

## **Ananda Tasting Menu**

### **Champagne**

#### **Amuse Bouche**

Pre starter from the kitchen

#### **Jaipuri Raj Kachori**

Hand rolled wheat bubble filled with crispy lentils, masala **Glenilen yoghurt**, and vermicelli  
**Don David Torrents**-light & fresh, intensely perfumed, aromas of white flowers

#### **Tandoori Jhinga**

Tandoori jumbo prawns, carom, salted lime & avocado Kashimbiri

**Jesuiten Hof Riesling** – Semi dry with sweet fruit and soft mouth feeling

**Sorbet**-Lime & cumin with Himalayan salt

### **Mains choose one-**

#### **Lahsooni Machhi**

Tandoori **Waterford monkfish tail**, steeped in fermented black garlic & mustard marinade, tomato sauce, yoghurt rice & sauté okra

**Esporao Alentejo** – Grapefruit and peach flavors, spicy oak undertones

**Tandoori Chicken** - Tandoori **Irish chicken** on the bone with Amritsar chilli, garlic & yoghurt.

Pulao & onion salad

**Yalumba Shiraz**- Ripe and rich, with violet aromas and bramble fruit flavors

#### **Keema Salli Parantha**

Young Wicklow lamb meat hand pounded with black cardamom, fresh fenugreek & red onion masala, homemade flaky bread

**Santa Rita Gran Reserve Carmenere**- Full bodied with blueberry, plum and oak softened cassis fruit

#### **Barbary Duck**

Kangra Valley single estate tea smoked **Free-range Barbary duck** supreme, textures of chickpea with pear chutney

**Chateau Lagrange Saint Emilion**- Berry fruitiness, rich, juicy with acidity and black currants

### **Dessert- Reserve mouton Cadet Sauternes 2007, France**

#### **Caramel Panna Cotta**

Caramel Pannacotta crushed pecan nut, amaretto ice cream & Raspberry meringue

**Or**

#### **Raspberry, white chocolate & yoghurt**

Raspberry sorbet, white chocolate Ice cream, Shrikhand (cardamom flavored Yoghurt)

#### **Reserve mouton Cadet Sauternes 2007, France**

Rich Aromas of Apricot, honey & blossom

### **Tea/Coffee**

Food only €50.00/Food & wine €85.00 per person. This menu is only available for the whole table.

While we do all we can to accommodate our guest with allergies & food intolerances we are unable to guarantee that our dishes are totally allergen-free. All gratuities go directly to our staff. A discretionary 12.5% service charge will be added to the bill for groups of 6 or more.