


2017

Amuse Restaurant Lunch Menu 2017

Amuse Restaurant

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RESERVE
+353 1

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

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