

SHAMROCK TAVERN

FRIDAY BRUNCH

BOTTOMLESS BRUNCH & BEVERAGES FROM 12:30-4 PM

Nonalcoholic package @ 195 QR/person
Alcoholic beverages @ 295 QR/person
Enhanced alcoholic beverages @ 345 QR/person

FOOD & BEVERAGES

(V) Vegetarian (G) Gluten (S) Seafood
(N) Nuts (D) Dairy (A) Alcohol

APPETIZER & SALAD

SHAMROCK SALAD (V)

Asparagus, kiwi, diced pear & avocado tossed in avocado oil & lime dressing

CHICKEN CAESAR SALAD (S,D,G)

Grilled chicken, romaine lettuce, turkey bacon, egg, in parmesan, anchovy dressing

CLASSIC PRAWNS & MELON COCKTAIL (S,D)

Prawns, melon, paprika, Marie rose dressing

THE LATE BREAKFAST ROLL (D,G,E)

Turkey bacon, sausage and egg

WARM LEEK & CHEDDAR TART (D,G)

Served with mixed leaves

KAKIAGE ROLL (G,V)

Crispy vegetables, tanuki, Asian salsa

VEGETABLE NACHOS (G,D)

Loaded with vegetables, guacamole, cheese, jalapenos & sour cream

BREADED BUTTON MUSHROOM (G,D)

Served with blue cheese dip

PULLED BEEF TACO (G,D)

Slow cooked beef, salsa, sour cream and guacamole

BARBECUE CHICKEN WINGS (D,G)

Served with celery, blue cheese dip

LOADED JACKET POTATO (D)

Loaded with turkey bacon and cheese glaze

VEGETABLE TEMPURA (G)

Served with garlic mayo

CRISPY CALAMARI (S,G)

Crispy fried squid rings, served with garlic mayo

SOUP

HOMEMADE SOUP OF THE DAY

HOT & SOUR SEAFOOD SOUP (S)

MAIN COURSE

ROAST BEEF (G,D)

Served with roast potatoes, vegetables, Yorkshire pudding, gravy, horseradish sauce

BREADED CHICKEN FILLET BURGER (G,D)

Served with coleslaw & fries

SHEPHERD'S PIE (D)

Lamb mince, rich vegetable gravy, cheesy mashed potato

IRISH LAMB STEW (D,G)

Slow cooked lamb with root vegetables, served with buttered cabbage

SAUTÉED LIVER AND TURKEY BACON

Served with colcannon and onion gravy

FISH N CHIPS (S,G)

Served with mushy peas, tartar sauce

NASI GORENG (G,S)

Indonesian spicy fried rice, served with fried egg and prawn crackers

BUTTER CHICKEN (D,G,N)

Served with steamed rice and poppadum

GRILLED SALMON (S)

Served with quinoa and pomegranate salad

VEGETABLE THAI RED CURRY (V,G)

Served with steamed rice & cucumber salad

DESSERT

CHEF'S CHOICE OF THE DAY

CHEESE & BISCUITS

SLICED FRESH FRUITS

ALCOHOLIC BEVERAGES

HOUSE WINE GLASS

RED/ WHITE/ ROSE WINE

DRAUGHT BEER

HEINEKEN/ CARLSBERG/ STELLA ARTOIS

BOTTLED BEER

HEINEKEN/ CORONA/ SAN MIG/ SAVANNA

SPIRIT WITH MIXER

MOSKOVSKAYA VODKA/ BACARDI RUM/
BEEFEATER GIN/ TANQUERAY GIN/ VAT 69
WHISKY/ WILLIAM GRANTS WHISKY

COCKTAILS

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

SHAMROCK G&T

Dry gin, choice of flavors
(strawberry/raspberry/blackberry/blueberry),
lime, tonic

MOJITO

Rum, fresh lime, mint, soda water

MARGARITA

Tequila silver, triple sec, fresh lime

GARVEY'S WALL BANGER

Vodka, Galliano, Orange juice, Orange bitters

BLOODY MARY

Vodka, tomato juice, Worcestershire sauce,
tabasco sauce, salt & pepper

MINT JULEP

Jim Beam, sugar, fresh mint leaves

WHISKY SOUR

Jim beam, egg-white, bitters, sweet & sour

NON-ALCOHOLIC BEVERAGES

SUNSHINE BERRY SPRITZER

Mixed berries, orange & pineapple juice, lemon
lime soda

SPARKLING CRANBERRY

Cranberry, sparkling water, sweet& sour

LEMON MINT INFUSION

Fresh lemon, mint, tonic, sugar

INNOCENT MOJITO

Fresh lime, mint, lemonade

ENHANCED PACKAGE

SPIRIT WITH MIXER

BOMBAY SAPPHIRE GIN/ JAMESON'S IRISH
WHISKY/ CAPTAIN MORGAN SPICED RUM/
ABSOLUT VODKA

WINE

HARDY'S VR CHARDONNAY/ VARICHON & CLERC
SPARKLING/ BEAUJOLAIS BOUCHARD AINE/
SANTA CRISTINA ROSE/ SANGRE DE TORO
VERDEJO/ HARDY'S VR SHIRAZ

DRAUGHT BEER

GUINNESS/ HOEGAARDEN/ STELLA ARTOIS/
BIRRA MORETTI

COCKTAILS

IRISH COFFEE

Jameson's Irish whiskey, brown sugar, hot
coffee, cream

LUCK OF THE IRISH

Jameson's Irish whiskey, peach schnapps,
pineapple, sprite

BLACK VELVET

Guinness & bubbles

MIMOSA

Orange juice & bubbles

CAPTAINS KISS

Spiced rum, malibu, orange, cranberry &
Pineapple

