


2017

Amuse Restaurant Set Dinner Menu 2017

Amuse Restaurant

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Amuse Restaurant, "Amuse Restaurant Set Dinner Menu 2017" (2017). *Menus of the 21st Century*. 302.
<https://arrow.tudublin.ie/menus21c/302>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](#)

RESERVE
+353 1

SAMPLE MENUS | WINE LIST



Set Dinner

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 €34

3 Courses €39



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

© 2014 Conor Dempsey, Head Chef
website by Sue Morley & Neo-Archaic