

Venue:

## Dining Delights with Irish Masterchef Kevin Thornton

4 COURSES SET Taylor Pacific Oyster, Champagne, Herring Roe

Sautee of King Scallops, Squid Ink

Grilled John Stone Irish Dried Beef Fillet, Black Truffle

Chocolate & Coconut Brûlée

\*\*

## **5 COURSES SET**

Ora King Organic Salmon, Barley, Pepper Dulse, Crispy Salmon Skin, Vinegar, Broth

> Turbot, Tapenade, Basil, Wood Sorrel, Bubbles

Pigeon Smoked in Hay Bog Oak Truffled Scrambled Egg

Cashel Cheese, Cider Apple

Passion Fruit, Mango, Chili

Dolce Vita Mandarin Oriental Date: Tuesday 17 April 2018 – Friday 20 April 2018 Time: Lunch: 12pm – 2.30pm Dinner: 6.30pm – 10.30pm Price:

Lunch Menu 3 Courses: \$68++/pax 4 Courses: \$88++/pax Dinner Menu 4 Courses: \$98++/pax 5 Courses: \$118++/pax

<mark>Chef:</mark> Kevin Thornton



LUNCH MENU

3 COURSES SET Garden Spring Vegetables, Wild Garlic \*\*

Turbot, Tapenade Basil, Wood Sorrel, Bubbles

Passion Fruit, Mango, Chili

## **4 COURSES SET**

Taylor Pacific Oyster, Champagne, Herring Roe \*\*

Sautee of King Scallops, Squid Ink

Grilled John Stone Irish Dried Beef Fillet, Black Truffle

Chocolate & Coconut Brulee

Service charge at 10% and government taxes applies. Our team members will be on hand to assist with any dietary requirement.

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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