

Vegetarian/ Vegan Menu

Appetizers

VEGETABLE TOM YUM | \$15.75 (vg)
Seasonal Vegetables, Thai Chili & Coconut Broth

“TUCKER’S FARM” PANNA COTTA | \$19.75 (v) (n)
Tucker’s Farm Goat Cheese, Beetroot Purée, Candied Pecans, Arugula, Pickled Fennel, Lavash

MEZA PLATTER | \$23.75 (v)
Grilled Halloumi, Saffron Hummus, Romesco, Olives,
Pomegranate & Quinoa Tabbouleh, House-baked Pita Chips

GREEN TEA SOBA NOODLES | \$19.75 (vg) (n)
Wakame, Scallions, Cucumber, Pickled Ginger, Cashews, Orange Soy Dressing

Salads

MEDITERRANEAN GREEK SALAD | \$17.75/\$24.75 (v)
Bell Peppers, Cucumber, Bermuda Tomato, Red Onion, Feta,
Kalamata Olives, Lemon & Oregano Dressing

ASIAN SLAW | \$15.75/\$23.75 (vg) (n)
Japanese Cabbage, Shaved Carrots, Red Apple, Almonds, Currants, Peanut Sesame Dressing

VEGAN POKE BOWL | \$17.75/\$24.75 (vg)
Sushi Rice, Pineapple, Avocado, Edamame, Wakame,
Red Chili, Crispy Quinoa, Scallions, Saikyo Miso Dressing

SEASONAL FRUIT SALAD | \$16.75 / \$26.75 (v) (n)
Pomegranate & Yogurt Dressing, Coconut Sorbet, Flaked Almonds

Main Courses

CAULIFLOWER TAGINE | \$32.75 (vg)
Citrus Cous-Cous, Sweet Peppers, Olives, Apricots, Mint, Chickpeas, Moroccan Spices

FORBIDDEN RISOTTO | \$28.75 (vg)
Black Rice, Truffle Hummus, Smoked Root Vegetables, Chimichurri

PORTOBELLO EN CROUTE | \$31.75 (v)
Baked Portobello Mushroom, Celeriac and Leek Stuffing ,
Mashed Potatoes, Puff Pastry, Grain Mustard Cream.

MISO POLENTA | \$27.75 (vg)
Asparagus Tips, Forage Mushrooms, Bok Choy, Glazed Tofu

CHEF SHIVA’S RED THAI CURRY | \$32.75 (vg)
Red Thai Chili, Seared Tofu, Coconut Jasmine Rice, Seasonal Vegetables

N = Nuts | V = Vegan | VG = Vegetarian

17% Service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added

