



MAX

BEACH

€32 GROUP SET MENU

Minimum 12+ Guests

SHARING STARTERS

Mixed Breads & Dips

&

Smoked Sardine Bruschetta

Grilled sourdough bread, topped with house-smoked sardines, tomato pulp, Kalamata olives and black Tobiko mayo

&

White Mushroom Tart (v)

Thin puff pastry topped with truffle paste, confit onions, sliced fresh white mushrooms, lambs lettuce

&

Spicy Tuna Sushi Roll (gf)(s)

Tuna tartar, chipotle mayonnaise, avocado, chives

&

Foie Gras & Chicken Shumai

Served with Porcini mayonnaise and chicken floss

MAINS

Seafood Linguine (s)

Prawns, clams, calamari with garlic, spicy green tomato sauce

Or

Yellow Chicken & Confit Lemon Tagine

Slow cooked chicken in fragrant broth, confit lemon and artichokes.

Served with buttered couscous

Or

Winter Caprese Salad (v)

Burrata cheese, cherry tomato jelly, basil crumble

Or

Black and White Gourmet Pizza

Cream base, smoked mozzarella, black truffle paste

Or

Wagyu Beef Cheeseburger

Brioche bun, cracked pepper mayonnaise, Saint Felicien cheese, grilled onions and chopped lettuce

Add Dessert €7.50 per person

Cover charge to be added to the final bill €2pp



MAX

BEACH

€44 GROUP SET MENU

Minimum 12+ Guests

SHARING STARTERS

Mixed Breads & Dips

&

Truffle and Scallop Chess Game (gf)

Scallop carpaccio, cauliflower jelly, freshly sliced black truffle

&

Tiger Eyes Sushi Roll

Lobster, tuna, salmon, kimchi mayo and fish roe

&

Prawn Ceviche (gf)(s)

Marinated prawns, red curry tamarind sauce, red onions, coriander, cashew nuts, fresh mango

&

Pulled Duck Salad (gf)(s)

Shredded signature duck, sweetcorn emulsion, avocado, lettuce, tamarind dressing, spicy popcorn

MAINS

XL Lobster Tortellini (s)

Homemade tortellini served with spicy lobster bisque

Or

Black Pearl Turbot (gf)

Poached turbot, vanilla beurre blanc and Japanese tapioca pearl.

Cooked in clams broth and squid ink

Or

Crispy Suckling Pig (gf)

Truffled potato mash, licorice glaze and sauteed green asparagus

Or

Spicy Tofu (s)(v)

Panko and coconut crumbed tofu with Japanese golden curry sauce and steamed green vegetables

Or

Argentinian Black Angus Rib Eye (gf)

Truffle paste, fried egg, hand cut fries, grilled baby gem lettuce and salsa criolla

Add Dessert €7.50 per person

Cover charge to be added to the final bill €2pp