

the menu

CHEF
Anton P

5 Course Degustation

Lamb middle east style bao

Lima beans masabaha, zhug, minute steak (VEG)

Beer focaccia - served w jalapeno jam and tomato
salsa (VEG)

Chicken curry spice shawarma, Ethiopian thin
flatbread, herbs, sumac onions, tahini, herb aioli

Crispy fish Nam Jim sauce, papaya, Thai basil,
coriander, crushed nuts (GF)

Mango ball - layers of mango, diced seasonal fish,
veggies, herbs, lime olive oil (DF, GF)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences