

VEGETARIAN AND VEGAN MENU

SALADS AND STARTERS

CABBAGE MANGO SALAD 18

Sweet green mango, cabbage, capsicum, onion and scallion tossed in a Nuoc Cham dressing and tofu.

CAPRESE SALAD 28

Fresh vine-ripened tomatoes, buffalo mozzarella, mixed arugula, wild field greens and basil leaves tossed with virgin olive oil and lemon, topped with a focaccia and pecorino crouton.

MUDHDHOO MIXED SALAD 20

Mesclun greens, Noonu Atoll tomatoes, avocado, cucumber and toasted pepitas.

SOUPS

CHILLED SPANISH STYLE TOMATO BISQUE (SALMOREJO) 10

Infused with sherry vinegar, bread and a little garlic, topped with sweet & sour onion marmalade.

HOT & SOUR SOUP 15

Chinese hot & sour soup with assorted vegetables, tofu and crispy wonton skins.

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MAINS

LOADED MEDITERRANEAN OPEN-FACED SANDWICH 25

Smashed avocado, vine-ripened tomatoes, melted buffalo mozzarella, topped with shaved onions, cucumber and arugula, served on a whole seed dark bread.

VEGETABLE PIZZA 20

Topped with fire-roasted peppers, onion, tomato, corn, trio of cheese and tossed greens in a light vinaigrette.

TANDOORI VEGETABLE, DHAL AND PANEER CURRY 25

Grilled corn, capsicum, Italian squash, dhal tadka, basmati rice, paneer butter masala and tomato cucumber salad accompanied with warm chapatti and crispy papadum

HONEY BALSAMIC & SOY GRILLED TOFU STEAK 25

Wilted Asian greens and capsicum, tomato salad.

THAI VEGETARIAN GREEN CURRY 25

Assorted vegetables, soft tofu served with steamed rice.

RICOTTA & ARUGULA FAGOTTI 20

Served with corn, roasted seasonal vegetables and fresh tomato and basil.

PUMPKIN GNOCCHI 20

Tossed with sun-dried tomatoes, summer vegetables, olives and a light sherry wine cream.

SAMYANG RAMEN NOODLE BOWL 20

Asian vegetables, and a spicy chilli broth, topped with fried tofu.