

Soda, Stout & Treacle Bread

Irish Brown Crab | Sour Cream | Sorrel

Potato Crisp Sandwich

Aged Duck Ham | Juniper | Gin

King Scallop | Apple | Coral

Gallagher Speciale Oyster | Samphire | Dill

A Porridge of Grains | Organic Egg Yolk | Cashel Blue Cheese

Lobster & Onion Broth | Broad Beans

Potato | Seaweed | Caviar | 1847

Sanchoku Wagyu Striploin (MS 5) | Boxy Potato | Truffle

Fraughan Sunday | Bilberry | Sloe

Childhood Memories of Peat

Birchwood | Summer Strawberry | Gortnamona

Tipperary Brie Cheese | Onion | Lavash +10 Supplement [optional]

Lucky Gold & Chocolate Pot



CURE

NUA CUISINE

SGD228++ | PER PERSON

SGD152++ | LIQUID PAIRING

“Different stages of life will give me
different perceptions on cooking.

But at the heart of every stage,
I will link it back to my roots.

Presenting Cure Nua Irish Cuisine”

- Andrew Walsh 

Soda, Stout & Treacle Bread

Kohlrabi | Sour Cream | Sorrel

Potato Crisp Sandwich

Salsify | Bergamot | Moringa

Parsnip | Apple | Onion

King Oyster Mushroom | Samphire | Dill

A Porridge of Grains | Organic Egg Yolk | Cashel Blue Cheese

Colcannon | Smoked Gubbeen Cheese | Spring Onion

Celeriac | Seaweed | Tonburi | 1847

Cabbage | Yeast | Hazelnut

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