

THE
ART
OF
VEGAN
DINING
SUNDAY 13 OCTOBER

CHAR-GRILLED EDAMAME, garlic chilli oil, sea salt (gf)

CAULIFLOWER SPRING ROLL, chilli peanut sauce

WILD MUSHROOM, choy bow baby corn served in lettuce cup, garlic, ginger, chilli, basil (gf)

KING MUSHROOM SKEWER, chilli soy, corriander (gf)

WHIPPED SESAME TOFU, wild mushroom medley, cassava cracker (gf)

EGGPLANT SAMBAL, roti pizza, sesame, smoked coconut yogurt, chive

CHARCOAL ROASTED MISO PUMPKIN dal makhani, pepitas, sunflower, fried curry leaves (gf)

YU XIANG EGGPLANT, green bean, tempe, chinkiang black vinegar, chilli blitz (gf)

WOOD ROASTED CABBAGE, malaysian spice, crispy chickpea, puffed rice, chilli (gf)

TOM YUM FRIED RICE, rice bean sprout, wild mushroom, baby corn, fried shallot (gf)

SEASONAL ASIAN GREENS, mushroom xo, shaoxing wine, macadamia sambal (gfo)

GREEN MANGO & PAPAYA SALAD, coriander, nuoc cham, crushed peanut (gf)

SPICED COCONUT PANACOTTA, bangkok espresso, cashew praline (gf, df)