

## caviar & crudos

egg toast, caviar, herbs (1A,4,7,8)	48
tuna tartare, avocado, spicy radish, ginger marinade (1A,8,10,13)	19
organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (1A,7,8,10,13)	16
beef tartare, kimchi, avocado, sesame (1A 5D,7,8,10,11)	17

## appetisers

warm asparagus, vegetable vinaigrette, wild mushrooms (4,13)	17
heirloom tomatoes and basil, shaved red onion, sherry vinaigrette (13)	16
warm shrimp salad, avocado, tomato, champagne vinegar dressing (1A,4,5D,10,13)	17
tomato gazpacho, summer flavours and olive oil (9,13)	14
spiced chicken samosa, cilantro yoghurt (1A,4,7)	14
burrata, fresh strawberry compote, black pepper and basil (1A,4)	18
cornmeal crusted maitake and king oyster mushrooms, cultured cashew, lime leaf, passion fruit, grenada pepper sauce (1A,3A,3C,4,7,13)	15

## pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)	22
rigatoni with meatballs, smoked pepper-tomato ragu (1A,4,7,13)	25
lumache pasta, atlantic shrimp, spicy tomato sauce (1A,5D,7,13)	28

## land & sea

seared salmon, mashed potatoes, broccolini, fermented black bean and ginger (1A,4,8,9,10,13)	32
wild turbot crusted with nuts and seeds, sweet and sour jus (1A,3A,3B,4,8,10,11,13)	38
roasted summer squash & zucchini with crushed herbs, sea salt and lime	24
parmesan crusted organic chicken, artichoke, lemon butter, basil (1A,4,7)	29
rack of lamb with chili crumbs, braised artichokes and beans (1A,4,13)	40
charred marinated duck breast, caraflex cabbage, herb salad coconut lime infusion, homemade sriracha (2,5D,12,13)	40
beef tenderloin, summer squash and tamarind, chili butter (4)	48

## sides

sautéed spinach (4)	6
tender green and yellow beans, charred tomato-chipotle salsa	
mashed potato (4)	
french fries with herbs	

CHEF / PROPRIETOR: JEAN-GEORGES VONGERICHTEN  
EXECUTIVE CHEF: ROSS BRYANS

WE ONLY SOURCE THE BEST IRISH BEEF

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE