

# THE ART OF VEGAN DINING II

WEDNESDAY 16 JULY

KARLA

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

CAULIFLOWER SPRING ROLL, chilli peanut sauce

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

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

BRAISED TOFU + DAIKON, soy chilli-lime dressing

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

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

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

STEAMED JASMINE RICE (gf, vg)

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