



## 4 Course Food & Drink Pairing Menu

### Experience the true taste of Koh

*(Can only be served when ordered by all diners at a table)*

€35 per person

#### 1ST COURSE

##### Miang Kar 🍲

Betel leaves, crispy shallot, roast coconut, peanuts, chilli, fresh lime, coriander, sticky pork & ginger

##### Paired with Bog Warrior Cocktail

Connemara Irish single malt whiskey, Tawny port, lemon juice, bitters, orange (60ml)

#### 2ND COURSE Gyoza

Pickled cucumber & sesame seed, nahm jim:

Pork & water chestnut, scallop & shrimp (2 pieces)

Paired with Brown Paper Bag Project, Big Red Imperial Red Ale (175ml)

#### 3RD COURSE

Steamed Market Fresh Fish of the Day 🍷 served Thai yam style

Lemongrass, cherry tomato, cashew nut, coriander, chilli, fish sauce, lime juice or

##### Pad Kraproa Chicken or Bee 🍷

Minced chicken breast or minced rump of beef, fine bean, holy basil, chilli & garlic, crispy fried egg

Paired with Gruner Veltliner, by Birgit Eichinger from Hasel, Austria (87.5ml) 2013

#### 4TH COURSE

Sticky Rice & Mango Thai Dessert Paired with Tyrconnell Irish Whiskey, Madeira cask finish (18ml)

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**Freshly Brewed Tea**

or

**Freshly Roasted Coffee from Natalie & her team in Sasha House Petite**

**Chocolate Truffle**

Our own made dark or white chocolate truffle

**Vegetarian option available**