

€55PP

STARTERS

YUZU KOSHU GUACAMOLE

Corn chips (V)(GF)

&

KING PRAWN PIL PIL

Cherry tomatoes, green herbs, served with bread

&

KOREAN CHICKEN WINGS

Gochujang, honey and sesame (S)

&

WATERMELON & FETA SALAD

Cherry tomatoes, cucumber, lemon & basil sorbet (V)



MAIN COURSE

WAGYU BURGER

Chipotle aioli, lettuce, caramelized onion, Monterey Jack cheese,
fries

OR

NASI GORENG

Indonesian fried rice with prawns and chicken (GF)(N)

OR

THAI RED CURRY: PRAWN/CHICKEN/VEGETABLE

Chilli, choy sum, sweet potato, aubergine, lychee, rice (S) (GF)

DESSERT PLATTER TO SHARE

V - Vegetarian, S - Spicy,
GF - Gluten free, N - Nuts

€65PP

STARTERS

CHILI SALT SQUID

Sweet chilli sauce and citrus aioli

&

BURRATA AND PEACH SALAD

Local tomatoes, roasted mixed nuts and basil pesto (V)(GF)

&

KOREAN CHIKEN WINGS

Gochujang, honey and sesame (S)

&

SPICY TUNA AND AVOCADO

Maki roll (S)(GF)



MAIN COURSE

SEARED AHI TUNA

Yellowfin tuna steak, soba noodles and Asian greens (GF)

or

GALICIAN BEEF FILLET

Prime national beef, herb & garlic butter. Choose side and sauce (GF)

or

FISH SHAWARMA

Sautéed marinated sea bass, chimichurri dressing served on pita bread with red pepper and red onion salad (S)

DESSERT PLATTER TO SHARE

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GF - Gluten free, N - Nuts