



2 COURSES SET MENU €45pp

SHARING STARTERS

GRILLED CORN AND QUINOA SALAD

Coriander, chilli, lemon, and lime dressing (V)(S) (GF)
&

PRAWN PILPIL

Served with bread
&

YAKITORI CHICKEN SKEWERS

With a slightly spicy satay sauce, lime, sesame,
spring onion and fresh Chile (N)(S)

MAINS

ARTICHOKE & ASPARAGUS RISOTTO

Parmesan(V)(GF)
OR

FILLET STEAK

250gr. Choose one side and one sauce
OR

SALMON TERIYAKI

Teriyaki, lemon, lime, Bok Choy
OR

MEDITERRANEAN CHICKEN

Boneless chicken with garlic, lemon and thyme butter
and crispy skin (GF)

ADD DESSERT SHARING PLATTER

+€8pp

+10% service charge



3 COURSES SET MENU 65€

SHARING STARTERS

DUCK AND MELON SALAD

Coriander, spring onion, mint, cantaloupe
cherry infused hoisin, cashew nuts (N)
&

CLASSIC BEEF CARPACCIO

Rocket, truffle mayonnaise, parmesan shavings (GF)
&

POPCORN SHRIMP TEMPURA

Chilli mayo and lime (S)

MAINS

THAI RED CURRY: PRAWN

Chilli, choy sum, sweet potato, aubergine, lychee (S)
OR

ROSEMARY AND THYME MARINATED NEW ZEALAND LAMB CHOPS

250gr. Served with rocket and cherry tomato salad,
olive oil (GF)
OR

SCOTTISH SALMON TERIYAKI

Teriyaki, lemon, lime, Bok choy
OR

CHATEAUBRIAND 250gr

Choose a side and sauce

DESSERT SHARING PLATTER

+10% service charge