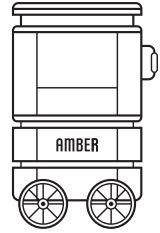


TASTING MENU 45 -pp



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 crudo F,N

Bergamot dressing, lemon balm, poppy seeds, smoked almonds

Glazed lamb shoulder G,S,D

Rosemary and pomegranate marinade, burnt aubergine, garlic yogurt, chilli butter, mulled spiced croutons

Smoked Potatoes D,SD,E,MS,VE

Steamed, smoked, roasted, chives, aioli

Sweet

Chocolate and orange Baklava G,D,N,E,VE

Orange custard, whipped chocolate mascarpone, crispy filo, Antep 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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