

Red Wines

- 115 Les Janelles Merlot*** France €22
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 €23
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 Post House Bluish Black** South Africa €25
Full bodied rich wine with supple soft tannins for easy drinking.
- 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 Muriel Rioja** Spain €25
Smooth taste, an elegantly balanced wine that leaves a delicious aftertaste.
- 122 Chateau Haut Pognan Bordeaux Superior** 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 Les Abeilles St Emillion Grand Cru** France €48
Wine of Chateau Corbin Michotte. Well balanced, deep red colour with a fruity and spicy bouquet. The aroma develops strongly and has an excellent aftertaste. The tannins are smooth and velvety.
- 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 Pittacum Barrica** Spain €48
Elegant and fresh. A harmonious wine with a long balsamic, fruity aftertaste.

Rose Wine

- 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



2010 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)	Chilled Seafood Platter of Today's Market Specialities	€9
	Marie Rose Sauce	
(V)	Vegetarian Bruschetta of Tomato, Mozzarella and Olives	€8
	Rustic Country Bread	
(V)(C)	Warmed Goat's Cheese	€8
	Sundried Tomato Leaf Salad	
	The Bay Signature Smoked Salmon Platter	€9
	Capers and Lemon	
(V)(C)	Fresh Cream Soup of the Day	€5
(C)	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	
	Chargrilled Irish Prime Fillet Steak	€27 (S)
	Full Garnish, Pepper Sauce or Garlic Butter	
	Steamed Fillet of Succulent Sea Bass	€27 (S)
	Turned Potatoes, Chardonnay Beurre Blanc	
	Grilled Supreme of Salmon	€18
	Delicate White Wine Cream	
	Poached Medallions of Monkfish	€23
	Julienne Vegetables, , Pesto Cream Infusion	
	Rendevous Tasting of Today's Freshest Local Seafood	€24
	Chargrilled Fillet of Flambe Chicken	€18
	Cognac Pepper Cream Reduction	
	Panfried Barbary Duck Fillet	€24
	Wild Berry Calvados Infusion	
	Chargrilled Irish Venison Fillet	€28 (S)
	Juniper Glaze, Portabello Mushroom, Red Onion Confit	
	Braised Lamb Shank Confit	€25
	Bed of Champ, Rosemary Jus	
(V)	Vegetarian Stack	€15
	Homemade Tomato Sauce	
(V)	Vegetarian Stuffed Butternut Squash	€17
	Pesto Glaze	
	<i>All the above are served with Creamed Potatoes, Fries and Seasonal Vegetables or our House Signature Salad.</i>	
	<i>All our main courses are suitable for Coeliacs.</i>	
	<i>Our Beef and Lamb is 100% Irish, carefully sourced, with full traceability.</i>	
	Warmed Chocolate Fondant	€6
	Belgian Chocolate Ice Cream	
(V)	Warmed Frangelico Infused Pear and Almond Tartlet	€6
	Choice of Ice Cream	
(V)	Classic Choux Bun	€6
	Grand Marnier Chocolate Sauce	
(V)	Strawberry Eton Mess Chantilly	€6
(V)(C)	Brandy and Rich Dark Chocolate Mousse Pyramid Artisenne	€6
(V)(C)	Trio of Ice Cream	€5
	Duet of Chocolate, Butterscotch Sauce	
(V)	Our Speciality Belgian Waffles	€6
	Vanilla Ice Cream, Butterscotch Sauce	
(V)	Baileys Irish Cream Cheesecake	€6
(V)	Artisan Irish and International Cheeseboard	€9
	Port Shot	

The End

White Wines

101	Les Janelles Chardonnay*	France €22
	Complex and well-balanced wine full of freshness with a long finish.	
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	Pulpit Rock Chenin Blanc	South Africa €23
	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 €20
	Crisp, refreshing with green fruit with a straw yellow colour and a soft almost spicy fruit aroma.	
107	Brilocho Verdejo / Viura	Spain €25
	Fresh, crisp and balanced with ripe fruit and a long finish. Aromas of ripe citrus and tangerine.	

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	Abadia San Campio Albarino	Spain €34
	A soft wine with the presence of a juicy acidity, it maintains a fantastic balance in the mouth with a varietal character.	

Bubbles

111	Pannier Brut	Champagne €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 €32
	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