

Jeru.

CHEF'S SELECTION 69

Cured yellowtail, date, persimmon, lime leaves

Tarbes farm, Angus rump basturma

Our sourdough, cultured butter

Old city chicken skewer bites

Ocean trout 'samke harra', roasted fennel tahini, burnt pine nut
and bone marrow jus

Charcoal roasted aubergine, macadamia salsa, dry-aged smoked lamb

CHOICE OF ONE MAIN (comes with 2 sides)

Dry-aged stuffed lamb neck 300g, sweetbread & bean 'tabich'
slow cooked

Charcoal corn fed chicken in grape leaf, truffle butter, fig jus

Roast monkfish steak lemon verbena béarnaise

Charcoal Halibut fillet palourde clam pot, rice crisp

Sweet Bites



Jeru.

CHEF'S VEGETARIAN SELECTION 69

Persimmon, goat cheese, rocket

Mushroom murtabak, labneh, smoked mint salsa

Our sourdough, cultured butter

Fried halloumi doughnuts, truffle honey

Micro cauliflower, broad bean falafel, tahini crème fraîche,
blistered grapes

Hasselback Jerusalem artichokes, goat whey, leek tahini

CHOICE OF ONE MAIN (comes with 2 sides)

Charcoal roasted aubergine, macadamia salsa, wild rice

Confit sugarloaf cabbage, seasonal mushroom & kaffir lime jus

Sweet Bites

