



TASTING MENU

5 Course Tasting | €69pp

Introduced by
Master Chef Steven Saunders FMCGB

Chef's Amuse

∞

Terrine of Slow Cooked Oxtail

Foie gras, red onion chutney, walnut bread

∞

Cerviche of Scallops

Smoked at the table, compressed radish

∞

Galician Beef Wellington

Rosti, reduced beef jus, field mushrooms

Or

Lobster, Mussels, Bouillabaisse Sauce

∞

Chocolate Fondant

Raspberries, vanilla ice cream

Or

Truffle Brie and Roquefort Cheese

tostados, grapes, candied walnuts



...with Wine Pairing | €110pp

Take a journey of discover as we introduce to you
5 wines specially selected by Steven Saunders to
perfectly match each course of the Tasting Menu.

Please allow 2.5 hours minimum for our
Tasting Menu.

10% service charge applies.