

Starter

- Goat's Cheese Fritters** 2 4 6 9 10 €9.95
Filled with Thai basil, served with a leaf salad with sherry vinaigrette & olive tapenade.
- Make your own Szechuan Pork Rolls** 3 8 9 10 12 €8.95
Minced pork cooked with Szechuan spices, served with rice noodles & butternut lettuce to create your own rolls.
- Touzai Caesar Salad** 2 4 6 9 10 11 €8.95
Toasted garlic foccacia, smoked bacon lardons, poached egg.
+ Chicken breast
+ Tiger prawns
- Pesto Marinated Scallops Wrapped in Kataifi Pastry** 2 3 4 5 10 €14.95
Coconut, lime & shallot compote.
- Steamed Prawn Dumplings with Two Dipping Sauces** 3 4 5 9 10 12 €9.95
Minced marinated prawns in wonton pastry steamed with a duo of sauces:
Spiced red pepper couli, soy & ginger dipping sauce.
- Duck Rilette & Jim Jam** 2 10 12 €11.95
Duck leg pâté with a homemade jam & crisp breads.
- Warm Chargrilled Asparagus Salad** 2 4 6 €9.95
With water chestnuts, caramelized pearl onions, roasted cherry tomatoes & gratinated hollandaise sauce.

Soups

- Homemade Soup of the Evening** €6.25
Served with freshly baked bread.
- Touzai Signature Soup - Tom Yum Goong** 3 4 8 9 12 13 €7.50
A Thai hot & sour soup with tiger prawns & lemongrass.

Main Courses

- Spatchcock & Chorizo Cassoulet** 2 4 10 12 €17.95
Roasted young chicken marinated in paprika oil with a casserole of vegetables & chorizo & haricot beans. Served with crusty bread.
- Grilled Pork Chop** 2 4 12 (B) €21.95
Rosemary marinated chop grilled with a risotto of barley & brunoise of vegetables finished with cream & parmesan cheese with a whiskey sauce.
- Asian Spiced Lamb Shank** 2 9 12 €23.95
Braised Lamb Shank cooked in a lime leaf & lemon grass Asian spiced broth, accompanied with sweet potato puree.
- Pan-Fried Sea Trout Fillets with Sag Aloo, Onion Bhaji & Tomato Jam** 9 10 €22.95
Trout fillets with Indian spiced potato & spinach with a homemade tomato jam.

From the Wok

- | | Starter | Main |
|--|---------|--------|
| Mongolian Lamb 4 6 7 8 10
Asian lamb stir fry with basmati rice. | €17.95 | €25.95 |
| Chicken Satay 1 3 7 8 10
With udon noodles & a peanut & coconut cream sauce. | €9.95 | €14.95 |
| Nasi Goreng 3 5 6 8 9 10
Indonesian fried rice with a selection of vegetables & a selection of fish. | €9.95 | €16.95 |
| Vegetarian Nasi Goreng 5 8 10
Indonesian fried rice with a selection of vegetables. | €8.95 | €12.95 |
| Singapore Noodles 3 6 10
Rice noodles with vegetables, chicken & king prawns.
(This dish is a spicy dish if you would like it mild, we can do that too) | €12.25 | €20.75 |
| Vegetarian Singapore Noodles 1 7 8 10
Rice noodles with vegetables.
(This dish is a spicy dish if you would like it mild, we can do that too) | €11.95 | €17.50 |
| Wok Fried Chilli Beef Strips 1 7 8 10 13
With baby spinach, cashew nuts & basmati rice. | €10.50 | €16.95 |

Steaks

- Rib Eye Steak (8oz - 226.7g)** 2 4 10 12 €26.50
Served with home spiced chunky chips, carrot & parsnip crush & thyme jus or chimichurri sauce
- Beef Fillet Steak (7oz - 198.4g)** 2 4 10 12 €29.95
Served with Home spiced chunky chips, carrot & parsnip crush & thyme Jus or chimichurri sauce

Steaks

Rare: very red cool centre
Medium rare: red, warm centre
Medium: warm, pink centre
Medium well: slightly pink
Well done: cooked through

The country of origin of beef served on this premises is Ireland

Early Bird Menu

(17:30 to 19:30)

- Goat's Cheese Fritters** 2 4 6 9 10
Filled with Thai basil, served with a leaf salad with sherry vinaigrette & olive tapenade.
- Make your own Szechuan Pork Rolls** 3 8 9 10 12
Minced pork cooked with Szechuan spices, served with rice noodles & butternut lettuce to create your own rolls.
- Touzai Caesar Salad** 2 4 6 9 10 11
Toasted garlic foccacia, smoked bacon lardons, poached egg.
- Homemade soup of the evening**
Served with freshly baked bread.

- Spatchcock & Chorizo Cassoulet** 2 4 10 12
Roasted young chicken marinated in paprika oil with a casserole of vegetables & chorizo & beans. Served with crusty bread.

From The Grill

- 8oz rib eye** 2 4 6 12 Supplement €6.50
Served with your choice of baby potatoes, champ potatoes, mash potatoes or home cut fries, pepper sauce, red wine jus, garlic butter or hollandaise sauces.

- Pan-Fried Sea Trout Fillets with Sag Aloo, Onion Bhaji & Tomato Jam** 9 10
Trout fillets with Indian spiced diced potato & spinach with a homemade tomato jam.

From The Wok

- Singapore Noodles** 3 6 10
Rice noodles with vegetables, chicken & king prawns.
(This dish is a spicy dish if you would like it mild, we can do that too)
- Vegetarian Singapore Noodles** 1 7 8 10
Rice noodles with vegetables.
(This dish is a spicy dish if you would like it mild, we can do that too)

- Lemon Grass Brûlée** 2 6 10
Served with vanilla ice cream

- Hazelnut Chocolate Brownie** 2 5 6
Served with vanilla ice cream

- Selection of Ice Cream** 2
With chocolate sauce

Tea & Coffee

Two courses €19.95
Three courses €25.95

Desserts

- Crème Brûlée** 2 6 10 €6.95
Hazelnut Brownie 2 5 6 €7.95
Chocolate Mousse 2 6 10 €6.95
Eaton Mess 2 6 10 €6.95
Ice Cream 2 €5.95
Selection of Cheese 2 10 12 €9.95
Fruit Salad €6.95

Some of our dishes may contain nuts, or nut traces. Please ask your server for further details.

Tell us what you're allergic to

1 Peanuts 2 Dairy 3 Shellfish 4 Sulphites 5 Tree nuts 6 Eggs 7 Soy

8 Sesame 9 Fish 10 Gluten 11 Mustard 12 Celery 13 Molluscs 14 Lupin

(B) = Barley (W) = Wheaten

And we will tell you what you can eat

All our beef is supplied to us by Gahan Meats. All our chickens are supplied to us by Carton Bros. in Co. Cavan. Both of these are 100% Irish origin. The Crowne Plaza Hotel is proud to support the Irish farmers and food processors that are voluntary members of the Bord Bia Quality Assurance schemes - complying with international best practice and independently certified standards.

Side Orders

- Home-cut chips
Mashed potato 2
Sweet potato purée 2
Mixed leaf salad 4 11
Seasonal vegetables 2
Chilli wok fried vegetables 7 8 10
- Asian fried pak choi 7 10
Sautéed mushrooms 2
Steamed rice
Coconut rice
Plain noodles
Prawn crackers 2 3 5 10

€3.60

Wine By Glass

White

Marquees de Plata Sauvignon/Macebo (Spain)

Sauvignon blanc and Macebo a very typical Spanish blend, refreshing, clean and crisp with a hint of tropical fruits, very easy on the palate.

Promesa, Sauvignon Blanc (Chile)

Aromas of pineapple, gooseberry and lime rich and acidic finish.

Cante Merle Sauv/Chard Vin de Pay (France)

A vibrant racy white wine with zippy fresh citrus fruits showing lovely elegance and a touch of green fruit.

La Scala Pinot Grigio (Italy)

Flavours of white pear and zingy lemon give way to a crispy finish of this intense yet fresh wine.

Santa Alicia Sauvignon Blanc (Chile)

Intense aromas such as grapefruit, melon and gooseberry, typical of the variety. Harmonic, crispy with a strong acidic flavour.

Table Mountain Chardonnay (South Africa)

Fruity with traces of lime, pear and oak vanillins. Creamy & mouth-filling with flavours of lime and toast.

Hooded Plover, Semillion Chardonnay (Australia)

A fruit-driven style with fresh citrus and melon aromas suggesting the flavours to come.

The palate has a slightly peachy edge with soft, clean, bright fruit and an attractive lemony finish.

Rosé

Domaine de Pouzac 4

Full of charm, roundness and balance, a supple and easy to drink wine from the South of France. Fresh aromas of cherry, raspberry, strawberries and cream.

Red

Marques de Plata Tempranillo/Cab. Shiraz (Spain) 4

This blend of Tempranillo, cabernet and syrah really works and gives a great complex wine of intense flavours. A wine that will not let you down.

Promesa, Cabernet Sauvignon (Chile) 4

Medium-bodied, high tannin and rich fruit characteristics. The flavour profile includes plum, cherry, blackberry, blueberry, warm spice, vanilla and tobacco.

Cante Merle Syrah/Grenach (France) 4

Made from a blend of grapes this hugely attractive wine is soft and mellow with lots of ripe summer berries, very easy to drink.

La Scala Corvina Merlot (Italy) 4

Ruby red with purple shades with red berry aromas. Soft velvety feel on the palate with a fruity taste.

Santa Alicia Merlot (Chile) 4

Intense blackberry fruit aromas on the nose, which flow onto the palate. Expect rich plum fruit, chocolate tannins and a silky mouth feel make for a very enjoyable, well-rounded, easy-drinking experience.

Table Mountain Shiraz (South Africa) 4

Aromas of ripe plums, berries and oak spices with a hint of cigar. Medium bodied with ripe plums, new leather and a good tannic structure.

Hooded Plover Shiraz Cabernet (Australia) 4

Soft and flavoursome showing dark cherry and plum fruit aromas with a hint of mocha oak. The palate is round with juicy ripe plum and blackberry flavours. Fine firm tannins with a lingering blackberry on the finish.

Prosecco

Prosecco, Ca Masetti Frizzante (Italy) 4

Extra dry with a citrus fruity bouquet & crisp finish.

Wolf Blass Pinot Noir 4

Rich, soft and fullbodied, with a palate plush with creamy stone fruits. Perfectly balanced with crisp acidity, providing a refreshing finish.

Champagne

Mumm (France) 4

Old World White Wines

France

Macon Lugny Les Genievres, Louis Latour

Fragrant scent, harmonious with plenty of latent fruit well balanced by acidity and a nice long lasting.

Chablis, Domaine Long Depaquit

Wonderfully crisp with green apple notes and fresh flinty flavours. Satisfyingly long, this will make an outstanding apéritif or would be a delicious seafood partner.

Pouilly Fume Classique Brochard

Sauvignon blanc at its best. Fragrant full flavoured with lingering after taste.

Pouilly Fuisse, Louis Latour

Great fragrant nose, floral tones with subtle lemon zest, butter, kiwi, crisp green apple & rich juicy pear. Round and creamy texture in the mouth, bracing balances between acidity & minerality.

Sancerre Blanc “La Poussie”

Light, fruity, dry and vigorous sauvignon blanc, infused with the clay and limestone soil.

Italy

Ca Vive Pinot Grigio

Lean bodied and tasty, it has balanced acidity with a lovely medium, dry finish. A wine that never lets you down.

Banfi Gavi di Gavi DOCG Principessa Gavia

Pale straw in colour with an intensely fresh & fruity bouquet with hints of pineapple & ripe apples.

Spain

Pucela Sauvignon Blanc

A delicious crisp dry white wine with vibrant fresh herbal aromas, and an abundance of ripe green apple & kiwi fruits on the palate.

Marques de Riscal Rueda

Bright, straw-yellow coloured wine. On the nose it has high aromatic intensity, with tropical fruit and hints of fennel and fresh grass.

New World

Chile

Emiliana, ‘ECO’ Sauvignon Blanc

Fine, intense floral aromas stand out on the nose, mingled with citrus notes of grapefruit and subtle touches of green apple.

South Africa

Post House Bluish White Chenin Blanc

A blend of chenin and sauvignon blanc gives this wine a real tropical nose with soft juicy fruits. It is a little glass of sunshine.

The Secretary Bird Sauvignon Blanc

A mouth-watering zingy crisp sauvignon blanc that trips across the tongue with fresh green gooseberry and citrus fruit flavours.

Australia

Deakin Viognier

No barrels, nothing fancy, just pure, intense viognier. Intensely fruity with lime, pineapple, quince and custard apple - a fruit bomb.

Milton Park Reisling

Light straw in colour. The nose is lifted and fragrant with limes and orange blossoms.

New Zealand

Trout Valley Sauvignon Blanc

A new release from South Island. Fresh clean vibrant and very rewarding.

Brancott Estate, Sauvignon Blanc

Amazingly fresh, combining bright, green grassy notes with lively, precise grapefruit freshness and some generous peach and melon richness.

Ten Rocks Sauvignon Blanc, Lawsons

From a top Marlborough producer, a classic dry white with lots of fruit and crisp acidity.

Half Bottles White

Sacred Hill Semillon/Chardonnay (Australia)

Velvety smooth on the palate with a strong undercurrent of rich ripe fruit.

Le Rime Pinot Grigio/Chardonnay IGT Castello Banfi (Italy)

An excellent combination of pinot grigio/chardonnay – crisp, aromatic, with good citrus on the palate.

Macon Lugny Les Genievres, Louis Latour (France)

Great fragrant nose, floral tones with subtle lemon zest, butter, kiwi, crisp green apple and rich juicy pear.

Half Bottles Red

Tyrells Old Winery Cabernet Merlot (Australia) 4

Rich ruby in colour, the blending of cabernet sauvignon and merlot with the subtle use of oak has created a full flavoured wine.

Beaujolais Villages, Bouchard Pere et Fils (France) 4

Ripe fruit flavour with hints of exotic spices.

Old World Red Wines

France

Deakin Shiraz Domaines Grandes Romane Cotes du Rhone 4

The marriage of grenache and syrah gives it really distinctive characteristics. This is a structured wine that makes a great partnership with red meat, meat in sauce, game and flavourful cheeses.

Chateau Laussac AC Bordeaux 4

A classic claret with layers of dark autumn fruits - damsons & blackcurrants with a hint of cedar wood and vanilla.

Beaujolais Villages, Henry Fessy 4

Vibrant bouquet of red fruits with underlying spiced notes. Nice structure with a long-lasting finish of mouth-watering fruit.

Chateau La Fleur Calon 4

Cabernet sauvignon's blackcurrant flavour and its bramble leaf aroma combined and contrasted harmoniously with merlot's rich fruity flavour from St Emilion.

Bourgogne Gamay, Louis Latour 4

An appealing, fruity, vibrant Gamay, juicy & rounded with sweet cherry fruit on the palate.

Fleurie 4

Beautiful intense ruby red colour with garnet red reflections. The nose is floral and fruity, with iris, carnation and raspberry fragrances with a light note of nutmeg.

Louis Jadot, Bourgogne, Pinot Noir 4

Purplish in its youth, the wine is harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body & elegant structure.

Spain

Torres Celeste Crianza 4

Intense blackberry colour. Spicy and intense nose, with liquorice and black pepper hint on a base of wellripened fruits (blackberry and cherry). On the palate, very fruity at first with ripened tannins, also persistent and full bodied.

Campillo Reserva 4

Clean, cherry-red wine with a ruby-red rim and a complex aroma with hints of ripe fruit and spices on a smooth base that evokes new wood. Ample in the mouth, meaty, with good tannic structure, ending with an elegant and well assembled bouquet.

Italy

Nero D’ Avola, ‘Ca di Ponti 4

A deeply coloured, medium-bodied, spicy red with aromas of ripe plum and black cherry. The palate combines warm, juicy red fruit flavours with savoury, lightly smoky characters, a hint of bitter chocolate and nip of tannin on the finish.

Campobello Chianti Superiore 4

A style of wine that will never go out of fashion, lovely soft red cherry fruits on the nose with strong flavours on the palate.

Valpolicella, Zeni 4

Bright ruby-coloured wine, lively and fruity, with a good concentration of raspberry & red cherry.

New World Red Wines

Australia

Deakin Shiraz 4

Plums, cassis, sweet preserves, bell pepper and spice on the nose with a hint of liquorice; dry, medium to full bodied, nicely balanced acidity, with lush, ripe cassis, wood spice, bell pepper & spice on the palate.

Chile

Veldomoro Cabernet Sauvignon 4

Coming from the very respected Parades family this wine shows why Chile can make great cabernets, great structure, fruit & balance.

New Zealand

The Secretary Bird Merlot 4

A medium-bodied red, packed with plum sweet fruit. efectly balanced and structured with excellent fruit flavours right to the finish.

Trout Valley Pinot Noir 4

Award winning red wine, light in colour, fragrant, soft on the palate. Wonderful fruit notes.

Argentina

Domaine Jean Bousquet, Malbec 4

Opaque violet, almost black. Intense, rich aromas with blackberry fruit, blackcurrant, chocolate and coffee notes.

Glass
250ml

Bottle
750ml

€8.70 €20.00

€8.95 €22.00

€8.95 €23.00

€8.95 €24.50

€8.95 €24.50

€8.95 €24.50

€8.95 €24.50

€8.95 €24.50

€8.95 €26.50

Glass
250ml

Bottle
750ml

€10.15 €31.50

Glass
250ml

Bottle
750ml

€8.70 €20.00

€8.95 €22.00

€8.95 €23.00

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€8.95 €25.00

€8.65 €35.50

€48.50

Bottle
750ml

€80.00

Bottle
750ml

€39.00

€41.50

€47.50

€60.50

€60.50

€34.00

€45.50

€25.50

€32.50

Bottle
750ml

€31.50

€26.50

€27.50

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€36.50

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Bottle
375ml

€19.20

€19.75

€22.75

Bottle
375ml

€18.75

€22.75

Bottle
750ml

€32.50

€33.50

€36.00

€39.50

€41.50

€42.50

€42.50

€42.50

€46.50

€52.50

€28.00

€30.00

€36.50

Bottle
750ml

€31.50

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