

# ADMIRALS LANDING SET MENU

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## VALENTINE'S DINNER

### AMUSE-BOUCHE

Selected by the Chef

### STARTERS

BEEF TATAKI  
Black sesame paste, leeks,  
soy glaze, honey  
*(soy, sesame)*

Or

RED SNAPPER  
Cucumber gazpacho, vermicelli,  
lime, chilli oil  
*(fish, gluten)*

Or

ACQUERELLO RISOTTO (V)  
tomato risotto, peppered gbejna,  
crispy kale  
*(lactose)*



### MAIN COURSE

RIB EYE  
Glazed heritage carrots, cavolo nero,  
cardamom & carrot purée,  
beef jus  
*(lactose, celery, sulphites)*

Or

FISH OF THE DAY  
Market fish, caper, shallot  
& anchovy emulsion, fennel  
*(fish, lactose)*

Or

POLENTA STEAK (V) (VG)  
Tamarind glaze, coconut, yuzu, rose

(All main courses are served with a choice of roast potatoes or fries and salad or grilled vegetables)

### DESSERT MENU

SWEETHEART  
Origin milk chocolate mousse,  
berry & rose insert, almond crunch,  
sweet champagne & vanilla bean gel.  
*(gluten, lactose, nuts)*

€75.00 per person

A glass of Prosecco on arrival

Half a bottle of foreign water per person

Half a bottle of Antonin Blanc or Antonin Noir per person

Coffee per person