

THE BEGINNING

<i>Paratha bread</i>	9
<i>Pitta bread</i>	9
<i>Hummus, red pepper fermentation and coriander oil</i>	14
<i>Steamed dumpling, prawn and chilli</i>	18
<i>Prawn toast, chilli mayonnaise</i>	18
<i>Flat chicken dumpling, Chinese vinegar sauce</i>	15
<i>Chicken shawarma Bao, green sauce</i>	19
<i>Enoki tempura, Algerian sauce</i>	12
<i>Roasted vegetable salad, Globe Artichoke</i>	22
<i>Fried rice, fine herb salad</i>	16
<i>Heirloom tomato salad, coriander and red onion, lemon dressing</i>	16
<i>Eggplant Milanese, caponata sauce, herbs salad</i>	20
<i>Ash Reshteh, Persian noodle soup</i>	18

SIDES

<i>Long Basmati rice</i>	9
<i>Stir fry or steamed vegetables</i>	9
<i>French fries</i>	9
<i>Halloumi</i>	9

FROM THE GRILL

<i>Australian Wagyu striploin 250g</i>	89
<i>Marinated baby chicken</i>	46
<i>Lamb chops</i> cooked over fire, carrot harissa	42
<i>Antoine's beef burger</i>	32

FISH

<i>T-bone of monkfish</i> roasted in fig leaf, sauce vierge	42
<i>Tiger prawn</i> cooked in <i>red chermoula sauce</i> , black garlic, parsley	36
<i>Steamed Seabream</i> marinated Malaysian style, tomato essence, summer flowers	38

MEAT

<i>Crispy chicken thigh, baked aubergine, parsley and mustard sauce</i>	32
<i>Iranian Lamb Tagine, Ghormeh Sabzi</i>	36
<i>Soft boiled eggs, beef tartare, crispy rice, sweet and sour sauce</i>	32

SWEET TREATS

<i>Sticky samosa, fresh mango and coriander compote, black sesame paste</i>	12
<i>Kataifi Ambassadeur, cardamom ice cream, pistachio Chantilly (to share)</i>	22
<i>Amber Delight, roasted dates stone ice cream, orange marmalade, pistachio tuile</i>	21
<i>Compressed peach and vanilla extraction, peach sorbet and Jasmin espuma</i>	12