**The Taste / Indochine Dining Experience**

Starters

***Pho Bo***

Beef consommé, bone marrow, fillet sliver, oxtail wonton (1 Wheat)

***Gyoza***

Wicklow rare-breed pork, water chestnut, aged balsamic & soy dip (1 Wheat, 6, 12)

***Isaan Salmon Ceviche \****

Wild Irish salmon belly, crispy shallot, lime, roast rice, chilli powder, mint, Thai basil

***Duck Larb \****

Crispy twice cooked duck, lime leaf, coriander, mint, roast rice, chilli flake

***Bo la Lot***

Betel leaf wrapped Irish beef, pineapple & lime (5)

***Kanom Jeeb***

Steamed Dublin Bay prawn dumplings, scallion, sweet soy (1 Wheat, 2, 6)

***Vietnamese Rolls***

Tiger Prawns, avocado, baby leaf, kewpie mayo, gari (2, 3)

Main Course

***Pad Krapow Beef \*\****

Pat Mcloughlin’s chopped top rib, roast chilli, lime leaf, green beans, poached egg (3, 6)

***Pad Thai \****

Thai Institution! Shrimp, scallion, Asian greens, Tamarind, lime, roast peanuts (2, 3, 4)

***Red Chicken Curry\*\****

Bamboo shoot, sweet peppers, fine beans, Thai basil (4)

***Rendang \*\****

Slow braised Irish beef, sweet potato, roti, cucumber salad (1 Wheat, 4)

***Green Prawn Curry \*\*\****

Tiger prawns, bamboo shoots, fine beans, Thai aubergine & basil (4)

***Lo Soi Pork***

Five spice hock, soy braise, “mother-in-law” eggs, Asian greens (6)

***Kung Op \****

Clay pot baked Shrimp & glass noodles, Chinese celery, black pepper, scallions (2, 6, 9)

***Fried Sea Bream***

Whole fish, Asian slaw, green plantains, sweet chilli & tamarind (4)

***Chicken Cashew Nut***

Corn fed boneless thighs, mild roast chilli, sweet peppers, scallions (6, 8)

***Bo Luc Lac***

Pat Mcloughlin’s “Shaking Beef” fillet, red onion, mange toute, baby watercress. (6, 7)

Desserts

***Pandanus Crème Caramel*** (3, 7)

***Vietnamese Chocolate Tres Leches Cake*** (1 Wheat, 3, 7)

***Indochine Spiced Beignets*** (1 Wheat, 3, 7)