

Topdeck

M E N U

Breakfast

Served from 09:00hrs - 12:00hrs

Quinoa & Avocado

Pico de Gallo, avocado, red quinoa, and a poached egg

€ 9.00

Classic English Breakfast

Pork sausage, tomato, fried eggs, bacon, mushrooms, baked beans, potato rösti, and white toast

€ 9.50

Berry and Gorgonzola Sourdough

Butter baked sourdough bread, berries, Gorgonzola, walnuts, and spinach leaves

€ 9.50

Eggs Benedict

English muffin, poached egg, cured salmon, chives, and served with Hollandaise sauce

€ 9.50

Portobello

Roasted Portobello mushrooms, fried egg, crispy bacon, and served with Hollandaise sauce

€ 11.00

Fresh & Flavourful

Soba Peanut Noodle Salad

Coriander leaves, purple cabbage, peanut butter marinated chicken, served with a spicy peanut sauce

€ 10.00

Chinese Cabbage Salad

Oyster mushrooms, cherry tomatoes, cucumbers, baby corn, and sugar snaps

€ 10.00

Chicken Caesar Salad

Green lettuce, Grana Padano, bacon, croutons, and chicken breast

€ 13.00

Poke Salad

Raw Scottish salmon served with black rice, avocados, white sesame seeds, and sriracha Japanese mayo


€ 13.50

Tease Your Taste Buds


Sweet Potato Fries & Wasabi  € 5.00

Spicy Edamame    € 6.00
Spicy and salted soya bean pods

Duck Spring Rolls € 7.00
Pulled Peking duck and deep-fried vegetables,
served with a hoisin dip

Lamb Samosas  € 8.00
Crispy golden fried samosas, filled with lamb
and root vegetables

Chicken Tikka Samosas € 8.00
Hand-crafted chicken tikka samosas,
served with spiced marmalade

Japanese Gyoza  € 8.00
Filled with vegetables, Shiitake mushrooms,
coriander, soy

Pork Belly Bao Buns  € 8.50
Sesame crusted pork belly, sticky-sweet sauce,
crispy vegetables

Charcoal Black Buns € 11.50
Tempura prawns, smoked eel, coriander leaves,
white sesame seeds

Grains

Bangkok Steamed Rice  € 11.50

Jasmine rice, oyster sauce, fish sauce, yellow onions, cashews, and a fried egg

Prawn and Chicken Fried Basmati Rice € 13.00

Tiger prawns, king prawns, chicken, ginger, lemon grass, Shiitake mushrooms, spring onions, and coriander, finished with chilli powder

Portobello Rigatoni   € 13.00

Broccoli florets, Portobello mushrooms, Tofu cheese, yellow tomatoes, and spinach leaves

Yaki Udon Noodle Pot € 13.00

Shiitake mushrooms, sugar snaps, spring onions, sea bream and prawn tartare

Crusted Tuna Tagliatelle  € 14.50

Herb crusted tuna served with habanero chillies, red tomatoes, capers, and lime zest

Scallop and Lobster Ravioli € 16.50

Chive butter, prawn bisque, spring onions, and seaweed

Gluten Free pasta is available at a supplement of € 2.50 per portion.

All pasta dishes are served as a starter portion.

A € 3.50 supplement applies for main course portions.

Fish & Sea Food

King Prawns in Vijay Amritraj Viognier 8pcs € 18.00
Habanero chillies, lemongrass, ginger, 16pcs € 34.00
and green garlic infused in Vijay Amritraj Viognier

Baked Sea Bass € 24.00
Coated in coconut and citrus panko breadcrumbs,
served with a sautéed onion broth

Shellfish Bouillabaisse € 28.50
Mussels, clams, king prawns, calamari, langoustines,
prawn bisque, and light herbs

Main courses are served with fries or roasted baby potatoes.



Flame-Kissed Flavours


- Tempura Chicken Drumsticks** 🍴🍷
Marinated overnight in garlic, ginger, lime zest, and white pepper, served with basmati rice € 21.50
- Crispy Pork Belly** 🌾🍴🍷
Pork belly glazed in honey, sticky-sweet sauce, and soy sauce marinated sugar snaps € 22.50
- Meat Shish** 🌾
Beef tenderloin marinated in an Asian sauce, spring onions, sesame seeds, and capsicums € 22.50
- New York Beef Rump**
Shiitake broth, lemongrass, sesame seeds, and crispy kale € 26.00
- Indian Lamb Rump** 🌾
Coriander leaves, yoghurt, cumin, cayenne pepper, and cardamom served with sautéed bok choy € 27.00


On the Side

- Black Pepper Sauce** € 2.75
- Forest Mushrooms and Cognac Sauce** € 2.75
- Rucola and Cherry Tomato Salad** € 4.50
- Soy Glazed Bok Choy and Nuts** € 5.50
- White Asparagus and Truffles** € 6.00


Baked Pinsa Romana

Margherita   € 11.00
Tomato sauce, mozzarella, oregano

Spicy Pepperoni  € 11.50
Tomato sauce, mozzarella, pepperoni, oregano

Gorgonzola Dolce  € 13.00
Pear and blueberry compote, walnuts,
Gorgonzola, yellow onions

Creamy Spinach and Prawn € 14.50
Sautéed spring onions, spinach leaves,
prawns, caviar, cherry tomatoes

Funghi Misti  € 16.00
Mozzarella, creamy mushrooms, summer truffles,
rocket leaves, Parmesan flakes

Burger Club House

Served in a brioche bun and fries on the side

Spicy Chicken Burger

€ 12.50

Slightly spicy crusted chicken burger served with sriracha mayo, red onions, and crispy lettuce

One Simple Burger

€ 12.50

Beef patty served with red Leicester cheese, lettuce, onions, and tomatoes

Beef Bud

€ 13.50

200g beef patty served with bacon, crispy onions, cheesy sauce, gherkins, lettuce, onions, and tomatoes

Vegan Bud

€ 13.00

Vegetable based patty served with Portobello mushrooms, vegan mayo, crispy lettuce, and tomatoes

Gluten free bun available at a supplement of € 2.00.

Sweet Treats

Bánh Gan

Vietnamese version of crème caramel featuring exotic flavours of coconut and lime

€ 6.50

Coconut & Date Wontons

Crispy fried wontons filled with dates and coconut, served with warm brandy dark chocolate

€ 6.50

Dark Chocolate & Passion Fruit Mousse

Cocoa biscuit, passion fruit mousse, salted caramel, and mango preserve

€ 7.50



Denotes vegetarian dishes



Denotes vegan dishes



Denotes items prepared without any gluten containing ingredients



Denotes items allowed for full-board guests who are entitled for lunch

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

All prices are inclusive of VAT. All items are subject to availability.

Minerals

Soft Drinks	25cl	€ 2.00	
Ice-Teas	25cl	€ 2.50	
Ginger Ale	25cl	€ 2.50	
Bitter Lemon	25cl	€ 2.50	
Schweppes Tonic Water	25cl	€ 2.50	
Soda Water	25cl	€ 2.50	
Juices	25cl	€ 2.50	
Local Still / Sparkling Water	25cl	€ 2.65	75cl € 3.50
Fresh Orange Juice	25cl	€ 3.50	
Energy Drink	25cl	€ 4.00	

Home-made Lemonades

Blueberry Lemon, brown sugar, Reäl blueberry cream, soda water	50cl	€ 5.00
Classic Lemon, brown sugar, mint, soda water	50cl	€ 5.00
Strawberry Lemon, brown sugar, Finest Call strawberry syrup, soda water	50cl	€ 5.00

Milk Shakes

Bounty Vanilla ice-cream, Bounty bar, caramel syrup	€ 6.00
Banoffee Banana, cookies, vanilla ice-cream, caramel syrup	€ 6.00
Chocolate	€ 6.00
Oreo Oreo biscuits, vanilla ice-cream, chocolate syrup	€ 6.00
Strawberry	€ 6.00
Vanilla	€ 6.00

Smoothies

Berry Blueberries, raspberries, strawberries	€ 5.50
Pinky Strawberries, banana	€ 5.50
Sunset Strawberries, peaches	€ 5.50
Tropical Mangos, pineapple, papaya	€ 5.50

Beers & Cider

Shandy	25cl	€ 2.50
Cisk Lager (Draught)	25cl	€ 2.60
Cisk Lager (Bottle)	25cl	€ 3.00
Heineken	25cl	€ 3.00
Hopleaf Pale Ale	25cl	€ 3.25
Cisk Excel	33cl	€ 3.50
Sol Mexican Blond Beer	33cl	€ 3.50
Cisk Chill Lemon	25cl	€ 4.00
Heineken Zero	33cl	€ 4.50
Blue Label Amber Ale	44cl	€ 5.00
Erdinger Weissbier	50cl	€ 7.00
Guinness	44cl	€ 7.50
Somersby Cider	33cl	€ 5.00
Apple / Blackberry / Mango & Lime		

Spirits

Local Liqueurs	25ml	€ 2.50 - € 3.00
Aperitives	25ml	€ 2.50
Rum	25ml	€ 2.50 - € 3.00
Gin	25ml	€ 2.50 - € 4.50
Vodka	25ml	€ 2.50 - € 5.50
Whiskeys	25ml	€ 2.50 - € 8.50
Brandies	25ml	€ 4.00 - € 6.50
Liqueurs & Digestives	25ml	€ 2.50 - € 3.50
Other Spirits	25ml	€ 3.00 - € 4.00
Premium Whiskey Wolfburn	25ml	€ 7.00 - € 8.00

Lixir Tonics

Lixir Classic Indian	€ 2.50
Lixir Blood Orange	€ 2.50
Lixir Tonic Water	€ 2.50

By the Bottle

Includes 1.5 Litre of your favourite mixer
(Energy drinks not included)

Captain Morgan Spiced Rum (1L)	€ 70.00
Gordon's Gin (1L)	€ 70.00
Smirnoff Red Vodka (1L)	€ 70.00
Jack Daniel's Tennessee Whiskey (1L)	€ 75.00
Bombay Sapphire Gin (1L)	€ 80.00
Grey Goose Vodka (1L)	€ 100.00
Hendrick's Gin (1L)	€ 100.00

Long Cocktails

Happy Hour 16:00hrs - 17:00hrs

Long Island Ice Tea	€ 7.50
Gin, vodka, tequila, Bacardi White Rum, triple sec, fresh lime juice, Coke	
Mojito	€ 7.50
Bacardi White Rum, brown sugar, fresh mint, lime, soda water	
Piña Colada	€ 7.50
Malibu, Bacardi White Rum, pineapple juice, coconut cream	
Sex in the Cave	€ 7.50
Peach Schnapps, vodka, orange juice, cranberry juice	
Tequila Sunrise	€ 7.50
Tequila, orange juice, grenadine syrup	
Aperol Spritz	€ 8.00
Aperol, Prosecco, soda water	
Campari Spritz	€ 8.00
Campari, Prosecco, soda water	
Lemon Spritz	€ 8.00
Limoncello, Prosecco, soda water	

Short Cocktails

Happy Hour 16:00hrs - 17:00hrs

Amaretto Sour	€ 7.00
Amaretto di Saronò, egg white, Angostura bitters, sweet and sour syrup	
Cosmopolitan	€ 7.00
Vodka, triple sec, cranberry juice, sweet and sour mix	
Daiquiri (Shaken or Frozen)	€ 7.00
Choose your favourite - Lemon, Strawberry, Passion Fruit or Mango Bacardi White Rum, triple sec, Finest Call syrup	
Margarita	€ 7.00
Choose your favourite - Original, Strawberry, Passion Fruit or Mango Tequila, triple sec, lime juice, Finest Call syrup	
Negroni	€ 7.00
Campari, gin, Martini Rosso, soda water	

Special Cocktails

Caipirinha Twist	€ 8.50
Fresh lime, brown sugar, Cachaça, grapefruit juice, thyme, mint soda	
Chocolate Espresso Martini	€ 8.50
Vodka, espresso, Kahlúa, chocolate syrup	
Glittery Porn Star Martini	€ 8.50
Vodka, passion fruit purée, Passoa, Galliano, and a shot of Prosecco on the side	
Spiced Mai Thai	€ 8.50
Spiced rum, lime juice, orange juice, triple sec, Angostura bitters	
Toblerone	€ 8.50
Baileys, Crème de Cacao, Frangelico	

Choose your Mule

Kentucky Mule	€ 8.50
Whiskey, fresh lime juice, brown sugar, ginger beer	
London Mule	€ 8.50
Gin, fresh lime juice, brown sugar, ginger beer	
Mexican Mule	€ 8.50
Tequila, fresh lime juice, brown sugar, ginger beer	
Moscow Mule	€ 8.50
Vodka, fresh lime juice, brown sugar, ginger beer	

Mocktails

Happy Hour 16:00hrs - 17:00hrs

Mermaid	€ 6.50
Blue Curaçao syrup, lemon juice, orange juice, soda water	
San Francisco	€ 6.50
Pineapple juice, peach juice, grenadine syrup, lemon juice	
Virgin Colada	€ 6.50
Pineapple juice, coconut syrup, cream	
Virgin Mojito	€ 6.50
Fresh lime, mint, brown sugar, soda water	

Hot Beverages

Espresso	€ 2.00
Espresso Lungo	€ 2.00
Pot of Tea - Black / Herbal	€ 2.00
Espresso Macchiato	€ 2.25
Americano	€ 2.25
Cappuccino	€ 2.75
Café Latte	€ 3.00
Double Espresso	€ 3.50
Moka	€ 3.75
Hot Chocolate	€ 3.75

Special Coffees

Baileys Coffee Baileys, espresso, cream	€ 5.00
Hazelnut Coffee Frangelico, espresso, cream	€ 5.00
Irish Coffee Whiskey, espresso, brown sugar, cream	€ 5.00

Iced Latte

Classic Iced Latte Espresso, milk, ice	€ 3.00
Caramel Iced Latte Espresso, caramel syrup, milk, ice	€ 3.50
Chocolate Iced Latte Espresso, chocolate syrup, milk, ice	€ 3.50
Vanilla Iced Latte Espresso, vanilla syrup, milk, ice	€ 3.50

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