

Starters

Galway Bay Oysters

Served on Crushed Ice with Soda Bread, fresh Lemon and Caramelised Shallot Vinaigrette

Half a Dozen 13.50

A Dozen 24.00

vVV

Fresh Salad of Chicken Pastrami

With Mango and Walnut Dressing

9.00

vVV

Vitello Tonnato

Traditional Italian Starter with
Roasted Veal, Tuna, Mayonnaise, Capers and Rocket Lettuce

11.50

vVV

Medallions of Smoked Salmon

With Mixed Leafs, Mooli Flower and Wholegrain Mustard Vinaigrette

10.00

vVV

Carpaccio of Pear with Marinated Feta Cheese

Served with Roasted Cashew Nuts, Sakura Cress and Grape Vinaigrette

10.00

vVV

Terrine of Foie Gras

With Port Jelly and Toasted Brioche

12.00



Suitable for vegetarians



Suitable for celiac



Healthy Option

All prices are in Euro inclusive of VAT & Service.

The Radisson SAS has taken every possible step to ensure that no food served in the hotel contains genetically modified food and our suppliers have assured us that this is so.

It is the policy of the Radisson SAS Hotel and Spa Galway to source at least 4 products on our Menu within a 100km radius of the hotel.

Currently our Lamb, Beef, Oysters and Seafood are locally sourced.

Starters

Roulade of Black and White Pudding with Scallop

Served with Hollandaise Sauce

14.00

VVV

Parcel of Brie and Sun Dried Tomatoes

With Parsley Tempura and Balsamic Reduction

9.50

Soups

Classic French Onion Soup

With a Cheese Crouton

6.50

VVV

Thickened Mussel Broth

Served with Green Asparagus and Fresh Garden Herbs

7.00

VVV

Cream of Coconut

With Sakura Cress and Parsley

6.50

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Main Vegetarian

Goats Cheese Wellington

Served with Dressed Rocket and Honey Sauce

24.50

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Saffron Pilav with Mediterranean Vegetables

Accompanied by Cucumber Fritters

22.00

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Potato Gnocchi's

With Sun Dried Cherry Tomatoes, Parmesan Shavings and Baby Spinach

23.00

All main courses are served with potatoes and seasonal vegetables

Main Fish

Tandoori Spiced Halibut Steak

Served with Aubergine Cavier and Red Onion Chutney

28.50

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Filo Parcel of Salmon Fillet

With Pea & Dill Risotto and Beurre Blanc

24.00

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MARINAS Fish Assiette

Langoustine, Salmon, Cod and Sea Bream
On Vegetable Spaghetti and Basil Sauce

26.50

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Sea Bream Fillet with Tiger Prawns

Black Tagliatelle and Salmon Roe Sauce

26.00



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Beef Main Courses

Beef Fillet Steak

Served with Port Jus, Chateau Potatoes and Marinated Tat Soy Lettuce

32.50

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Hereford Rib Eye Steak

With Garlic Butter, French Fries and Yorkshire pudding

26.00

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Combination of Veal and Angus Beef Strip Loin Steaks

Served with Tarragon Sauce

29.00

All main courses are served with potatoes and seasonal vegetables

Main Courses

Duck Breast Flavoured with 5 Chinese Spices

Served with Shiitake Mushroom Sauce

26.50

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Chicken Breast wrapped with Beef and Pesto ❤️

With Mediterranean Vegetables and White Wine Sauce

23.50

All main courses are served with potatoes and seasonal vegetables



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Main Courses

Cannon of Herb Crusted Lamb

Served with Gratin Dauphinoise, Pea and mint Puree and Natural Jus
26.00

VVV

Pressed Pork Belly

With Colcannon Mash, Pumpkin Puree and Honey Mustard Dressing
23.00

VVV

All main courses are served with potatoes and seasonal vegetables

Side Dishes

€ 3.50 each

French Fries

Fried rice

Creamed mashed potatoes

Buttered Swede and Carrot Melange

Sautéed mushrooms

Sautéed onions

Side Salad

Mixed lettuce, tomato, cucumber, croutons and yoghurt dressing



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Desserts

Rubane Bavaroise Pudding of White and Dark Chocolate

Served with Mango and Raspberry Coulis

7.50

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Lemon and Lime Panna Cotta with Berry Ragout

7.00

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Italian Canolli Pastry

Filled with Almond Cream and served with Mocca Sauce

7.50

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Butterscotch, Banana and Pecan Tartlet with Vanilla Ice Cream

7.00

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Chocolate and Hazelnut Brownie

With Vanilla Ice Cream and Caramel Syrup

7.50

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Traditional Sherry Trifle

7.00

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Coconut and Palm Sugar Pudding

With Crispy Mung Bean Vermicelli and Mango Sauce

7.50

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Irish Farmhouse Cheese Selection

With Grapes, Onion Marmalade and Wafer Biscuits

8.00



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