

## 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

Silver Hill Farm Duck | Natives Berries | Smoked Potato

## Childhood Memories of Peat

A Cup Of Barry's Tea Tart

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

Lucky Gold & Chocolate Pot



# CURE

## NUA CUISINE

SGD128++ | PER PERSON

SGD88++ | LIQUID PAIRING

SGD48++ | 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

Celeriac | Truffle | Hazelnut

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