



Restaurants to offer cut-price meals

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IF YOU think a three-course dinner made up of Vietnamese squid, venison Bourguignon and Baileys panna cotta for €30 sounds like good value for money, you might want to make a reservation at the 101 Talbot on Dublin's Talbot Street this week.

It is one of more than 50 restaurants participating in the sixth Dine In Dublin programme, which starts today.

The initiative is affording canny diners the chance to knock at least 20 per cent off the cost of eating out for the next seven days, with restaurants citywide offering three-course meals for as little as €15.

The scheme has been organised by the Dublin city Business Improvement District, in association with the Restaurants Association of Ireland. Restaurants are offering set menus at prices of €15, €20, €25 or €30.

Kealy's of Cloghran is the solitary restaurant offering three courses as well as tea or coffee for the lowest price. Among the options people can expect are spicy chicken wings, Thai fish cakes, bacon and cabbage, beef and Guinness pies, and home-baked meringues with fresh fruit and cream.

Restaurants Association president Adrian Cummins described the initiative as "a great way of reminding people what an array of options we have for eating out in the city".

The four set-price options meant there was "something to suit all budgets and I think that the



Top chefs (from left) John Wood, Salvatore Santo, Warren Massey and Tweesak Trakoolwattana offer Rhona Fitzgerald some tasty dishes

food on offer will also suit all tastes".

Chief executive of the Business Improvement District Richard Guiney expressed high hopes for the week ahead. "Now more than ever, diners are looking for value for money and with Dine in Dublin's unique price offerings, they'll get to savour some of the city's finest dishes at a fraction of the price."

In addition to the discounted meals, a number of hotels are offering discounts on overnight stays so that diners can take full advantage of the city.