



YAMAMORI

CHRISTMAS SET MENU

€30 PER PERSON

STARTERS

Duck Salad

Confit of duck tossed in a five spices vinaigrette, red onion with mixed baby leaves

Vegetable Spring Rolls **VEG**

Fried rice paper rolls stuffed with seasonal vegetables, tofu, rice noodles and sweet chilli sauce

Tuna Carpaccio **GF**

Seared and thinly sliced Yellow Fin Tuna loin served with radish scallion salad, soy wasabi and white truffle vinaigrette

Monkfish Skewers **GF**

Two grilled skewers of Monkfish Fillet, red onions glazed with sweet soy and balsamic sauce

MAINS

Teppan Rib-Eye Steak **GF**

Grilled 6oz Rib-Eye Steak served on a bed of steamed green vegetables with a soy wasabi sauce and wasabi infused potato mash

Cod **GF**

Miso glazed cod fillet served on a bed of steamed green vegetables with organic zakkoku rice

Baby Octopus and Tiger Prawns

Stir fried baby octopus, tiger prawns, seasonal vegetables, shiitake mushrooms in a coriander and light sweet chilli sauce, served with zakkoku rice

Lentil Burger **VEG**

Lentil beans and edamame burger served with corn starch sweet potato chips, mixed salad and yuzu wasabi mayonnaise

DESSERTS

Banoffee Pie

Crunchy biscuit base with a rich toffee sauce and fresh Banana. Served with whipped cream and chocolate sauce.

New York Baked Vanilla Cheesecake

Homemade rich and creamy vanilla flavoured cheesecake, served with vanilla ice cream and mixed berries compote.

Selection of Ice creams

VEGETARIAN **VEG** GLUTEN FREE **GF**



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