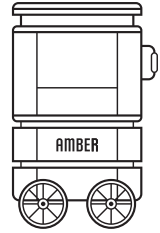


TASTING MENU 43 -pp



Plates

Amber hummus SS,SD,VG

Chickpea & sultanas salsa, served with grilled pita

Cauliflower SS,N,VG

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah

Grilled chicken D,SD

Preserved lemon, crispy shallots, aleppo, zough and amba sauce

Seabass ceviche F,S,G

Mango pearls, lemon balm, tiger's milk, lime leaf dressing

Glazed Lamb Shoulder G,D,SD

Smoked aubergine, yogurt, chilli butter, pita croutons

Smoked Potatoes D,SD,E,MS,VE

Steamed, smoked, roasted, chives, aioli

Sweet

Mango Baklava G,D,N,E

Mango custard, Mascarpone cream, crispy filo, pistachios

G- Gluten, **S-** Soya, **L-** Lupin, **C-** Celery, **D-** Dairy, **E-** Eggs, **SD-** Sulphur Dioxide, **CR-** Crustaceans, **M-** Molluscs, **MS-** Mustard, **SS-** Sesame, **N-** Nuts, **P-** Peanuts, **F-** Fish, **VE-** Vegetarian, **VG-** Vegan

Min 2 persons. Designed to be enjoyed by the whole table.

A discretionary service charge of 12.5% will be added to your bill.

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