



2017

Amuse Restaurant Set Lunch 2017

Amuse Restaurant

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RESERVE
+353 1

SAMPLE MENUS | WINE LIST



Set Lunch

Soy and Mirin cured Mackerel, Apple
Avocado, Wasabi, Sam-Bai Dressing

Tartare of Aged Beef, Poached Egg Yolk
Smoked Bonito, Mugi Miso and Soy Broth

Seared Gambas, Cured Red Cabbage, Satay
Coconut, Vietnamese Chilli and Ginger Dressing

Fillet of Atlantic Cod, Green Asparagus
Sushi Rice Cream, Yuzu, Aged "Kamebishi" Soy Broth

Free-range Guinea Fowl, Chestnut Mushroom Curd
Black Garlic, Sweetcorn, Chick Pea Beignet

Pork Belly, Miso Glazed Aubergine, Cauliflower
Tamarind and Raisin, Walnut

Coconut, Lemongrass, Kaffir Lime, Passionfruit

Rhubarb, Red Shiso, Pistachio, Yoghurt, Raspberry

2 Courses €24

3 Courses €29



SAMPLE
MENUS |
WINE LIST



NEWS/REVIEWS





ABOUT US



BUY A
VOUCHER

AMUSE

22 DAWSON STREET, DUBLIN 2, IRELAND
FOR RESERVATIONS T: +353 1 639 4889
OR E: INFO@AMUSE.IE

OPENING HOURS

LUNCH / TUESDAY - SATURDAY 12.30 - 2.30PM

DINNER / TUESDAY - SATURDAY 6 - 9.30PM

CLOSED / SUNDAY & MONDAY

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website by Sue Morley & Neo-Archaic