

To arouse your taste buds

Amuse-Bouche

Sea Bass Ceviche

With apple, celeriac, citrus dressing, pickled veg and cress salad

Tapas Course

Prawn, Salmon and Octopus Sashimi

French Gillardeau Oysters

Sicilian Octopus Salad

Black Shell Mussels in Bianco

King Prawns Fried in Garlic Butter and Herbs

Pasta

Paccheri

With prawn bisque, vongole meat, heirloom tomatoes and dill

Main Course

Sous-vide Brown Meagre Fillet

Puffed skin, sweet cucumber-lemon pickle, smoked potato puree, tomato gel

To Conclude

Hazelnut and Ricotta Mille-feuille

With fior di latte ice-cream

Chilled spice rum, lime, cucumber and basil shooters to conclude your evening

PRICE PER HEAD - €85