



## CHAKRA TASTING MENU

AMUSE BOUCHE  
SOMETHING TO START WITH....

A Glass of Champagne

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### GOAN SCALLOP

KILKEEL SCALLOPS, GOAN CHORIZO, TEXTURES OF PARSNIP

Cabernet Franc Goulaine Rosé D' Anjou-floral notes, round & lively, lasting aroma

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### CHICKEN TASTING

SAFFRON TIKKA, GUNPOWDER DUSTED CHICKEN 65

Pinot Noir - aromas of sour cherry, smooth, great richness

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### SORBET

PASSION FRUIT & MANGO SORBET, TOASTED CUMIN

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### PANJIM FISH CURRY

PAN SEARED HAKE, SAMPHIRE AND GREENS

Sauvignon Blanc Lawson's Dry Hill- aromas of passion fruit & gooseberry, crisp finish

Or

### LAZEEZ CHAMPE

WICKLOW LAMB CHOPS, ROGAN JUS

Shiraz Organic Yalumba - this is a fruit driven, medium bodied wine with fine tannins

MAINS SERVED BUTTER CHICKEN KULCHA, WILD MUSHROOM PILAU

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### DARK CHOCOLATE CRÉMEUX

FILTER COFFEE ICE CREAM, KAHLUA GANACHE POP & HAZELNUTS

Optima 10-Year-Old Tawny Port

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TEA / COFFEE

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FOOD TASTING €50 PER PERSON

FOOD & PRESTIGE WINE PAIRING €95 PER PERSON

This Menu is available for the whole table



Whilst we do all to accommodate our guests with allergies & food intolerances, we are unable to guarantee our dishes are totally allergen free. Allergen menu available on request.