STARTERS

BAURSAK 78
homemade fried dough, sour cream, honey
自家製炸麵果、酸忌廉、蜜糖

HORSE SAUSAGE 98
from our farm in Kazakhstan
哈薩克自家農場馬肉腸

ACHICHUK 98
cherry tomatoes, quinoa, red onions
車厘茄、藜麥、紫洋蔥

BEEF TONGUE 160
grilled beef tongue, chickpeas & sesame hummus, onion nan
燒牛腩、芝麻鷹嘴豆蓉、洋蔥饢

CHEBUREK 140
fried turnover with minced beef
炸牛肉餡餅

SOUPS

PUMPKIN 110
buttery pumpkin with qurt cheese
綿滑南瓜湯配乾乳酪

FISHERMEN'S BOIL 130
simmered barramundi broth, vegetables
尖吻鱸魚湯、時令蔬菜

DELICACIES

MEAT PLATTER 240
dry-aged horse, simmered horse sausage, beef tongue, smoked duck breast
乾式熟成馬肉、煮馬肉腸、牛腩、煙燻鴨胸

HOUSE MARINATED VEGGIES 220
champignons, onions, dolma, cucumbers
蘑菇、洋蔥、葡萄葉多爾瑪、醃青瓜

CASPIAN BLACK CAVIAR 1100
served with homemade baursak and cucumbers
裏海黑魚子醬配自家製炸麵果及青瓜

DISCOVERY SET

tasting menu across Central Asia
with signature dishes
中亞風味品嚐菜單，匯集招牌菜式
700 per person

MAINS

PILAF 160
rice cooked with cumin, marinated beef, quail eggs
孜然飯、醃牛肉、鵪鶉蛋

BESHBARMAQ 160
homemade ravioli, beef, carrots, onions, potato
自家製麵片、牛肉、甘筍、洋蔥、薯仔

LAMB RACKS 220
marinated lamb, mashed potato, champignons
醃羊架、薯蓉、蘑菇

DOLMA 150
baked eggplant, carrot purée, qurt foam
焗茄子、甘筍蓉、乾乳酪泡沫

HORSE STEAK 288
well-done loin, Dungan marinated veggies, potatoes
全熟馬柳、東干醃菜、薯仔

KUURDAK 180
dry-aged horse, fried potatoes, green onion, tomato salad
乾式熟成馬肉、炸薯仔、蔥、蕃茄沙律

LAMB SHANK 268
braised meat, chickpea purée
炆羊膝、鷹嘴豆蓉

PERCH 268
served with roasted eggplant and corn
香煎鱸魚、配焗茄子、粟米

NOMAD'S FEAST

generous portions for 5 or more guests
分量十足，適合5位或更多賓客
700 per dish

PILAF BESHBARMAQ KUURDAK

10% service charge applies

DESSERTS

GRAPE CHEESECAKE 120
shortbread base, grapes, mascarpone
酥餅底、提子、馬斯卡邦芝士

KHOREZM 150
melon, sweet cheese, caramelised millets, halva ice cream
蜜瓜、甜芝士、焦糖小米、哈爾瓦雪糕

DJARKUTAN 150
dark chocolate cake, pistachio, fig sorbet
黑朱古力蛋糕、開心果、無花果雪葩

ASYQ 110
handmade camel milk chocolates (2 pcs), served with tary tea
手工駱駝奶朱古力 (2件)，配炒小米奶茶

APORT VEGAN 120
green apple in black currant confit, carrot, cinnamon
黑加侖子漬青蘋果、甘筍、玉桂

DRINKS

EVERYTHING BELOW IS **NON-ALCOHOLIC.**
OUR CORKAGE FEE IS 200 PER BOTTLE.

ALMATY NIGHTS 88
apple cider vinegar, cinnamon
蘋果醋、玉桂

BUKHARA SPRITZ 88
pomegranate, hibiscus, red berries
石榴、洛神花、紅莓

TASHKENT ICED TEA 88
black and green tea, honey, orange, mint
紅茶及綠茶、蜜糖、香橙、薄荷

ALTAY BERRIES 88
red berries, pear, ginger
紅莓、啤梨、薑

NOMAD'S TREAT 88
greek yogurt, apricot, pomegranate, pistachio
希臘乳酪、杏桃、石榴、開心果

KHIVA 88
rose water, peach, pear, cinnamon
玫瑰水、蜜桃、啤梨、玉桂

BUMBLE COFFEE 88
orange juice and black coffee, served iced
凍橙汁黑咖啡

SAICHO SPARKLING TEA 88 | 398
Jasmine, Hojicha, Darjeeling

NOUGHTY ROSÉ 98 | 398

NOUGHTY CHARDONNAY 98 | 398

CHAVIN PINOT NOIR 98 | 398

CORONA ZERO BEER 70

REGIONAL SPECIALTIES

AYRAN 88
traditionally fermented fizzy cow's milk
艾蘭（傳統發酵有氣牛乳）

CAMEL MILK MATCHA LATTE 98
served iced
駱駝奶抹茶拿鐵（凍）

KVASS 68
fermented rye drink (classic or honey)
發酵黑麥飲品（原味或蜜糖味）

CENTRAL ASIAN TEAS 88
Tary - black tea with milk and fried millets
紅茶配奶及炒小米
Tashkent - green tea with mint, orange, honey
綠茶配薄荷、香橙及蜜糖
Gul - hibiscus, rose and camellia
洛神花、玫瑰及山茶花茶
Berry - black and green tea with red berries and honey
紅茶及綠茶配紅莓及蜜糖



10% service charge applies