


2013

Ananda Restaurant Special Tasting Menu 2013

Anada Restaurant

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Ananda Special Tasting Menu

Amuse Bouche

Pre starter to enhance your taste buds

Glass of Champagne

Starter platter (Choose one)

Seafood Platter

Kilkee scallop with spiced broccoli puree & kumquat chutney,

Crab samosa with squid ink mayonnaise & chilly dip.

Jumbo prawn with spiced Jaipuri salt, lemon & caper, red onion relish.

Glass of Albarino

Crisp & refreshing good acidity & minerals creamy lemony finish

Meat Platter

Duck confit terrine with pickling spices

Robata grilled kettyle's Irish chicken thigh marinated in coriander & lime

Skewered hand pounded lamb kebab with mint pesto.

Glass of Veramonte Pinot Noir

Bright cherry & summer berries with vanilla rich & a lush finish

Main Course (Choose one)

Tawe ki Machhi

Seabass brick with homemade pastry, sauteed samphire, baby turnip & beet salad, mango, ginger chutney, yuzu foam.

Glass of Michelle Torino Torrentes

Finesse, elegant & exotic fruit, good acidity & freshness of citrus.

Jardaloo Murgh Korma

Irish chicken breast stuffed with wild mushroom, apricot, spinach & pumpkin korma.

Glass of Marques de Vitoria Crianza

A sweet fruity wine with a rich bouquet of berries & spice. elegant finish.

Pork Vindaloo

18 hour marinated Organic pork chop, crispy pork belly with vindaloo masala, coconut bhaat & caramelized apples.

Glass of Lodge Hill Riesling

Straw colour green tint's full of excitement & vivacity

Rogani Chops

Wicklow lamb rack marinated with almond & mint pesto from Robata grill, Chickpea & chard, pomegranate emulsion.

Glass of Heredade Grous

Delicious soft bramble & cherry flavours good acidity

All mains are served with coriander garlic & onion naan bread & pulao rice

Dessert - Spiced pear

Pear poached in red wine, with orange zest, Cinnamon & star anise with vanilla ice cream

Glass of Sauternes

Fresh dense & well rounded with scents of apricot & honey

Choice of Tea or coffee Petit Fours

Menu with wines @ €75.00 per person.

If you wish to choose your own wine this menu will cost € 50.00 per person