



MENU VEGAN

STARTERS

	\$US	EC
AUMÔNIÈRE STUFFED WITH MUSHROOM AND TRUFFLE, ROASTED HAZELNUTS, GREEN JUICE	\$20	54EC
BEEF CARPACCIO, SMOKED TOFU, NUTS AND ARUGULA, WASABI VINAIGRETTE	\$18	48EC
CHICKPEA HUMMUS AND HERB BLINIS	\$18	48EC

MAIN COURSES

ASPARAGUS RISOTTO, VEGETABLES CHIPS	\$38	102EC
PAD THAI (RICE NOODLE, VEGETABLES, TOFU, SESAME, SOY)	\$32	87EC
ROASTED CAULIFLOWER, RATATOUILLE AND PEPPER COULIS	\$35	94EC

DESSERTS

VEGAN CHOCOLATE MOUSSE	\$15	40EC
APPLE CRUMBLE	\$15	40EC
ROASTED PINEAPPLE AND PASSION FRUIT SORBET	\$16	43EC

FOR SPECIAL REQUESTS PLEASE ASK FOR THE CHEF.

PLEASE INFORM YOUR SERVER OF ANY DIETARY CONDITIONS.

ALL PRICES ARE IN US DOLLARS AND INCLUDE 17% GOVT TAXES.

A 10% SERVICE CHARGE WILL BE ADDED TO THE TOTAL.