

SIKA

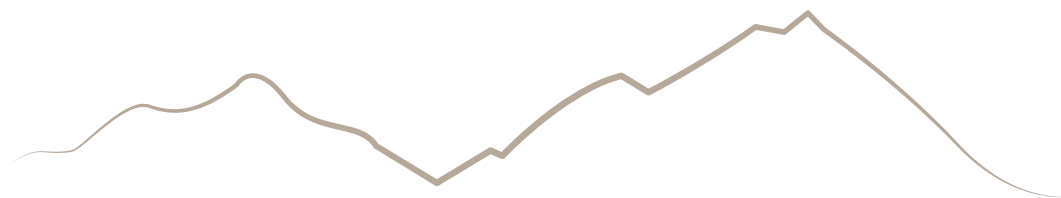
Indulge in a culinary journey inspired by the rich heritage of Powerscourt Estate at SIKa Restaurant. Named after the majestic Sika deer, whose lineage traces back to Lord Powerscourt's visionary introduction in 1860, our restaurant embodies a legacy of elegance and innovation.

At SIKa, we celebrate the seasons, weaving the essence of nature into every dish.

Led by our esteemed Executive Chef Cormac McCreary and his passionate team, they meticulously source the finest local ingredients from artisan suppliers, ensuring that each plate tells a story of the land.

We proudly source the finest Irish beef from local suppliers.

Immerse yourself in an exquisite dining experience where every bite is a homage to the bounties of the season. From tender meats to vibrant vegetables, our menus are thoughtfully curated to showcase the unparalleled flavours of Ireland's harvest and every meal is a tribute to the timeless connection between land and plate.



## LOCAL ARTISAN SUPPLIERS

Fish - Baily & Kish

Eggs - Ballynerrin Farm

Pork - Dunnes of Wicklow

Beef - John Stone

Vegetables - Keelings

Chocolate - The Chocolate Garden of Ireland

Whiskey - The Powerscourt Distillery

Honey - Olly's Farm, Powerscourt Hotel Gardens

Duck - Silver Hill

Serviceware – Arauceria Ceramics of Kilternan



## STARTER

### COURGETTE VELOUTÉ

*Bell Pepper, Black Olive, Coriander*

(7, 9, 13)

### NATIVE LOBSTER

*Tomato, Parmesan, Lemon*

(5, 9, 10, 12)

### FOIE GRAS PARFAIT

*Peach, Sauternes Baba, Almond*

(2, 7, 9, 12, 13)

## MAIN COURSE

### HALIBUT

*Hispi Cabbage, Apple, Vanilla*

(6, 12)

### SILVERHILL DUCK BREAST

*Beetroot, Blackberry, Spiced Jus*

(7, 8, 10, 12, 13)

### JOHN STONE 8oz SIRLOIN

*Roscoff, Salsify, Beef Rib*

(7, 9, 10, 12, 13)

*Dishes served with potato & seasonal vegetables*

(9, 12)

## DESSERT

### VALRHONA CHOCOLATE

*Passion Fruit, Almond, Tonka*

(2, 7, 8, 9, 13)

### SELECTION OF IRISH CHEESE

*Homemade Chutney, Crackers*

(2, 4, 7, 9, 12, 13)

### POWERSCOURT HEATHER HONEY

*Fercullen Whiskey*

(2, 7, 8, 9, 12, 13)

*Group Lunch €75*

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

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

ALLERGENS 1 - Peanuts / 2 - Nuts / 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



It is the dedication and passion of our kitchen and front of house teams, whose hard work and love for their craft make every meal at Sika an extraordinary experience.

## KITCHEN TEAM

Cormac McCreary – Executive Chef  
Eli Phouc Le -Head Chef  
Saravanan Sivaprakasam – Head Pastry Chef  
Sineth Samaraweera – Sous Chef  
Mahesh Pillai – Chef de Partie  
David Earls – Baker  
Hafida Maazouzi – Chef de Partie  
Ikram Maazouzi – Chef de Partie  
Roberta D'Ippolito – Chef de Partie  
Ramzan Muhammed Shiras – Demi Chef de Partie  
Ruwani Nisansala - Commis

## FRONT OF HOUSE

Joe Kendrick – Restaurant Manager  
Daniel Bonnelame – Food & Beverage Duty Manager  
Anastasiia Voloshyna – Restaurant Supervisor  
Evita Cathy Dias - Host  
Emma Heffernan - Host  
Pedro Garcia – Team Leader  
Menino da Gama - Food & Beverage Assistant  
Daniel Soltes - Food & Beverage Assistant  
Ashley Van Der Meer - Food & Beverage Assistant  
Juan Manuel Pedrero - Food & Beverage Assistant  
Mario Molle - Manager in Training

