

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* vg**

mongolian dumplings (*buuz*)

wrapped hand-diced beef, served with Naadam dipping sauce *df*



mongolian barbecue (*horhog*)

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 & pine nuts, house-made pesto,
creamy milk tea sauce *df gf*

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



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

mushroom pockets (*moogtei khuushuur*)
pockets filled with mushrooms and cheese, with a herb yogurt
dip *vg*



***sizzling market fish** (*unuudriin zagas*)
served with black vinegar sauce, pickled mushrooms and
mongolian noodles *df gf**

OR

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



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