



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 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 \$11

three-berry dome (*gurvan jimsnii bombolog*)

berry-flavoured mascarpone, mint & white chocolate 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



three-berry dome (*gurvan jimsnii bombolog*)

berry-flavoured mascarpone, mint & white chocolate pesto *VG*

* choice of 1 main between 2 people