

# ATRIUM LOUNGE ★ EVENING MENU

## Rosé, Prosecco and Champagne

Casa Roja Rosado Rosé, Garnacha, Spain  
Hints of Strawberry and grenadine, really fresh and rich  
€10.30 Glass €41.00 Bottle

Millesimato Prosecco DOC Spumante Valdo, Italy  
Best quality sparkling wine with crisp and delicate aromas of apple  
€10.50 Glass €50.00 Bottle

Valdo Nerello Mascalese Prosecco Rosé, Italy  
Enticing, young, trendy and attracting color  
with a clean-cut personality  
€10.50 Glass €50.00 Bottle

Perrier-Jouët Grand Brut NV Champagne  
A lively and fruity variation in the purest Perrier-Jouët style  
€20.00 Glass €99.00 Bottle

Perrier-Jouët Blason Rosé NV Champagne  
The true character of rosé, the gourmet's choice  
Sensual freshness and full bodied aromas  
€23.00 Glass €125.00 Bottle

"Great love affairs start with Champagne  
and end with tisane." -Honore de Balzac

## WHITE WINES

Costa Cruz Verdejo, Sauvignon, La Mancha-Spain  
A fresh and fruit blend dominated by citrus and tropical fruits  
€7.40 Glass €29.50 Bottle

Babington Brook, Chardonnay, Australia  
Attractive pure ripe Chardonnay with notes of pear and apple  
€8.30 Glass €33.00 Bottle

Rocca Ventosa IGT, Pinot Grigio, Italy  
Citrus, apple and pear flavours on the palate. Crisp and refreshing  
€8.60 Glass €34.00 Bottle

Ten Rocks, Sauvignon Blanc, New Zealand  
Aromas of grass and capsicum along with lime and passion fruit  
€10.80 Glass €43.00 Bottle

Domain Le Verger, Chablis, France  
Well-structured and full bodied with stylish fruity finish  
€13.50 Glass €54.00 Bottle

## RED WINES

Costa Cruz, Tempranillo Shiraz, Lamancha-Spain  
Soft and round with dark berries to the fore and a mellow  
€7.40 Glass €29.50 Bottle

Babington Brook, Shiraz, Australia  
Full bodied wine with aromas of black fruits and pepper.  
Lovely notes of plums and chocolate on the palate with spicy finish  
€8.30 Glass €33.00 Bottle

Bodega Lurton Piedra Negra, Malbec, Argentina  
Purple coloured with a perfume of wood smoke, leather  
cherry and raspberry. Dense and rich with layers of fruit  
€9.80 Glass €39.00 Bottle

Francois Lurton Janeil, Merlot, Languedoc-France  
Black cherry and plum flavours in this soft wine  
€9.80 Glass €39.00 Bottle

Lawson's Dry Hills, Pinot Noir, New Zealand  
Lovely aromatic complexity, balanced with smoky, savoury notes  
€15.50 Glass €67.00 Bottle

## SMALL PLATES

Duck and Chicken Liver Parfait €11.00  
Dates puree, smoked almonds, bacon with toasted brioche

Grilled Goats Cheese €11.00  
Beetroot puree, honey glazed figs, mixed leaves  
Candied pecans, balsamic glaze

Citrus Cured Salmon €12.00  
Horseradish creme fresh, pickled cucumber, beetroot puree, dill

## SHARING PLATTERS

Charcuterie Board €12.50 To Share €24.00  
Selection of Irish and Continental cured meats, home baked breads  
Dips and olives

Mezz Board €11.50 To Share €20.00  
Grilled Aubergine, Courgettes, sun-blushed tomatoes  
Hummus, dips, flatbreads

Irish Cheese Plate €12.50  
Selection of Irish cheese with Ballymaloe relish, artisan crackers

## OYSTERS

1/2dozen Jospur Baked Oysters €15.00  
Served with Charcoal Aioli

1/2dozen Native Oysters €15.00  
Served with Shitake Soy Sauce and Pickled Ginger

## DESSERTS €9.00

Apple and Blackberry Crumble Crème Anglaise, French vanilla ice-cream

Flourless Chocolate Brownie Served warm with clotted cream

White Chocolate and Raspberry Mousse Crème Anglaise, berry compote

Seasonal Mixed Fruits Passion fruit Espuma, toasted pistachios

## SIGNATURE LOUNGE EVENING COCKTAILS

Laetitia Goddess €12.50  
A generous measure of Cocchi Americano Vermouth blend with strawberries, mint  
Topped with premium classic tonic

Atrium Fizz €20.00  
An unforgettable mix of Disaronno Amaretto, OJ, passion fruit and cranberry juice  
Topped with Perrier Jouet Brut Champagne

Pear Daiquiri €12.50  
The famous Cuban drink made with Westin way using Havana Anos Rum, Elderflower liqueur  
Pear syrup and freshly squeezed lime juice

Pop Corn Old Fashioned €12.50  
A special pot still whiskey-heavy version of Jameson-Black Barrel stirred  
with Angostura and pop corn syrup

Ice Tea Manhattan €12.50  
Woodford Reserve, homemade cold brew Earl Grey mixed with red berry infusion tea, bitters  
Sweet Vermouth and apricots

Brown Bread Whiskey Sour €12.50  
A stunning variation of the classic whiskey sour using Bullet Bourbon mixed with our homemade  
Brown bread butter syrup adding cloudy apple juice and egg white

My Cherry Gin Mojito €12.50  
Atrium style classic cocktail with Beefeater Pink, cherry puree, vanilla syrup, mint, lime and soda

Paradiso €12.50  
Ketel One infused Rosemary, Dolin dry Vermouth, cherry tomatoes, basil leaves, orgeat  
Fresh lemon and olive brine

All prices include Value Added Tax ~Food 13.5% / Beverage 23%

# THE ATRIUM