



OPIUM

DUBLIN



CHRISTMAS 2017



DINNER SET MENU

COMMUNAL STARTERS

- CHICKEN SATAY (5)
Char grilled with turmeric & lemongrass marinade
- CURRY PUFFS (1)
Thai yellow curry, potato, peas, onion, carrot
- SPRING ROLLS (1)
Mung Bean noodles, Wom Bok, Wood Ear mushrooms & carrot
- PANKO CRAB CAKES * (1,2,3)
Irish Crab, red curry sauce, scallions, coriander root, potato
- CHICKEN LARB **
Chopped chicken salad of scallion, mint, coriander, ground roast rice, chilli.
- (ALL ACCOMPANIED BY A SELECTION OF DIPS)

INDIVIDUAL MAINS

- CLAYPOT LAMB *
Slow braised Massamam curry, baby potatoes, crisp shallot, cardamom & star anise.
- RED DUCK CURRY **
Roast Duck, lychee, cherry tomato, sweet basil, bamboo shoot & pineapple.
- GREEN CHICKEN CURRY ***
Pea aubergine, bamboo shoots, Thai basil & yard long beans.
- SHAKING BEEF * (6)
Marinated Irish fillet, Wok caramelised, red onion, soy, mange tout, chilli, lime & herb salad.
- BEEF CHILLI *** (6)
Wok fired Irish fillet, onion, garlic, fine beans, sweet pepper, Holy basil.
- LEMON GRASS CHICKEN * (6)
Turmeric, dry chilli, scallions, roast chilli paste, garlic & Shaoxing.
- CHICKEN CASHEW * (6, 8 CASHEW)
Sweet peppers, onion, button mushroom, scallion, roast chilli & garlic.
- MEKONG DUCK * (6)
Twice cooked duck breast, Asian greens, Morning Glory, scallion, house sauce.
- SUGAR SNAP PRAWN * (2,6)
Scallion, Bok Choi, Choi Sum, light soy & XO sauce
- SINGAPORE NOODLES * (1,6)
Carrot, scallion, beansprouts, Asian greens, house paste, egg noodles, your choice of BBQ pork, shrimp, chicken, tofu or vegetable.

DESSERTS

- DESSERT OF THE DAY (ASK SERVER)
ARTISAN IRISH ICE CREAM & SORBETS (7)

GLASS OF PROSSECO

Allergens (1) Gluten, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk /Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs