


Vegetarian Menu

Appetizer/Salad

Vegetable Samosa	26
Stuffed mix vegetable of mashed boiled potato, onions, green peas and spices.	
Traditional Bruschetta	18
Slices of bread are brushed with garlic-infused olive oil, toasted and then topped with chopped tomatoes, basil and lemon juice.	
Vegetable Spring Roll	26
Deep fried vegetables spring rolls with sweet chili sauce	
Greek Salad	26
Mix cucumber, bell pepper, onions, feta cheese, black olives and oregano dressing	
Tomato Caprese	26
Tomato, Italian basil pesto, buffalo mozzarella, balsamic reduction and oregano	

Soup

Vegetable Minestrone	13
Mix vegetable soup with pasta, beans, onions, celery, carrots, zucchini and tomatoes.	
Sweet Corn Soup 	15
Vegetable stock, sweet corns, carrots, asparagus Its vegan & gluten-free.	
Tomato Soup	15
Served with croutons and cream	

Main Course

Choice of Pasta:	27
Penne rigate, linguini, spaghetti, tagliatelle, fusilli	
Choice of Sauce:	
Tomato, arabiatta, garlic chili-butter, basil pesto, cream sauce	
Margarita Pizza	25
Tomato, Italian basil, mozzarella, oregano	
Pizza Verdura	27
Broccoli, capsicum, eggplant, onion, tomato, zucchini, mozzarella cheese	
Vegetable Panini	27
Grilled assorted vegetables in Panini bread served with French fries	
Vegetable Risotto	36
Traditional Italian risotto with vegetables, parmesan cheese and truffle oil	

All prices are in US\$ and are inclusive of service charge & goods and services tax

Spicy



Gluten Free




Main Course

Asian selections

Khao Phad Pak 	28
Thai style fried rice with vegetables	
Phad Thai	28
Wok fried rice noodles with vegetable and spicy tamarind sauce	
Stir Fried Vegetables 	26
Mix vegetable with garlic, chili and sweet soya	
Gaeng Garee Pak	26
Thai yellow curry with assorted vegetables and steamed jasmine rice	

Indian Selection (Served with choice of steamed rice or Indian bread)

Paneer Makhani	30
Cottage cheese in buttery tomato sauce	
Aloo Chana Masala	26
Spiced potatoes with chickpeas, cauliflower and spices	
Vegetable Curry	26
Mix vegetable curry with spices	
Dhal Curry 	26
Lentil with tomato, green chili and spices	
Vegetable Biryani	35
Flavorful indian rice dish with bell peppers, peas, carrots and potatoes in a spiced rice dish made with turmeric, garam masala and other warm spices.	

Dessert

Gluten free panna cotta (Choice of Vanilla, Passion Fruit or Chocolate)	16
Served with fruit salsa and mix berry	
Gluten Free Almond Cake (Contain Egg) 	18
Served with brownie caramel sauce and chocolate sauce	
Gluten Free chocolate Lava Cake (Contain Egg) 	18
Served with milk chocolate sauce and fresh strawberry	
Sliced fresh fruit platter	16
Velavaru homemade sorbet (Per Scoop)	06
Choice of Orange Sorbet, Young Coconut or Lemon Sorbet	

Spicy



Gluten Free



The following dishes can be adjusted as per JAIN requirements:

Pasta and Pizza

Channa Masala

Dhaal Curry (without root vegetables)

Dhaal Makini

Gobi Manchurian (without root vegetables)

Vegetable Risotto

Baingan Masala

Jeera Rice

Indian bread - Naan