



## 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\**



### **round beef pockets** (*naadam khuushuur*)

fried pastry filled with beef & onion, served with carrot salad and pickles *df*



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

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

*add for \$10*

### **neapolitan mascarpone tart** (*gurvan jimsnii tart*)

a showcase of three mongolian berries with white chocolate & mint pesto *vg*

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, salt-cured egg yolk, crisps *df*



### **ox collagen jelly** (*stu-gen*)

collagen jelly, sundried tomato, roasted pine nuts, brisket floss, house-made pesto *gf*

### **beef & duck pate** (*eleg*)

beef & duck pate, with spiced currant sauce, served on traditional flatbread



### **round beef pockets** (*naadam khuushuur*)

fried pastry filled with beef & onion, served with carrot salad and pickles *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