



# NINE FESTIVE FLAVOURS PESCATARIAN



NASI GORENG ARANCHINI  
*served with a homemade sambal aioli*

VEGETABLE SOUP  
*South American Inspired*

CRAB SPRING ROLLS  
*served with a sweet chili sauce*

MANGO PAPAYA SALAD  
*zesty, tropical & crisp*

FIRE GRILLED PRAWNS  
*served with an asian chimmichurri and fennel slaw*

CREOLE RATATOUILLE  
*served with crispy polenta and cheese foam*

FISH ROULLADE MEDALLION  
*served with a pea crest salad and Prosecco Beurre Blanc*

TUNA STEAK  
*served with baby spinach and fried capers*

TRIO OF DESSERTS

OR

CHEESE PLATTER

€105 per person



# NINE FESTIVE FLAVOURS VEGETARIAN



NASI GORENG ARANCHINI  
*served with a homemade sambal aioli*

VEGETABLE SOUP  
*South American Inspired*

MUSHROOM SPRING ROLLS  
*served with a spiced plum sauce*

MANGO PAPAYA SALAD  
*zesty, tropical & crisp*

GREEN CURRY TOFU  
*served with an asian chimmichurri and fennel slaw*

CREOLE RATATOUILLE  
*served with crispy polenta and cheese foam*

LEEK ROULADE  
*served with crispy capers and Prosecco Beurre Blanc*

CELERIAC STEAK  
*served with Gochujang sauce and silky mash*

TRIO OF DESSERTS

OR

CHEESE PLATTER

€105 per person