

# SABLE

FINE DINING, REIMAGINED

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## DINNER

Thursday to Sunday, from 18:00

### TO START

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<b>OYSTERS</b> Carlingford oysters, shallot vinegar, lemon. Per three	<b>\$18.00</b>
<b>BEEF TARTARE</b> Hand-chopped fillet, cured egg yolk, Dijon, cornichon, toasted brioche	<b>\$22.00</b>
<b>SEARED SCALLOPS</b> King scallops, cauliflower purée, pancetta crisp, herb oil	<b>\$24.00</b>
<b>BURRATA</b> San Marzano tomatoes, black garlic, basil, extra virgin olive oil	<b>\$19.00</b>

### MAINS

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<b>DUCK BREAST</b> Magret duck, cherry & port reduction, celeriac gratin, wilted spinach	<b>\$38.00</b>
<b>WAGYU BEEF</b> 200g Wagyu sirloin, bone marrow butter, watercress, triple-cooked chips	<b>\$58.00</b>
<b>ROASTED SEA BASS</b> Line-caught sea bass, beurre blanc, samphire, fennel & orange salad	<b>\$36.00</b>
<b>WILD MUSHROOM RISOTTO</b> Arborio, porcini, truffle oil, aged Parmesan	<b>\$28.00</b>

## DESSERTS

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### DARK CHOCOLATE FONDANT

70% Valrhona, vanilla bean ice cream, cocoa crumble

\$14.00

### CRÈME BRÛLÉE

Classic vanilla, seasonal berry compote, tuile

\$13.00

### SEASONAL SORBET

Ask your server for today's selection. Three scoops

\$10.00

### IRISH CHEESE BOARD

Selection of three Irish artisan cheeses, house chutney, crackers

\$18.00