

SODA, STOUT & TREACLE BREAD

JAYTO CRISPS

BROWN CRAB | TARRAGON | SEAWEED

IRISH DUCK & EGG CABBAGE SPRING SALAD

GALLAGHER SPECIALE OYSTER | CIDER | HORSERADISH

PORRIDGE OF GRAINS | CASHEL BLUE CHEESE | SEA URCHIN

SALMON | BROCCOLI | ROE

IRISH CORNED BEEF ROSSINI | JOHNS STONE SHORT RIB | TRUFFLES

CHILDHOOD MEMORIES OF PEAT

CAIFÉ GAELACH & TRUFFLE SANDWICH

TIPPERARY BRIE CHEESE | ONION | ECCLES +10 Supplement [optional]

LUCKY GOLD POT AT THE END OF OUR RAINBOW



SGD188++ | PER PERSON

SGD128++ | LIQUID PAIRING

SGD72++ | NON-ALCOHOL PAIRING

*"Different stages in life,
Gave me different perceptions on cooking.
But at the heart of every stage,
I will link it back to my Irish roots.
Presenting Cure Nua Irish Cuisine"*

- A. Walsh 

SODA, STOUT & TREACLE BREAD

TsAYTO CRISPS

KOHLRABI | TARRAGON | SEAWEED

OINNIÚN MARMALADE & EGG CABBAGE SPRING SALAD

KING OYSTER MUSHROOM | SAMPHIRE | TONBURI

PORRIDGE OF GRAINS | CASHEL BLUE CHEESE | BUCKWHEAT

CABBAGE | YEAST | HAZELNUT

CELERIAC | TRUFFLE | CEP

CHILDHOOD MEMORIES OF PEAT

CAIFÉ GAELACH & TRUFFLE SANDWICH

TIPPERARY BRIE CHEESE | ONION | ECCLES +10 Supplement [optional]

LUCKY GOLD POT AT THE END OF OUR RAINBOW



SGD188++ | PER PERSON

SGD128++ | LIQUID PAIRING

SGD72++ | NON-ALCOHOL PAIRING

*"Different stages in life,
Gave me different perceptions on cooking.
But at the heart of every stage,
I will link it back to my Irish roots.
Presenting Cure Nua Irish Cuisine"*

- A. Walsh 