

VEGAN MENU

STARTER

...

Le Choux Fleur Cumin Roasted Cauliflower With Hummus & Minted Vegan Yoghurt	\$15
La Citrouille Pumpkin & Coconut Risotto, Chilli, Ginger & Coriander Oil, Vegan Parmesan	\$28
Sashimi De Tofu Tofu Sashimi Served With Wakame Salad & 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
Le Tian De Legumes Ratatouille Tian, Pesto & Homemade Balsamic Syrup	\$36

SIDES

...

Petit Salade Iceberg Leaves, Cucumber, Mint & Lemon Dressing	\$10
Le Potiron Pumpkin Every Way - Roasted, Puréed, Crumbled, Pumpkin Seed Oil	\$10
Les Frites De Polenta Polenta Fries With Hummus	\$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