



## **nomad's choice \$49pp**

- add 3 matched wines for \$21pp

### **ox tongue** (*uhriin hel*)

ox tongue, served with creamy eggplant puree and pickled red cabbage *df gf*



### **covered beef soup** (*bitu shol*)

beef bone broth with thinly sliced beef in a steamed spinach dough cover *df gf\**

### **mongolian dumplings** (*sharsan buuz*)

hand-diced beef dumplings, served with the Naadam sauce *df*



### **mongolian barbecue** (*horhog & nogoo*)

fatty lamb served with roasted veggies, sizzling-hot volcanic stones and bbq emulsion *df gf*

vegetarian options available upon request



**king's set \$79pp** (min. 2)  
- add 4 matched wines for \$26pp

**lamb tartare** (*honinii tatar*)  
diced lamb with sea buckthorn dressing, blueberries and crisps



**ox collagen jelly** (*stu-gen*)  
collagen jelly, sundried tomato, brisket floss, house-made pesto  
*gf*

**beef & duck pate** (*eleg*)  
beef & duck pate, with spiced currant sauce, served on  
traditional flatbread



**mongolian dumplings** (*sharsan buuz*)  
hand-diced beef dumplings, served with the Naadam sauce *df*

**mushroom pockets** (*moogtei khuushuur*)  
pockets filled with mushrooms and cheese, with burnt onion  
mayo *vg*



**\*mongolian barbecue** (*horhog & nogoo*)  
fatty lamb served with roasted veggies, sizzling-hot  
volcanic stones and bbq emulsion *df gf*

OR

**\*confit duck maryland** (*nugasnii guya*)  
confit duck maryland with pineapple jus and charred broccolini



**neapolitan mascarpone tart** (*gurvan jimsnii tart*)  
a showcase of three mongolian berries with white chocolate &  
mint pesto *vg*

\* choice of 1 main between 2 people