

SIKA

Indulge in an unforgettable culinary experience with the *Taste the Season* tasting menu at SIKA Restaurant. This eight-course journey, expertly crafted by Executive Chef Cormac McCreary alongside his passionate team, is a celebration of the season's elegance. Each course reflects a harmonious balance of creativity and precision, designed to captivate the senses and elevate dining to an art form. Immerse yourself in the sophistication of this culinary journey and discover the very essence of the season in every exquisite detail.

Taste the Season €120 (last orders at 8 pm)

Wine Pairing €80

CANAPÉS

FOIE GRAS PARFAIT

Peach, Sauternes Baba, Almond

(2(Almond), 7, 9, 12, 13(Wheat))

NATIVE LOBSTER

Tomato, Parmesan, Basil

(5, 7, 9, 10, 11, 12)

SOLE VIENNOISE

Broccoli, Sudachi, Smoked Dashi Sauce

(3, 6, 7, 9, 10, 13(Wheat))

WICKLOW VENISON

Pear, Parsnip, Walnut

(2(Walnut), 9, 10, 12)

PRE DESSERT

VALRHONA CHOCOLATE

Hazelnut Parfait, Vanilla Ice Cream

(2(Hazelnut), 7, 8, 9, 13(Wheat))

ADDITIONAL SELECTION OF IRISH CHEESE

Chutney & Crackers

(2(Hazelnut, Walnut), 4, 7, 9, 12, 13(Wheat)) €15 supplement

PETITS FOURS

For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

Please note a discretionary service charge of 12.5% applies for groups of eight or more.

ALLERGENS 1- Peanuts / 2 - Tree Nut / 3 - Molluscs / 4 - Sesame Seeds / 5 - Crustacean / 6- Fish / 7 - Eggs / 8 - Soy Bean / 9 - Milk / 10 - Celery / 11 - Mustard

/12 - Sulphur Dioxide / 13 - Gluten / 14 - Lupin

