



KAIZEN
RESTAURANT

嘉盛楼



Chef Leung's Signature Dishes

Inspired by his Hong Kong-Cantonese heritage &
the Mid-Autumn Moon Festival

Silverhill Peking Duck with Caviar Garnish



Unlike other styles, the Hong Kong Peking duck is marinated before roasting. The rich blend of soy and hoisin sauce, honey, rice wine, warming spices like five-spice along with aromatics and ginger give the duck a unique flavour. The thickness of the steamed rice pastry catches drops of the complex marinade and the caviar delivers a high, cutting salty note.

*Wine recommendation:
Gewürztraminer Réserve, Cave Hunawihr,
Alsace, France.*

€12.00

(Without wine pairing)

€25.00

(With A glass of wine pairing)

Howth Lobster Dumplings in Superior Broth

The combination of lobster and a touch of pork as flavouring is a traditional Cantonese rendition of lobster dumpling soup. The rice dumplings sit in a slow-cooked broth of lobster shells, roe and ginger adding extra depth to the dish.

For the uninitiated we recommend nibbling into the dumpling in the porcelain spoon and emptying it of the juices before tackling the dumpling itself. Slurping is encouraged and not at all rude in Chinese culture.

*Wine recommendation:
Bosco Prosecco, Treviso, Italy*

€16.00

(Without wine pairing)

€26.00

(With A glass of wine pairing)



Unit 453, Blanchardstown Centre, Dublin
www.kaizenrestaurant.ie