

THE TENT

[AT THE END OF THE UNIVERSE]

*The Tent will shortly be in motion. Please note that any perception of time or space distortion is considered normal.
The menu for today's voyage is below. Have a cosmic journey!*

First	Beetroot & Lions Mane Broth	After pandemics pushed societies to engineer foods with functional benefits, every meal began with liquid medicine. Broths became ritual.
Second	Oat, Pumpkin Seeds, Sunflower Seeds & Rosemary Sticks	Developed after the microbial collapse, these breadsticks were produced synthetically, without fermentation, grain, or milk derivatives. Stable, efficient, and nutritionally complete.
Third	The Preserves Lotus Root, Mussel, Kohlrabi, Sea Bream, Cucumber, Tuna	As industrial agriculture collapsed, fresh produce grew unstable and short-lived. Fermentation and curing became essential to preserve fragile resources and extend their reach across distant colonies.
Fourth	Bio-Bricks Curried Purple Sweet Potato Mochi [GUT], Yellow Pea & Chickpea Tofu [PROTEIN], Electrolyte Gel [HYDRATION]	In the age of mass-engineered nutrition, food was standardised into modular blocks, identical in form, unique in function. Introducing Bio-Bricks.
Fifth	Oversized Eel Nigiri, layered over Butter Squash Puree on Blue Spirulina Rice w/ Sansho Pepper	Bio-engineered in the Far East to prevent their extinction in climate-altered oceans, a colossal, intelligent subspecies emerged, reclaiming the deep from humankind.
Sixth	Astral Bites Venus · Crystal Cluster · Luna · Meteorite · Arctic Circle	For the elite, food became theatre. Oblivious to the starving world below.

We do our best to accommodate dietary needs, but due to our limited kitchen, we can't guarantee changes beyond the set menu.
Please inform us of any allergies before booking so we can try to assist.

A 15% discretionary service charge will be added to your bill.

Today is

SATURDAY DISCO3000

Disco3000 captures the evolving spirit of the disco era. Embracing a soundscape that truly resonates with the soul, it delivers a timeless and uplifting journey—a cosmic finale to the weekend.

You should know...

Dining Concept: Futurist

Our menu is Futurist, reflecting a world where food adapts to survival, mood, and culture in the face of transhuman change and environmental uncertainty; a vision of dining in futures both fragile and strange.

And yet even as the world drifts into shadow, people are pulled toward deeper escapes, drawn to sensorial and hypnotic experiences that come to define the after-dark scenes of the future.

Find out more here: [@thetentattheendoftheuniverse](#)

Art Concept: Nocturn

Nocturn is a series of commissioned interventions and live events in the social, material, and built environments in collaboration with artists, presented and curated by Bianca Chu.

For Nocturn [05] featuring Richie Culver, 17 Little Portland Street is re-imagined as an architecture of disclosure – a space where rawness and repetition, doubt and distortion, are not only textures of experience but conditions of being. The club becomes a confessional zone, where unfiltered emotional states, unsatisfactory attempts at catharsis, and vulnerability are given space to surface, loop and unravel.

Find out more here: www.little-portland.com/nocturn-05 [@agentnocturn](#)