

CYGNET

PLAYING WITH FIRE

To start

Wood-fired Manoush, Za'atar, extra virgin olive oil

Muhamma, roasted peppers

Labneh, charred cucumber, ikura

Charcoal beef kofta, smoked yoghurt, pomegranate molasses

Crispy cauliflower, tahini, dukkah, lemon

From the fire

Wood-fired USDA short ribs, Baharat jus

Harissa glazed lamb cutlets, preserved lemon

Wood-fired hispi cabbage, Tahini butter, crispy chickpeas

Grilled oyster, celeriac creamed sago, Egyptian taklia

Grilled halloumi salad, fennel, rocket, kumquat, almonds

For the table

Toum | Zhoug | Sumac shallot salad,
extra wood-fired manoushe

To finish

Warm date cake, tahini caramel, vanilla ice cream, pistachio

A WOOD-FIRED COLLABORATION BY
BJORN SHEN & FABRICE MERGALET.

Seasonal, Sustainable, Sensational.