

## ***The Dylan @ Lunch***

<b><i>Chicken and Galangal Soup</i></b>	<b>€ 14</b>
<b><i>Seared Tuna Sushi with Ginger and Ponzu</i></b>	<b>€ 21</b>
<b><i>Eggs Benedictine with Smoked Salmon</i></b>	<b>€ 18</b>
<b><i>Garden Salad with Bocconcini and Balsamic Dressing</i></b>	<b>€ 17</b>
<b><i>Honey Spiced Duck with Coriander Raita</i></b>	<b>€ 18</b>
<b><i>Wok Tossed Soft Shell Crab</i></b>	<b>€ 18</b>
<b><i>Tortellini des Landes Foie Gras</i></b>	<b>€ 23</b>
<b><i>Black Cod with Miso</i></b>	<b>€ 30</b>
<b><i>Red Chicken Gingkonut Curry with Holy Basil</i></b>	<b>€ 30</b>
<b><i>Green Vegetable Curry scented with Coriander</i></b>	<b>€ 18</b>
<b><i>The Baron's Club Sandwich</i></b>	<b>€ 15</b>
<b><i>THE DYLAN Wagyu Burger</i></b>	<b>€ 22</b>

***The Dylan Classic Lunch Box***  
***Wasabi Soup with Prawn dumpling, Tuna Sushi, Soft Shell Crab, Roast Duck***  
***Salad***  
**€ 32**

**TRADITIONAL AFTERNOON TEA**

***Beef and Chilli Horseradish, Smoked Salmon, Cucumber,  
Egg and Cress, Chicken and Pickled Ginger***

***Served with a Zhu Lie Shan Tea***

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***Warm Scones with Clotted Cream, Pineapple Vanilla  
Compote***

***Served with a Lemongrass Tea***

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***Selection of The Dylan Pastry***

***Served with a Verveine Tea***

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**€ 23**

**THE DYLAN AFTERNOON TEA**

***Beef and Chili Horseradish, Smoked Salmon, Cucumber,  
Egg and Cress, Chicken and Pickled Ginger***

***Served with a Zhu Lie Shan Tea***

\*

***Warm Scones with Clotted Cream, Pineapple Vanilla  
Compote***

***Served with a Lemongrass Tea***

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***Selection of The Dylan Pastry***

***Served with Verveine Tea***

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***Selection of The Dylan Canapes***

***Served with a Jasmine Tea***

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***Glass Champagne***

**€ 34**

## **DINNER**

<b><i>Pommes Tzarine and Caviar Blini</i></b>	<b>€ 45</b>
<b><i>Seared Tuna Sushi with Ponzu</i></b>	<b>€ 22</b>
<b><i>Honey Roasted Duck with Coriander Raita</i></b>	<b>€ 21</b>
<b><i>Daikon Salad with Wild Ginger Dressing</i></b>	<b>€ 17</b>
<b><i>Tortellini Des Landes Foie Gras</i></b>	<b>€ 23</b>
<b><i>Sweet and Sour Soft Shell with Pomelo</i></b>	<b>€ 22</b>
<b><i>Soufflé Suissese</i></b>	<b>€ 21</b>
<b><i>Sweet Corn Soup with Crab Dumpling</i></b>	<b>€ 17</b>
<b><i>Soup of Jerusalem Artichokes with Black Truffle</i></b>	<b>€ 17</b>

*...dinner continued...*

<b><i>Tofu Ravioli with Green Pea Sauce</i></b>	<b>€ 24</b>
<b><i>Sea bass Baked in Rock Salt with Sake</i></b>	<b>€ 40</b>
<b><i>Black Cod with Miso</i></b>	<b>€ 30</b>
<b><i>Celophane Noodle Phad Thai with Tiger Prawns</i></b>	<b>€ 32</b>
<b><i>Green Coriander Curry with Roasted Duck</i></b>	<b>€ 29</b>
<b><i>Braised Wild Duck with Peaches and Wild Rice</i></b>	<b>€ 31</b>
<b><i>Filet of Veal with Sansho Pepper and Black Bean Sauce</i></b>	<b>€ 30</b>
<b><i>Fillet of Beef with Hot Bean Sauce</i></b>	<b>€ 32</b>
<b><i>Chicken and Lobster Fabergé with lemongrass Sauce</i></b>	<b>€ 36</b>

***Side Dishes:***

***Stir Fried Vegetables with Sesame € 4***

***New Potatoes € 4***

***Lime, Mint, Cardamom or Coriander Risottini € 4***

***Rocket and Parmasan Salad € 4***

***Tasting Menu 6 courses € 75***

***Inclusive Tea's € 90***