2026 CHRISTMAS SET MENU

THREE COURSES | €70.00 PER PERSON (WHOLE TABLE ONLY)

头盘 STARTERS

牛肉葱饺子

Steamed beef dumplings, bean thread noodles with “Chou Zou” sauce | | 1a, 1b, 6, 10, 11, 12, 13

黄金炸春卷

Chicken spring rolls | 1a, 1b, 10, 11, 12, 13

碧绿素春卷

Vegetarian spring roll | | 1a, 1b, 10, 11, 12

川味口水鸡

“Kou Shiu Ji” mouth-watering chicken. Classic Sichuan dish, tender poached Ringfarm chicken served chilled with spicy, tingling, savoury, red chilli oil & sesame dressing | | 1a, 8a, 10, 11, 12, 13 (CAN BE MADE GF)

椒盐杏仁虾

Salt & Chilli prawns, toasted almonds, panko breadcrumbs | | 1a, 1b, 2, 8b, 9, 10, 11, 13 (CAN BE MADE GF)

红油素饺子

Poached vegetarian dumplings, pac choi, red chilli sauce | | 1a, 1b, 6, 10, 11, 12, 13

京烤西班牙乳排

Slow-roasted Ibérico pork ribs | 1a, 1b, 10, 11, 12, 13

主菜 MAIN COURSES

渔香八块鸡

Stir-fried “Yu Xiang” chicken with pak choi, spicy ginger & garlic sauce | | 1a, 1b, 6, 10, 11, 12, 13 (CAN BE MADE GF)

橘子釉烤银山鸭

“Mandarin Roast Duck” Silverhill duck, savoury orange & tamarind dressing

1a, 1b, 6, 10, 11, 12, 13 (CAN BE MADE GF)

蒜香汁煎牛粒

Cantonese-style beef, Irish beef fillet, Bai Yu mushrooms, king soya, sweet sauce | **+€6** | 1a, 1b, 6, 10, 11, 12, 13 (CAN BE MADE GF)

蒙古风味鹿肉

Mongolian venison, Wicklow venison, girolle mushrooms, turmeric, Sichuan pepper | **+€7** | | 1a, 1b, 6, 9, 10, 11, 12, 13

家乡冬粉蒸鳕鱼

Steamed hake fillets, Chinese radish & soya | **+€5** | 1a, 1b, 4, 6, 10, 11, 12, 13 (CAN BE MADE GF)

黑椒大虾

Pan-fried prawns with bell peppers, black pepper sauce | 1a, 1b, 2, 3, 6, 9, 10, 11, 12, 13 (CAN BE MADE GF)

川味脆炸鲈鱼

Spicy “Chengdu” golden crispy seabass pieces, chilli & Sichuan pepper | | 1a, 1b, 3, 4, 6, 10, 11, 12, 13

云菌茄子豆腐煲

Sichuan home-style stir-fried aubergines, silken tofu, girolle mushrooms, lotus roots & turmeric | | 1a, 1b, 6, 10, 11, 12, 13 (CAN BE MADE GF)

Main courses served with selection of rice and noodles for the table

甜点 DESSERT

Christmas pudding, Baileys ice cream, warm caramel sauce | 3, 9, 13, GLUTEN FREE

Apple crumble. Apple & cinnamon filling with a hint of ginger, served with Mascarpone creame | 3, 6, 8b, 9

Indicates that this dish is served spicy | Indicates that this dish is vegetarian

1a	Gluten Wheat	2	Crustaceans	6	Soybeans	8c	Tree Nuts	12	Sesame Seeds
1b	Gluten Barley	3	Eggs	7	Peanuts	9	Milk	13	Sulphites
		4	Fish	8a	Cashewnuts	10	Mustard	14	Lupins
		5	Molluscs	8b	Almonds	11	Celery		

All our Beef & Pork is of Irish Origin. If you have any allergies or any dietary requirements, please inform your server for advice

On Groups of 6 or more a 12.5 % Service Charge will be applied which is distributed amongst the staff. SORRY, WE DO NOT SPLIT CHECKS.