



## Morning Choices

**Served until 12.00**

### **Selection of Warm Croissants and Breakfast Pastries**

Served with Butter and Preserves

**€7.50**

### **Healthy Mid-Morning Snack**

Blueberry Smoothie

Served with a Salad of Fresh and Dried Fruits

Croissant with Preserves

**€11.50**

**Served until 18.00**

### **Selection of Scones**

Choice of Fruit, Chocolate or Plain Scones

Clotted Cream and Preserves

**€7.50**

## Midweek Lunch Time Specials

**Available Monday to Friday 12.00 to 17.00**

### **Cream Soup of the Day and a**

### **Traditional Closed Sandwich**

Irish Tea or Percolated Coffee

**€9.50**

### **Hot Dish of the Day**

Irish Tea or Percolated Coffee

**€9.50**

**Please ask your server for details**

## Cocktail of the Week

Each week our  
Bartenders will create an  
Original Cocktail for you to Sample.  
**€10.00**

## The g Afternoon Tea

**Monday to Friday 15.00 – 18.00**  
**Saturday, Sunday and Bank holidays 12.00 – 18.00**  
(Gluten Free option subject to availability,  
please see server)

## The Pink Afternoon Tea

**Selection of Sweet Treats**  
**Variety of Freshly Baked Scones**  
**Selection of Finger Sandwiches**  
Smoked Salmon & Homemade Brown Bread  
Chicken & Stuffing  
Turkey & Red onion  
Goats Cheese with Tomato  
**Choice of Hot Beverage**  
**Glass of Pink Champagne**

**€37.00 for One**  
**€59.00 for Two**

## Afternoon Tea

**All of the above without the glass of Pink Champagne**

**€27.00 for One**  
**€42.00 for Two**

## All Day Menu

Served 11.00 to 23.00

### Soups

#### **Creamy Seafood Chowder**

Of Freshly Steamed Local Fish and Shellfish

**€9.00**

#### **Cream of Roasted Beef Tomato and Basil Soup**

Finished with Roast Garlic Croutons

**€7.00**

### Salads and Platters

#### **The g Anti Pasti Plate**

Platter of Local Meats and Fish with

Irish Farmhouse Cheese

Dressed and Served with Fresh Breads

**€14.00**

#### **Connemara Smoked Salmon Platter**

Deep Fried Crabmeat and Apple Cake

Tossed Leaves

**€15.00**

#### **Classic g Caesar Salad**

Cos Lettuce, Smoked Local Chicken Fillet,

Bacon, Olives, Croutons, Parmesan

**€14.00**

#### **Goats Cheese Salad**

Tossed Organic Leaves with Bluebell Falls Goats Cheese

Sundried Tomatoes and Green Olives

Balsamic Vinegar Dressing

**€14.00**

## Sandwiches

### **Plate of Finger Sandwiches**

Smoked Salmon and Cream Cheese, Ham and Cheese,  
Local Chicken and Stuffing, Irish Turkey and Red Onion,  
Goat's Cheese and Tomato Chutney

**€9.00**

### **Bagel of Connemara Smoked Organic Salmon**

Cream Cheese and Chives

**€9.50**

### **Traditional Club Sandwich**

Of Bacon, Turkey, Lettuce and Tomatoes

Served with Chunky Chips

**€12.00**

### **Wrap of Smoked Local Chicken Fillet**

Cos Lettuce and Dried Tomato in Wholegrain Mustard and Honey Dressing

**€9.50**

### **Vine Ripened Plum Tomato and Mozzarella Panini**

With Rocket Pesto

**€9.50**

## Hot Dishes

### **G Burger**

Burger of Irish Beef with Crisp Rashers and Cheddar

Homemade Tomato Ketchup and Chunky Chips

**€14.00**

### **Boneless Confit of Local Free Range Chicken Leg**

Stuffed with James White Pudding and Walnuts

On a Boxtty of Onion Marmalade

**€15.00**

### **Classic Fish 'n Chips**

Local Fillet of Cod  
Deep Fried in Beer Batter with Chunky chips  
**€15.00**

### **Crispy Fillet of Seabass**

Grilled with Herbs, Extra Virgin Olive Oil and Rock Salt  
Roasted Spring Vegetables with Local Honey Reduction  
**€ 17.50**

### **Char Grilled 8oz Irish Angus Sirloin Steak**

Fresh Horseradish and Fried New Season Potatoes  
**€18.00**

### **Goats Cheese Tagliatelli**

Fresh Pasta in Cream with Local Goats Cheese  
Fresh Tarragon and Green Asparagus  
**€15.00**

## Platters to Share

### **Local Anti Pasti Platter**

Air-Dried Lamb and Beef, Connemara Smoked Ham,  
Smoked Organic Salmon, Honey Roast Salmon,  
Gubeen and Mossfield Cheeses

**€9.50 per person**

Minimum of Two People Sharing

### **The g Finger Food Favourites**

Mini Irish Beef Burgers, James Chicken Wings,  
Mini Deep Fried Cod in Beer Batter and Crab Cakes  
Served with Chunky Chips

**€12.50 per person**

Minimum of Two People Sharing

## Desserts

**Double Chocolate Fudge Cake**  
Chocolate Mousse and  
Crème Anglaise of Clotted Cream  
**€8.00**

**White Chocolate and Lime Cheese Cake**  
Golden Ginger Snap  
**€8.00**

**Traditional Lemon Tart**  
Raspberry Sorbet and Citrus Reduction  
**€8.00**

**Chilled Rhubarb Crème Brulee**  
Vanilla Shortbread  
**€8.00**

**Ice Cream Terrine of Cookies & Cream**  
Macadamia Nut biscuits  
**€8.00**

**Platter of Farmhouses Cheeses**  
Served with Biscuits, Fruit and Chutney  
**€12.00**

## The g Tea Selection

May we introduce you to our **RONNEFELDT TEA MENU**, an assortment of interesting and elegant teas and infusions, which are presented to you in the patented Ronnefeldt “tea caddy” system:  
Each portion of tea comes in its own tea caddy, made of natural fibres, which guarantees that the tea leaves can fully unfurl and release their own unique aroma.

<b>Tea/Infusion for One</b>	4.50
<b>Tea/Infusion for Two</b>	6.00

Each Served with a Sweet Treat from our Pastry Chef

**MOKALBARIE**

Black Tea

An extravagant broken tea seeped in aroma:  
Full-bodied, spicy and malty.

**NURBONG**

First flush Black Tea

This precious, delicately flowery tea from the Himalayas is  
only plucked in springtime.

**JUNGPANA**

Darjeeling FTGFOP, (finest tippy golden flowery orange  
pekoe)

Second flush Black Tea

A top quality plant of flowery elegance and delicious  
aroma

**EARL GREY**

Darjeeling

Flavoured black tea delicately flowery Darjeeling blended  
with the refreshing aroma of bergamot.

**MORGENTAU**

Sencha Flavoured Green Tea

A fascinating blend with large-leafed sencha and delicate  
fruity aromas and petals.

**GREENLEAF**

North Indian Green Tea

An elegant plantation tea from the Indian highlands with  
a distinctive, delicately flowery aroma.

**SWEET BERRIES,**

Fruit Infusion

A surprisingly berry type composition with pieces of fruit  
and dehydrated fruit juices, with strawberries and  
raspberries.

**JASMINE TEA,**

China Summer Flavoured Green Tea

Freshly plucked jasmine blossoms perfect this mild china tea  
and make it sheer harmony.

**ROIBOSH CREAM ORANGE**

Herbal Infusion

Full-bodied roibosh with creamy vanilla aroma and the fruitiness  
of ripe oranges.

**LIGHT & LATE EARL GREY**

TGFOP ( tippy golden flowery orange pekoe) Summer

Decaffeinated Black Tea

This Ceylon tea has been decaffeinated with care, fruity and  
fresh bergamot aroma to make an extra light and tannin-free  
beverage.

**MOROCCAN MINT (NANA),**

Herbal Infusion

The nana is a big leaf aromatic mint from morocco: refreshing,  
spicy.

**SWEET CAMOMILE BLOSSOMS,**

Herbal Infusion.

## Coffee and Hot Chocolate

Coffee at the g is a rich blend of 100% Arabica Beans with a distinguished aroma and a faint hint of bitter chocolate.

<b>Pot of Coffee for One</b>	5.50
Served with a Sweet Treat from our Pastry Chef	
<b>Pot of Coffee for Two</b>	7.50
Served with a Sweet Treat from our Pastry Chef	
<b>Espresso, Ristretto</b> (Extra Strong Espresso)	4.00
<b>Double Espresso, Cappuccino, Cafe Latte, Mocha</b>	5.00
<b>Tall Hot Chocolate</b>	5.50
Served with fresh cream and marshmallows	
<b>Tall White Hot Chocolate</b>	5.50
For those with a sweet tooth	
<b>Italian Style Hot chocolate</b>	5.50
A thick and smooth hot chocolate drink, served With fresh cream and marshmallows	

## Spiked Hot Drinks

<b>Irish Coffee</b>	8.50
Irish whiskey, Coffee, Sugar, Cream	
<b>Baileys Coffee</b>	8.50
Baileys Irish Cream, Coffee, Cream	
<b>Calypso Coffee</b>	8.50
Tia Maria, Coffee, Cream	
<b>French Coffee</b>	8.50
Cognac, Coffee, Sugar, Cream	
<b>Baileys Latte</b>	8.50
A twist on the original Baileys Coffee	
<b>Spiked Hot Chocolate</b>	8.50
Add a shot of your choice to our Tall Hot Chocolate <i>Favourites include Baileys, Cointreau, Crème de Menthe, Dark Rum and Frangelico</i>	

## Minerals

Soft Drinks 200ml	2.85
Mixers 125ml	1.85
Ginger Beer	2.85
Juices	2.85
Aqua Panna Still Water 200ml	2.90
San Pellegrino Sparkling Water 200ml	2.90
Aqua Panna Still Water 750 ml	6.00
San Pellegrino Sparkling Water 750ml	6.00
"Healthy Thirst" 330ml	4.50

*Infused sparkling water with only natural ingredients no preservatives.*

***"Elderflower"** Elderflower petals and Lemon*

***"Pink Ginger"** Fresh Ginger Root and Lemon*

***"Cranberry Hibiscus"** Cranberry Juice and Hibiscus Infusion*

***"Apple, Dandelion & Burdock"** The Classic Herbal Detox*

*Drink*

### **Food Suppliers to the g Hotel:**

James Mc Geough, Butcher, Oughterard

Frank Burke, Fruit & Vegetables, Galway

Duanes Seafood, Galway

Galway Bay Seafoods, Galway

BWG, Galway

Stephen Goud, Headford

Paul Keane, Bluebell Falls, Co. Clare

Sheridan's Cheesemonger, Galway

Corrib Free Range Eggs, Tuam

Western Brand, Mayo

Pallas Foods, Newcastle West, Limerick

## Packages

### Dinner and a Movie

Join us in on of our Signature Lounges. Enjoy a two course meal choosing from a starter and a main course or a main course and dessert from a set menu, followed by the movie of your choice at the Eye Cinema.

This package is available at all times,  
To make a booking, select your movie choice from EYE cinema [www.eyecinema.ie](http://www.eyecinema.ie) and contact the g hotel to book your movie and reserve your table in the lounge areas.

**From €29.50 per person**

Supplements will apply for the Luxury Screen and 3D Movies.

ESPA  
at the g

### **Spa, Dinner and a Movie**

Begin your evening at ESPA at the g for pure movie star escapism  
Enjoy use of our famous Thermal Suite with Crystal Steam Room, Rock Sauna and Vitality Pool

Followed by an ESPA Full Body Massage

Join us in the lounge for two course dinner before watching a movie of your choice at the EYE Cinema.

Treatment Duration 55mins

**€110 per person**