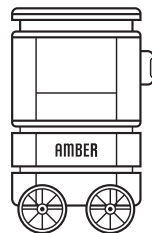


# VEG TASTING MENU 43-pp



## Plates

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### **Aubergine SD,VG**

Burnt aubergine, roasted peppers, pomegranate seeds, rose petals

### **Cauliflower SS,N,VG**

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

### **Kofte G,SD,VG**

Stuffed gem lettuce with lentil & bulgur kofte, sumac, pomegranate gremolata

### **Hummus Gnocchi D,SS**

Sage butter sauce, chickpeas, parmesan

### **Smoked Aubergine S,N,SD,G,VG**

Miso ponzu, brined cherry tomato, almonds, sumac oil

### **Smoked Potatoes MS,E,SD,D**

Steamed, smoked, roasted, chives, aioli

## Sweet

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### **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, **VG-** Vegan

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

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

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