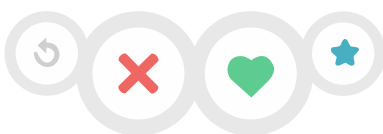




It all started on **TINDER**

\$135++ PER PERSON
INCLUDES A GLASS OF CHAMPAGNE



TO START

HYOGO OYSTERS

pomegranate jelly, dill oil, apple

TO CONTINUE

PISTACHIO HUMMUS

dukkah, smoked paprika, flatbread

BEETROOT CURED SALMON

poached orange, lavosh

THE MAIN AFFAIR
(PLEASE SELECT ONE)

WAGYU SIRLOIN

burnt onion, truffle jus, za'atar salt

OR

POACHED SEA BASS

clams, turkish spice, walnut crumb

TO GO WITH

FRIED CAULIFLOWER

za'atar yoghurt, tahini mustard, zhoug

A SWEET FINISH

PEACH SHERBET

date custard tart, sumac crumble

TO SIP

TURKISH AŞK

aperol, pomegranate, citric, tonic