



2013

# Ananda Restaurant Special Tasting Menu 2013

Anada Restaurant

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## Recommended Citation

Anada Restaurant, "Ananda Restaurant Special Tasting Menu 2013" (2013). *Menus of the 21st Century*. 37.  
<http://arrow.dit.ie/menus21c/37>

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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