

Star Crossed Lovers

Valentine's Set Menu | 3 courses

STARTERS

Duck Spring Roll Duck, Kohlrabi, Carrot, Mangetout, Plum Sauce (1a Wheat, 6, 11)

Vegetable Spring Roll (Cabbage, Carrot, Wood Ear Mushroom, Glass Vermicelli, Sweet Chilli Sauce (1a Wheat, 6, 11)

Connemara Oyster Coriander, chili Oil Paste, Shallot Fry, Fresh Lime, chilli And Lime Dressing. (4,14)

Tod Mun Pu- panko Thai Crab Cake Kilkeel Crab, Scallions, Coriander, Chilli, Red Curry, Asian Slaw, Sriracha Mayo (2,3,4,11)

Kai Satay - Chicken Satay Marinated Chicken Fillets, Pickled Cucumbers And Peanut Sauce. (8)

Tod Mun Khao Pod- Sweetcorn Fritter

Pan Fried Sweet Corn Fritter, Coriander And Sweet Chili Sauce. (1a Wheat,3)

Po Pia Sod- Vietnamese Rolls Prawn Sake Marinated Prawn, rice Vermicelli, Lollo Rossa, Pickled Carrot, Red Cabbage, Corriander ,Mint,chili And Lime Peanut Dressing. (2,3,6, 8 Peanut)

Tofu Sealed Tofu, rice Vermicelli, Lollo Rossa, Pickled Carrot, Red Cabbage, Corriander, Mint, chili And Lime Peanut Dressing. (6, 8 Peanut)

MAIN

Irish Wagyu (€15 Supplement) Ssamjang Side Salad, Black Garlic And Chive Butter, Fries (6,7,9)

Shaking Beef Caramelised Irish Beef Fillet, Stir-fried With Courgette, Red Onion, Mange Tout, Green Peppercorn And Chilli (1a Wheat, 6, 7)

Pad Cha - Spicy Seafood With Mixed Thai Herbs Scallop, Prawns, Squid And Crab Claw, Stir Fried With Fine Bean, Thai Aubergine And A Blend Of Essential Thai Herbs. (2,4,6,14)

Ho Mok Pra - Banana Leaf Baked Sea Bream Red Curry, Bamboo Shoot, Thai Basil, Chilli, Scallion Served On A Bed Of Chinese Leaves. (4,6,14)

Pad Tra Kai - Lemongrass Chicken Courgette, Sweet Pepper, Red Onion, Mange Tout, Lemongrass, Chilli (1a Wheat, 6, 14)

Pad Kra Pao - Beef Chilli Irish Beef Fillet, Fine Bean, Onion, Sweet Peppers, Basil And Thai Chilli. (1a Wheat, 6, 14)

Gaeng massaman Neua - lamb Massaman Slow Braised Lamb, Baby Potato, Onion And Cashew Nut With A Fusion Of Star Anise, Cinnamon And Green Cardamom (4)

Kaeng Khiao Wan - Green Curry Courgette, Fine Bean, Bamboo Shoot, Thai Aubergine, Thai Basil (4) Chicken/Beef/Prawn (2)/Tofu& Veg (6)

> Kao Pad Sapparod - Pineapple Fried Rice (1a Wheat, 6) Pineapple, Sweet Pepper, Onion And Petit Pois Chicken/ Prawn (2)/ Tofu &Veg (6)

Pad Thai Institution. Asian Green, Scallions, Carrots, Bean Sprouts, Tamarind, Peanuts (3,4) Chicken/Beef/Prawn (2)/ Tofu & Veg (6)

Singapore Noodles Egg Noodles, Asian Green, Scallions, Carrots, Bean Sprouts, House Paste (1a Wheat, 2,3,6,14)
Pork/Chicken/Beef/Prawn (2)/ Tofu & Veg (6)

DESSERT

Dark Chocolate Brownie Peanut Butter Namelaka, Cashew Praline & Vanilla Ice Cream (3,7)

Passion Fruit And Pink Pomelo Tart With Burnt Meringue Sweet Tangy Curd, Passion Fruit, Pink Pomelo & Burnt Swiss Meringue (1a Wheat, 3, 7)







The Story of The Star Crossed Lovers

The Chinese legend of the two star-crossed lovers dates back to 1780's. Long ago, a wealthy Merchant and his daughter lived in a magnificent pagoda surrounded by lush gardens. Next to the pagoda was a bridge, over which drooped a magnificent willow tree. The daughter was promised to be wed to a Duke who was a wealthy sea merchant. A match that would bring great wealth to the family. The young girl had fallen in love with her father's clerk who was poor man. In the story, despite her dismay, the wealthy Merchant's daughter and the Duke were scheduled to be married when the last flower blossom fell from the magnificent willow tree that hung over bridge and gardens. To avoid the arranged marriage, one night, the daughter and the clerk eloped across the bridge to an island cottage. However when the father found them, he vowed to kill them both for their betrayal. That night the Gods took pity on the young couple in love and transformed them into a pair of birds so that they could live their lives together in the fathers lush garden in peace and safety forever.

The story has inspired plays, books, and, of course, beautiful ceramics of all shapes and colours in eastern and western cultures. The two love birds in flight symbolise endless love defeating the odds.

Together Forever

Ketel One Vodka, Italicus, Blue Butterfly Tea, Sugar, Lemon Juice, Elderflower Tonic. (12) €10

Love Birds

Ketel One Vodka, Pomegranate, Passion Fruit Passoa Liqueur, Crème de Violette, Apple Syrup, Lemon & Cranberry Juices, Prosecco. (12)

€10