

# THE VEGETARIAN MENU

## STARTER

### TERIYAKI GLAZED TOFU (LF, GF, VE)

Tofu, Leeks, Soya Sauce, Nori

or

### HERB PESTO VEGETABLE TOWER (GF)

garden vegetables, fresh herb pesto vegan cheese baled

## SOUP

### PORTABELLA MUSHROOM PUFF PASTRY BAKED

portabella mushroom, vegetable stock and flavor butter

## MAIN COURSE

### GREEK WHITE SPANAKOPITA (GF)

eggplant, zucchini, asparagus, purple cauliflower, fresh basil, filo pastry

or

### SAFFRON AND ARTICHOKE RISOTTO (GF)

saffron, fresh artichoke, herbs broth

## DESSERT

### HOT MUD CAKE WITH VANILLA ICE CREAM

chocolate chips, cocoa mix, vanilla extracted

or

### VEGAN CHOCOLATE CAKE

all purpose flour, cocoa powder, apple cider vinegar and coconut oil

## INDULGE IN OUR MENU WITH EXCLUSIVE WINE PAIRING HANDPICKED BY OUR SOMMELIER

LAURENT-PERRIER LA CUVÉE BRUT	\$300
LA MONTELLIANA PROSECCO TREVISO DOC EXTRA DRY	\$77
LUIS FELIPE EDWARDS ROSÉ,	\$59
KLEINE ZALZE CHENIN BLANC	\$108
LUIS FELIPE EDWARDS CABERNET SAUVIGNON	\$59

\$280 Per Couple

Prices are in USD and are inclusive of 16% GST and 10% service charge