

Four hands is a five-star idea as Kerry resort showcases dining at its finest

Many hands make light work of unique and tasty menu

KEVIN HUGHES

Four hands, four editions but a five-star rating, Sheen Falls Lodge has concocted a winning recipe to showcase the celebrated Kenmare establishment's fine dining experience.

Their 'Four Hands' dinner evenings are a simple premise really, each event a collaboration between Executive Head Chef Mark Treacy and a guest chef of similar culinary stature. Each has 'two hands' in designing a surprise menu for the evening and they take it in turns to prepare and present courses with their own unique twist.

Previous guest chefs include Andrew Walsh, owner and founder of Cure in Singapore; Mark Moriarty, star of RTE's 'Off Duty Chef' and who worked in the two-Michelin-star Greenhouse Restaurant and chef Vincent Crepel who collected two-Michelin stars in two years at Castlemartyr Resort's Terre before moving on.

This month heralded the fourth edition of 'Four Hands' at The Falls Restaurant and it was the turn of Lewis Barker, who became Executive Chef at Terre after Vincent Crepel.

Born in Leeds, Lewis earned his first Michelin star at Sommer in Singapore just six months after opening and retained it for four consecutive years. He has also had stints in Maaemo in Oslo, Quay in Sydney, Vue de Monde in Melbourne and Anthony's Restaurant in the UK.

He's a low-key Yorkshireman but with a charm to complement the more shy and retiring Mark Treacy.

And their dishes throughout the evening were equally complementary.

Mark Treacy-inspired courses included an excellent smoked Goatsbridge Trout with Cromane Oyster cream, apple nori and bonito vinaigrette; a sumptuous main course of Kerry wild game venison with smoked Sheen Falls garden beetroot, savoy cabbage, choux farci and cassis sauce, while he also served up a stunning whipped frozen marshmallow dessert made with butter-milk, rhubarb and lemon.

Lewis' Terre Restaurant specials included an impressive morel farci with jamon, Jerusalem Artichoke and winter black truffle. His first course was wild-caught sea bass, Irish mussels, Ballycotton Kombu, vin jaune and caviar. And this was followed by a luscious dessert of caramelised white chocolate with flavours of brown butter,



Sheen Falls Lodge Executive Head Chef Mark Treacy (left) with guest, Executive Chef Lewis Barker of Terre at sister hotel Castlemartyr Resort.



Fine dining at Sheen Falls Restaurant.



Caviar tops one of the select courses on the evening.



Dessert at The Falls Restaurant.



Kerry wild game venison with smoked Sheen Falls garden beetroot, savoy cabbage, choux farci and cassis sauce.



A selection of treats on the night.

pecan and earl grey.

Overall verdict? A taste explosion with melt-in-the-mouth ingredients and a relaxed ambience at The Falls Restaurant.

Afterwards, both chefs explained the process behind the menu with the chefs explaining how they collaborated over several weeks to create and agree courses and ingredients to celebrate the best in local produce.

Attending the evening were several special guests, including from the world of sports com-

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mentary, while owner Stanley Quek was also present to experience the evening.

The Singapore-based investor has a wide portfolio of properties and an increasing involvement in the hospitality industry alongside fellow investor Peng Loh. Their properties include with Trinity Townhouse in Dublin, Tulfarris Hotel & Golf Resort in Wicklow and The Castlemartyr Resort.

Dr Quek is a former medical practitioner who plays a pivotal

role in advocating for Ireland and is the Chairman of The Ireland Funds Singapore, which has raised more than S\$6m since 2009.

Meanwhile, The Falls Head Chef Mark Treacy brings a wealth of experience from prestigious kitchens, including Dromoland Castle, L'Ecrivain, Thorntons and The Greenhouse.

Originally from County Clare, he joined Sheen Falls Lodge in 2021 to lead The Falls, where he creates impressive season-

al menus using local produce. His culinary philosophy honours Irish tradition, refined with a nod to French techniques.

He combines French-inspired techniques with the richness of Irish produce, much of it grown in the estate's gardens, resulting in refined dishes that celebrate both tradition and innovation.

The writer was invited as a guest of Sheen Falls to the Four Hands evening in February.