

Bacchus

Starters

Asian Salad & Portobello €12

Asian style salad of Beans Sprouts, accompanied by Mediterranean grilled Portobello, mixed leaves, Wafu dressing and cashew-nuts

peanuts, cereals, soy, sesame, nuts

Blue Cheese Cabbage & Cauliflower €12

a vegetarian traditional Korean delicacy with a Mediterranean twist; charred Cabbage, Cauliflower, Walnuts, Pear, Blue Cheese with a light Truffle dressing

soy, milk, cereals, nuts, peanuts, sesame

Pulled Pork BBQ €14

marinated in Japanese BBQ sauce with Espresso, served in a mini Brioche bun, with Sweet Potato, Bacon powder and red Cabbage

cereals, peanuts, nuts, milk, celery, mustard, sesame

Octopus €18

cooked in Mediterranean style and enhanced by a crisp Asian Noodle salad, black Olives, Radish, and a Balsamic-Soy dressing

fish, cereals, nuts, peanuts, soy, celery, sesame

Sea Bass Tobiko Ceviche €22

made with Tiger's Milk, a touch of Yuzu and a twist of smoked Taramas and Coriander

fish, eggs, cereals, nuts, peanuts

This is a sample Menu, dishes are subject to change
Prices include all applicable taxes

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Maining

Smoked Potato Gnocchi €20

With Root vegetable textures and Truffle dressing
milk, cereals, nuts, eggs, peanuts

Sea Bass Fillet €22

with charred Leek, spiced Lentils and a Thai Coconut Espuma
fish, nuts, milk, peanuts, celery, sesame

Grouper €29

with baby Broccoli, pickled Salicornia, Lemongrass Beurre Blanc with Caviar and Topinambur
fish, milk, sesame, nuts

Lamb Loin €31

cooked sous vide, served with Aubergine puree and brown Miso,
Lamb rilette, and caramelised Onions
milk, cereals, celery, nuts, peanuts, soy, sesame

Pork Fillet Tonkatsu €24

5 spice-fried Pork tonkatsu, complemented by Honey Thyme Pork belly,
served with Corn and a Basil Pistou
milk, soy, cereals, peanuts, nuts, sesame

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Desserts

€12

Pavlova

with Honey glazed Pineapple, basil, pistachio
and Pineapple ice cream
nuts, milk, peanuts, egg, cereals,

Citrus Garden

A whole preserved Lemon served with an invigorating Lemon sorbet,
set on a succulent Orange cream and Almond Streusel
nuts, milk, egg, gluten, cereal

Chocolate Banana Cake

with almond Dacquoise, vanilla ice cream
gluten, dairy, peanuts, eggs and nuts