

chophouse

Sunday Easter Lunch Menu

Three Course Meal - €70 per person

STARTERS

Saffron & Leek Risotto

Charred leeks, leek ash, crispy leeks

Pan-fried Red Mullet

Parsley puree, confit tomato, caper berries

Dry-aged House-made Beef & Pork Sausage

House made ale mustard, sauerkraut, pickled cucumber

Lasagne Bianca

Slow-cooked ground prime beef, truffled bechamel, porcini and parmesan espuma

MAIN COURSE

Breaded Parmigiana

Stracciatella espuma, basil powder, tomato preserve

Grilled Seabass

Walnut gremolata, sauteed greens, preserved lemon gel

Pan-seared Chicken Supreme

White grape verjus, sauteed Chinese cabbage, spiced cashews

Grilled Argentinian Beef Ribeye

White onion fondant, white onion puree, chives, Martini jus

Braised Lamb Shank

Grilled Kalamata olive puree, wilted green, braising liquor, dehydrated olives

DESSERT

Pistachio Savarin

Lemon & pistachio curd, carnalized pistachios, olive oil ice cream

Strawberry Millefeuille

Crema pâtissier, aged balsamic ice cream, lemon confit

Baked Dark Chocolate Tart

Fior di latte ice cream, salted caramel, Malden salt

House-made Sorbets

Lemon | Raspberry | Mango | Passionfruit | Coconut