

SAMURAI SET DINNER MENU 45.00

AVAILABLE SUNDAY TO TUESDAY 5PM - 7PM

FOR THE TABLE

CRISPY WONTONS & POPPADOMS
Szechuan dip V

STARTERS

Please choose one of the starters

PORK & KIMCHI GYOZA Steamed & seared dumplings kimchi | spring onion & coriander

KING OYSTER & SHIITAKE GYOZA Steamed & seared Japanese mushroom dumplings | spiced yuzu dressing | black truffle & coriander VG

TIGER PRAWN RENDANG

Indonesian spiced curry

turmeric | lemongrass | ginger | chilli

ROBATAYAKI CHICKEN

Chargrilled half chicken satay style

spicy coconut sauce | ginger

spring onion & coriander

SALMON & AVOCADO ROLL Irish salmon & avocado daikon cress | toasted sesame & wasabi mayonnaise SPINACH & MIZUNA SALAD Sesame miso dressed crunchy salad wakame seaweed & crispy shallots VG

EBI PRAWN TEMPURA NAHM JIM Crunchy fried king prawns with a fragrant chilli | ginger coriander & palm sugar dressing

MAINS

Please choose one of the mains

KERALAN CHICKPEA & SHISHITO PEPPER CURRY Pak choi | green pepper coconut & jasmine rice VG

JOHN STONE SALT & PEPPER BEEF ginger noodles | cashews & chives (€7.50 supplement)

MASSAMAN LAMB Slow-braised lamb curry cashew nuts | coconut & jasmine rice

SALMON TERIYAKI Chargrilled Irish salmon fillet sweet soy glaze | pickled radish & lime

SIDE TO SHARE

STEAMED RICE & WOK FRIED GREENS chilli | ginger | crispy shallots VG

DESSERTS =

ADD DESSERT FOR ADDITIONAL 7

SOFT SERVE ICE CREAM Dark chocolate sauce V DOUGHNUTS
Ginger & cinnamon doughnuts
spiced plum & yuzu custard V

COCONUT PANNA COTTA
Pineapple | passion fruit toasted
coconut & pandan VG



for allergen info please scan QR code Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen / ingredient information is available via the QR code. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip

