





## FEAST MENU

\$79 per person

In a style true to its inspiration of Aegean culture all dishes are designed to share

Len I koke, sea grapes, radish, molasses, pickle

Chilbir on toast, quail eggs, garlic yoghurt, Marash pepper

Stone baked bread, smoked honey butter, Aegean olive oil

'Cacik', coconut yoghurt, grilled cucumber, dill, mint

Fire roasted fideo, fava bean, dill

Leek, eggplant & mushroom XO, macadamia, and artichoke cream puree, dill

Cabbage kebab, harissa labna, coriander, pul biber

Kunefe, pistachio, rose

————— ADD ON —————

\$ 1 4 e a

Barbecued Tilba haloumi, thyme honey, sesame

Hunkar Begendi, lamb loin, smoked eggplant puree, curly pepper

---