup>✓</sup>

With spicy miso dressing  
(Soya, Sulphur, Gluten, Celery)

**Or**

### Chicken €25

With truffle mayonnaise  
(Milk, Mustard, Sesame, Gluten)

**Or**

### Salmon €26

With spicy mango aioli sauce  
(Milk, Mustard, Sesame, Soya, Gluten, Fish)

## Edamame €14 <sup>✓</sup>

Steamed edamame pods served with sea salt or spicy garlic sauce  
(Sesame, Nuts, Soya, Celery)

## Tempura Vegetable Sticks €26 <sup>✓</sup>

Asparagus, eggplant, bell peppers, zucchini dipped in tempura batter, served with hoisin sauce and kimchi aioli sauce  
(Milk, Sesame, Nuts, Soya, Eggs, Gluten)

## Tataki

### Tuna €30

Served with green chili dressing, wakame and furikake sesame  
(Sesame, Nuts, Soya, Fish)

**Or**

### Tofu €22 <sup>✓</sup>

Served with green chilli dressing, wakame and furikake sesame  
(Sesame, Nuts, Soya)

## Bao

Three small soft and airy buns with choice of:

### Duck €26

With crispy duck, cucumber, carrot, spring onion and hoisin sauce  
(Milk, Peanut, Mustard, Sesame, Soya, Eggs, Gluten)

**Or**

### Prawn €25

With tempura prawn, cucumber, carrot, spring onion and kimchi mayonnaise  
(Milk, Peanut, Mustard, Sesame, Soya, Eggs, Shellfish)

## Beef Gyoza €25

Steamed and lightly seared beef dumplings with sesame-soy sauce  
(Milk, Peanut, Mustard, Sesame, Nuts, Soya, Gluten)

## Salads

### Soft Shell Crab €33

Crispy fried soft-shell crab served with mixed green leaves, cherry tomatoes, avocado, edamame, spring onion, sesame, spicy garlic aioli and yuzu ginger dressing

*(Crustaceans, Milk, Mustard, Sesame, Soya)*

### Tomato Ceviche Salad €21 <sup>V</sup>

Sweet colourful tomatoes with tofu, avocado, coriander, red onion, radish and ceviche sauce

*(Soya, Sulphur)*

### Crispy Duck € 30

Baby rocket leaves, radicchio, melon, cashews, cherry tomatoes, spring onion, with carrot, coriander and sweet eel dressing

*(Mustard, Sesame, Nuts, Soya)*

## Soups

### Tom Yum Goong with Prawns €20

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

*Vegan option available*

*(Mustard, Sesame, Peanut, Soya, Eggs, Celery, Shellfish)*

### Miso Soup €20 <sup>V</sup>

With tofu, wakame and spring onion

*(Sesame, Nuts, Soya, Celery)*

# Main Courses

## Miso Salmon €43

Marinated salmon fillet with miso, served with stir-fried shiitake and shimeji mushrooms with pickled radish and mushroom dressing  
*(Milk, Sesame, Nuts, Soya, Fish)*

## Grouper Fillet €48

Baked fillet of grouper marinated yuzu-soy truffle sauce and served with broccolini, baby carrot and sticky rice  
*(Milk, Peanut, Mustard, Sesame, Soya, Sulphur, Celery, Fish)*

## Tuna Steak €38

Grilled tuna loin with Peruvian potatoes, shishito peppers, broccolini and wasabi aioli  
*(Milk, Nuts, Sulphur, Fish)*

## Kung Pao Noodles

*(Nuts, Soya, Eggs, Gluten)*

Stir fry spiced egg noodles cooked with:

Beef €35

*(Nuts, Soya, Eggs)*

Duck €32

*(Nuts, Soya, Eggs)*

Prawns €32

*(Nuts, Soya, Shellfish)*

Vegetables €26

*(Nuts, Soya, Eggs)*

## Buttered Curry

Aromatic Indian curry cooked with chicken or prawns and accompanied with basmati rice and naan bread  
*(Milk, Peanut, Mustard, Nuts, Celery, Gluten)*

Chicken €36

Prawns €37

*(Shellfish)*

# Main Courses

## Spiced Lamb Curry €39

Local lamb leg, in a spicy curry sauce served with basmati rice and mango chutney  
*(Milk, Mustard, Soya, Sulphur, Celery)*

## Kushiyaki Chicken €35

Marinated Japanese chicken skewer served with anticucho sauces, pickled daikon  
and sticky rice  
*(Mustard, Sesame, Soya, Celery)*

## Miso Aubergine €22<sup>V</sup>

Roast glazed aubergine with miso and served with sticky rice and crunchy chickpeas  
*(Mustard, Sesame, Soya, Celery)*

## Beef Ribs €48

Served with asparagus and shiitake tempura and beef teriyaki sauce  
*(Milk, Peanut, Mustard, Sesame, Nuts, Soya, Sulphur, Gluten)*

*Supplement for Guests on half board and full board €25 per person  
Prices include service charge and all applicable taxes*

## Desserts

### Mango & Passion Cheesecake €14

Mango and passion fruit gel with a crunchy speculoos cookie base, served with mango sorbet  
(Milk,Nuts,Eggs,Gluten)

### Chocolate Lava Cake €14

Served with vanilla gelato  
(Milk,Nuts,Eggs,Gluten)

### Strawberry Pavlova €14

Meringue with fresh cream topped with strawberries and served with strawberry gelato  
(Milk,Eggs)

### Red Velvet Cake €14

Served with berry compote and raspberry sorbet  
(Milk,Nuts,Eggs,Gluten)

### Blueberry Tart €14<sup>V</sup>

Served with mango sorbet  
(Nuts,Gluten)

### Seasonal Fruit Selection €14<sup>V</sup>

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

# Gelato & Sundaes

## Tutti Frutti €14<sup>V</sup>

Lemon, raspberry and mango sorbet with chunks of meringue and honey  
(Nuts, Eggs, Gluten)

## Nutty & Naughty €14

Chocolate, cremino and salty caramel ice cream, served with chocolate, cubes of brownies and roasted hazelnuts  
(Milk, Nuts, Eggs, Gluten)

## Strawberry Bond €14

Yogurt and strawberry gelato with sliced fresh strawberries, granola flakes, whipped cream and strawberry sauce  
(Milk, Nuts, Eggs, Gluten)

## Speculoos Overload €14

Oreo cookies and pistachio gelato, chocolate gelato, speculoos, marshmallows, caramel syrup and oreo crumble  
(Milk, Peanut, Soya, Eggs, Nuts, Gluten)

# Gelato & Sorbet

€4 per scoop

Vanilla

(Milk, Gluten)

Chocolate

(Milk, Gluten, Soya)

Strawberry

(Milk, Gluten)

Yoghurt

(Milk, Gluten)

Salty Caramel

(Milk, Gluten)

Oreo

(Milk, Gluten, Soya, Sesame, Nuts, Eggs)

Cremino

(Milk, Gluten, Soya, Nuts)

Ferrero

(Peanuts, Soya, Milk, Nuts)

Pistachio

(Gluten, Milk, Nuts)

Rum & Raisin

(Milk, Cereals, Soya, Sesame, Nuts, Eggs, Peanuts)

Lemon Sorbet <sup>V</sup>

(Gluten)

Raspberry Sorbet <sup>V</sup>

(Gluten)

Mango Sorbet <sup>V</sup>

(Gluten)