

DESSERT €7

ELECTRIC FIVE-SPICE FLOURLESS CHOCOLATE CAKE

Ginger Cream

PINEAPPLE FRITTER

Vanilla Ice-Cream, Chai Spiced Caramel Sauce

JAPANESE WHISKEY BRULEE

Orange Shortbread

CHOCOLATE SALTED PEANUT TRUFFLES

COCKTAILS €13

ASIAN CHAI

Vodka, Coconut, Chai, Coffee Liqueur

LYCHEE MARTINI

Gin, Lychee, Lime, Dragonfruit, Italicus, Egg Whites

JAPANESE SLIPPER

Midori, Cointreau, Lemon

GREEN TEA HIGHBALL

Hennessy VS, Green Tea Syrup, Fresh Lemon Juice, Soda

YUZU WHISKEY SOUR

Whiskey, Fresh Citrus, Simple Syrup, Angostura Bitters, Egg Whites

PRINCESS PEACH (LOW ABV: 12%)

Kinsale Atlantic Dry Mead, Peach, Lemon, Sugar, Pink Soda

THE PEARL (NON ALCOHOLIC)

Plumquat Bay, Tonic, Saline



ELECTRIC

2 COURSES FOR €39

STARTERS

SOFT SHELL CRAB
Tempura, Thai Chilli Aioli

PAN-SEARED TUNA
Pickled Ginger, Wasabi, Asian Dressing

MALAY CHICKEN PEANUT SATAY
Lemongrass, Ginger, Kaffir Lime

MISO SOUP
Seaweed, Silken Tofu (Vegan Option Available)

NAPA CABBAGE SPRING ROLL
Tonkatsu Rice Noodle, Toasted Cashew

GYOZA -CHICKEN / VEGETABLE / DUCK

SEARED BEEF BULGOGI - MARINATED KOREAN STYLE

SIDES

JASMINE RICE 4.⁰⁰

KIMCHI 4.⁰⁰

TWICE COOKED CHIPS 4.⁵⁰

ASIAN VEG 4.⁵⁰

FRIED SHITAKE MUSHROOMS 6.⁰⁰

**GREEN BEANS
W/ MISO DRESSING** 5.⁰⁰

CORN RIBS 7.⁰⁰
with Gochujang Sauce

**TOGARASHI BUTTERED BABY
POTATOES** 4.⁵⁰

MAINS

8oz WAGYU FILLET (€7 SUPPLEMENT)
Tamarind Glaze, Fried Shitake, Japanese Sesame Seasoning, Watercress

10oz ANGUS SIRLOIN STEAK
Tamarind Glaze, Fried Shitake, Japanese Sesame Seasoning, Watercress

WAGYU 6oz BURGER
Chilli, Mozzarella, Cucumber and Sesame Pickle Korean Bbq & Scallion Aioli,
Togarashi Potato Crisps, Beef Tomato & Baby Gem

BAKED WHOLE SEABASS
Miso Dressing, Crushed Baby Potatoes, Tender Stem Broccoli

ELECTRIC'S UDON RAMEN
Marinated Pork Belly, Noodle, Scallions, Jammy Soy Egg, Bean Sprouts

THAI SEAFOOD LAKSA COCONUT CURRY
Prawns, Salmon, Lemongrass, Lime Leafs, Jasmine Rice

BBQ LAMB CUTLETS
Sweet Potato Hong Kong Style, Mint & Chilli Slaw

HONG KONG HALF ROAST DUCK
Pok Choi, Shisho Leaf, Rustic Potatoes

OKONOMIYAKI- JAPANESE PANCAKE
Lime & Sake Mayo, Spiced BBQ sauce & Fried Noodles

ROASTED SQUASH & CHICKPEA CURRY
Coconut, Garam Masala, Ginger, Jasmine rice