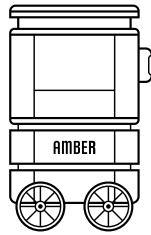


TASTING MENU 32,-Pp



Plates

Cauliflower

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

Aubergine

Grilled aubergine, chilli maple labneh, pomegranates, chimichurri

Pierogi

Dumplings with oyster mushrooms, home made kimchi, yogurt

Torched Seabass

Pear, fennel, raspberries, dill

Fattoush Salad

Pita croutons, cucumber, cherry tomatoes, peppers, pomegranate, molasses, cauliflower rice

Glazed Lamb Shoulder

Smoked aubergine, yogurt, chilli butter pita croutons


Sweets

Forbidden Tonka

Chocolate mousse, Turkish cotton candy, hazelnut, crumble, rose petals

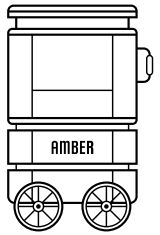
Cardamom Mess

Mascarpone, banana caramel, forest berries, tahini cookie crumbs, sesame

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VEG. TASTING MENU 30,-Pp



Plates

Amber Hummus Salsa

Served with pitta

Cauliflower

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

Aubergine

Grilled aubergine, chilli maple labneh, chimi churi

Beetroot

Pickled beetroots, beetroot puree, hazelnuts, cokelik, micro basil, honey comb

Kofte

Stuffed gem lettuce with Lentil & bulgur, sumac, Pomegranate gramolata

Fattoush Salad

Pita croutons, cucumber, cherry tomatoes, peppers, pomegranate, molasses, cauliflower rice

Burnt Leeks Pide

Blue cheese, caramelized onions, red basil, figs


Sweets

Forbidden Tonka

Chocolate mousse, Turkish cotton candy, hazelnut, crumble, rose petals

Cardamom Mess

Mascarpone, banana caramel, forest berries, tahini cookie crumbs, sesame

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