

Red Wines

- 115 Les Janelles Merlot*** France €20
This wine is round, rich and long-lasting on the palate with mature tannins on the finish. It is an attractive, well-balanced, easy-drinking wine.
- 116 Hungerford Hill Shiraz** Australia €24
The colour is full crimson red while the bouquet shows ripe peppery fruit. The palate has full-bodied soft fruit flavours with ripe sweet tannins and a long dry finish.
- 117 Kleinrust Merlot Cabernet** South Africa €25
A strong nose of blackcurrants and chocolate. Firm tannins with an underlying fruit structure giving it a juicy but full finish.
- 118 Campobello Chianti** Italy €25
Intensely winey acquiring a touch of ethereal. A dry slightly tannic taste that refines with time.
- 119 Michel Torino Cabernet Sauvignon** Argentina €22
Extremely aromatic varieties with notes of red fruits.
- 120 Chilensis Cabernet Sauvignon*** Chile €20
Rich aromas of plums and ripe blackberries which follow through on the palate with remarkable smoothness.
- 121 Don David Malbec** Argentina €28
Vivacious red with violet sparkles. Plum jam and raisin combined with pipe tobacco, vanilla, and toasted notes dominate the aromas.
- 122 Chateau Haut Pognan** France €26
This wine is a typical blend of Merlot and Cabernet from Bordeaux, giving soft elegant and succulent fruit with a good firm tannin.

Reds Cellar Selection

- 123 Seifried Pinot Noir** New Zealand €40
Richly coloured, fragrant, warm and mouth filling, this wine has excellent depth of berries and spice, with a slight earthiness which adds to its complexity.
- 124 Ai Palazzi Cabernet** Italy €55
Ruby red colour; slightly herbaceous with raspberry nuances; it has a distinctive perfume of violets and is full-bodied, rotund, harmonious with a dry aftertaste.
- 125 Hungerford Hill Orange Merlot** Australia €50
Excellent dark crimson red in colour the nose shows very complex aromas of wild berry fruits & liquorice.
- 126 Cav de la Tourangelle Rose d' Anjou*** France €22
This wine has a touch of sweetness with hints of rose petals.

Traditional Beverages

- Tea, Specialist Teas** €2
Green, Peppermint, Earl Grey
- Freshly Brewed Coffee** €2
- Espresso, Cappuccino, Americano, Latte** €2
- A Selection of Speciality Coffees** €6
Irish Whiskey, French Brandy, Russian Vodka, Italian Galliano, Kenmare Tia Maria & Baileys, Jamaican Rum



THE BAY RESTAURANT

2009 WEDDING VENUE OF THE YEAR (MUNSTER)
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KENMARE BAY HOTEL & RESORT

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Welcome

Welcome to The Bay Restaurant

I have carefully selected the best of local ingredients to provide you with an exciting and delicious dining experience. My philosophy is simple; fresh food prepared to the highest standards by my team of chefs, in harmony with a fine selection of wines chosen to complement the cuisine.

For our inclusive guests, please select a starter, main course, dessert and tea/coffee. A €5 supplement applies to items where indicated on the menu.

For simplicity we have highlighted the dishes as to suitability for Coeliac or Vegetarian
(C) = Coeliac • (V) = Vegetarian • (S) = Supplement

Enjoy the Experience,

Daniel O'Hanlon (Executive Head Chef)

The Beginning

(C)	Yamamoto Fusion Sushi in Nori Robe	€8
	Wasabi and Ponza Sauce	
(V)	Vegetarian Bruschetta of Tomato, Mozzarella, Olives	€7
	Homemade Guinness Bread	
(V)(C)	Warmed Saint Tola Goat's Cheese	€8
	Sundried Tomato Salad	
(C)	The Bay Signature Smoked Salmon Platter	€9
	Capers and Lemon	
(V)(C)	Fresh Soup of the Day, Homemade Guinness Bread	€5
	Kenmare Bay Local Seafood Chowder	€7
	Torpedo Tiger Prawns	€9
	Sweet Chilli Dip, Lemon Salad	
(C)	Fresh Cromane Mussels Provencale or Meuniere	€15 (S)
	Daniel's Secret Recipe Chicken Liver Parfait	€8
	Cumberland Sauce, Mesclun Leaves	
(C)	Smoked Barbary Duck Breast	€9
	Mixed Leaves, Raspberry Balsamic Reduction	

The Middle

	Chargrilled Irish Prime Sirloin Steak	€20
	Full Garnish, Pepper Sauce or Garlic Butter	
	Pan Fried Fillets of Sea Bass	€27 (S)
	Black Pudding Mash, Chardonnay Beurre Blanc	
	Grilled Supreme of Salmon	€18
	Delicate White Wine Cream	
	Flamed Irish Prime Fillet Steak	€27 (S)
	Full Garnish, Pepper Sauce or Garlic Butter	
	Basque Style Medallions of Monkfish	€23
	Braised in Extra Virgin Olive Oil, White Garlic	
	Chargrilled Fillet of Chicken	€18
	Cognac Pepper Cream	
(C)	Panfried Barbary Duck Fillet	€24
	Wild Berry Cognac Reduction	
	Chargrilled Irish Venison Fillet	€28 (S)
	Juniper Glaze, Portabello Mushroom, Red Onion Compote	
	Braised Kerry Lamb Shank Confit	€23
	Bed of Champ, Rosemary Jus	
(V)(C)	Vegetarian Stack	€15
	Homemade Tomato Sauce	
(V)	Baked Stuffed Butternut Squash	€17
	Pesto Glaze	

*All are served with Creamed Potatoes, Fries and Seasonal Vegetables or our House Signature Salad.
All our main courses can be made coeliac, please ask for the special sauce.
Our Beef and Lamb is 100% Irish with full traceability.*

The End

(V)	Warmed Chocolate Fondant	€6
	Belgian Ice Cream	
(V)	Quenelles of Whiskey, Honey, Almond Mascarpone Cream	€6
	Crushed Amaretti	
(V)	Classic Profiteroles	€6
(V)(C)	Symphony of Fruits in Meringue Nest	€5
(V)(C)	Brandy and Rich Dark Chocolate Mousse	€6
(V)(C)	Trio of Ice Cream	€5
	Duet of Chocolate, Toffee Topping	
(V)	Our Speciality Belgian Waffles	€6
	Vanilla Ice Cream, Butterscotch	
(V)	Baileys Irish Cream Cheesecake	€6
(V)	Artisan Irish and International Cheeseboard	€9
	Port Shot	

White Wines

101	Les Janelles Sauvignon Blanc*	France €20
	A rich, aromatic wine, with intense scents of fruit mingled with typical Sauvignon aromas such as gooseberries and passion fruit.	
102	Hungerford Hill Chardonnay	Australia €23
	An excellent full straw green colour; the nose shows lively aromas of peach and melon finishing with a crisp and natural acidity.	
103	Gabriella Pinot Grigio	Italy €24
	Pale straw yellow with greenish shades. A fruity wine with clear aromas of toasted almonds. Lean-bodied with a balanced acidity and a dry finish.	
104	Kleinrust Chenin Blanc	South Africa €25
	The nose offers tropical fruit, citrus and nutty esters with hint of vanilla and toast. A hint of sweetness balances well with a zesty acidic aftertaste.	
105	Michel Torino Sauvignon Blanc	Argentina €22
	Bright lively yellow colour; the nose shows distinct and well marked citrus aromas and a kind acidity makes it highly fresh.	
106	Chilensis Sauvignon Blanc*	Chile €22
	Crisp, refreshing with green fruit with a straw yellow colour and a soft almost spicy fruit aroma.	
107	Don David Chardonnay	Argentina €26
	Apple, pineapples and tropical fruits notes together with honey and butter.	

Whites Cellar Selection

108	Seifried Sauvignon Blanc	New Zealand €36
	Fresh, lively and overflowing with flavour; the nose is intense gooseberry and cut grass.	
109	Chateau de Viviers Chablis	France €38
	It has a fairly pale green-gold colour. Very fresh, it has delicate and typical fruit with minerality, citrus with a lemon side. The palate is well-built, lively with good body.	
110	Hungerford Hill Tumbararumba	Australia €48
	Pale straw green in colour; the palate is complex & full bodied with perfectly integrated fruit flavours & subtle French oak.	

Bubbles

111	Pannier Brut	France €60
	Fresh and very supple with a round body with full structures. Mature aromas of fully ripened fruit prevail with good length and a persistent, fresh aftertaste.	
112	Vallformosa Cava Brut	Spain €37
	Aromas of ripe melons, bananas and apricots are present, harmonious.	
113	Masottina Prosecco Frizzante	Italy €26
	Pale straw yellow in colour with a good intensity and a rich scent of fruit. The bubbles are evanescent, with a fine and persistent finish.	
114	Moet & Chandon Brut	Champagne €95
	Delicate and well-balanced it leaves behind a sense of harmony and mellowness.	

* Quarter bottle available: €5