



EXPERIENCE

--as a starter or to share--

3 OYSTERS GAELY

plain or with grape, coriander and shiso - 15

ROASTED SCALLOPS

pumpkin - dashi - seaweed - 22

CELERIAC CANNELLONI

couscous with mushroom & apple - baharat – pomegranate & sumac - 16

THAI LACQUERED CORNCHICKEN ROULADE

smoked eel - lobster mayonnaise - Thai salad - peanut - 24

INDIAN CURRY OF PARSNIP

labne – hazelnut & cranberry – mint & coriander - 16

--as a main course or to share--

GNOCCHI ALLA SALVIA

parsley root - miso butter - porcini mushrooms - 21

GRILLED OCTOPUS

croquette of risotto nero - corn relish - red pepper coulis - coriander - 32

HOISIN LACQUERED QUAIL

Eringi - sesame - pumpkin cream - lemon verbena - gravy - 34

GRILLED IRISH RIB-EYE

crispy Little Gem - cream of lamb's lettuce - Parmesan - miso béarnaise - 48

VEAL OSSOBUCO

polenta fries - fennel - kimchimayonnaise - coriander - 29