

STARTER

...

La Salade De Tomates Heirloom Tomato Salad Macerated In Balsamic With Basil Garnish	\$15
Tian De Légumes D'été Ratatouille Stack With Pesto & Balsamic Drizzle	\$25
Sashimi De Tofu Tofu Sashimi Served With Wakame Salade & Ginger Syrup	\$27

MAIN COURSE

...

Risotto Aux Champignons Mushroom Risotto, Vegan Cheese & Micro Cress Salad	\$35
Salade Végétalienne Quinoa, Pinenuts, Goji Berries & Baby Spinach Salad	\$32
Jardin Printanier Roasted Baby Root Vegetables In Hazelnut Oil, Mushroom Purée With "Soil, Rain & Snow"	\$38

SIDES

...

Petit Salade Iceberg Leaves, Cucumber, Mint & Lemon Dressing	\$10
Ratatouille Eggplant, Capsicum, Zucchini, Onion With Garlic & Pesto Dressing	\$10

DESSERT

...

Les Tropiques Coconut & Mango Panna Cotta, Bruléed Fresh Pineapple, Kaffir Lime Gel, Toasted Coconut Crumble, Mango Gel, Freeze-Dried Pineapple, Mango Passionfruit Glass & Guava Sorbet	\$18
Autour Du Fruit Seasonal Fruit Extravaganza	\$18