

Soda, Stout & Treacle Bread

Irish Razor Clam | Tarragon | Seaweed

Potato Crisp Sandwich

Aged Duck Ham | Juniper | Gin

Brown Crab | Kohlrabi | Sour Cream

Gallagher Speciale Oyster | Samphire | Dill

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

Irish Blue Mussels & Scallop Chowder | Cider | Parsley

Colcannon | Smoked Gubbeen | Caviar

John Stone Beef | Cabbage | Truffle

Velvet Cloud Yogurt

Childhood Memories of Peat

A Cup Of Barry's Tea Tart

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

Lucky Gold & Chocolate Pot



SGD228++ | PER PERSON

SGD152++ | LIQUID PAIRING

SGD72++ | NON-ALCO 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

Salsify | Tarragon | Seaweed

Potato Crisp Sandwich

Beetroot | Juniper | Gin

Kohlrabi | Apple | Sour Cream

King Oyster Mushroom | Samphire | Dill

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

Irish Farmhouse Soup

Colcannon | Smoked Gubbeen | Tonburi

Celeriac | Truffle | Hazelnut

Velvet Cloud Yogurt

Childhood Memories of Peat

A Cup Of Barry's Tea Tart

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

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