



3 Courses: €38.00



ST VALENTINE'S DAY MENU



Starters



Chilli Black Bean Squid

Tempura squid lightly wok fried in a chilli black bean sauce



Traditional Lemongrass Chicken sate

Skewers of tender marinated chicken breast served with a peanut sauce



Vegetable spring rolls

Hand made spring rolls served with a sweet chilli sauce

Beef Gyosa

Japanese grilled beef dumplings with a ginger, garlic, sake wine and soy sauce



Wok Fried Spicy Chicken Salad

Chicken breast stir fried in a chilli and coconut dressing



Panko Breaded Brie

Lightly breaded and fried brie with apple chutney

Mains



Beef Garlic

Wok fried sirloin of beef with garlic, chillies and soy sauce



Crispy Chicken

Deep fried strips of chicken breast with a sweet and sour sauce



Thai Green Chicken Curry

Hot Thai curry with bamboo shoots, aubergine, peppers and coconut milk

Crispy fillets of Seabass

Lightly fried fillets of Seabass with a saffron infused panang curry sauce

Singapore Noodles

Egg noodles stir fried with prawn, chicken and Asian vegetables



Massaman Lamb Curry

Slow cooked Thai curry with leg of lamb, baby potatoes, red onion and crushed peanuts



Vegetarian Stir Fry

With broccoli, tofu, asparagus, mushrooms, onion and bok choy in a ginger soy sauce



Adaptable to a gluten free dish upon request.



vegetarian
or can be made as a vegetarian dish on request.



medium spicy
if you would like your meal extra spicy, please just ask!

All main course meals
(with the exception of rice and noodle dishes) include stir-fried vegetables and a choice of steamed, fried rice or organic brown rice.

Allergen advice
if you have any questions regarding allergen information please ask a member of our staff.





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Dessert



Homemade Spanish Ice Cream

AGF **Homemade Baileys Cheesecake**

AGF **Homemade Chocolate Fudge Brownie with Vanilla Ice Cream**

AGF **Selection of assorted Ice Creams with hot chocolate sauce**

Speciality Coffees



Baileys Coffee €6.70

Baileys Espresso €4.70

Irish Jameson Coffee €6.70

Calypso Tia Maria Coffee €6.70

French Brandy Coffee €6.70

Spiced Rum Coffee €6.70

Amaretto Coffee €6.70

All of our specialty coffees are made with fresh Irish dairy cream.



“Valentine’s Cocktail Special”



Raspberry Daiquiri

2 for €15.00

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