



2017

# Amuse Restaurant Lunch Menu 2017

Amuse Restaurant

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RESERVE  
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SAMPLE MENUS | WINE LIST



### Amuse Lunch

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

Coconut, Lemongrass, Kaffir Lime, Passionfruit

€40

Matching Wines €25



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](mailto: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