

THE
ART
OF
VEGAN
DINING III
WEDNESDAY 24 JUNE
KARLA

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

VEGETABLE SAMOSA, mango chutney

CAULIFLOWER KARAAGE, orange caramel soy, crispy sticky rice (gf)

TOFU SAN CHOY BOW, wok vegetables, lettuce cups

KING MUSHROOM SKEWERS (2), chilli soy, coriander (gf)

GRILLED EGGPLANT + LEEK, crispy leek, herb salad, sesame glaze (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)

COCONUT SAGO, bangkok espresso, cashew praline , cocnut sorbet (gf)