

## VEGAN & VEGETARIAN CUISINE



**Vegetable Gyoza 230.-**  
Served with kimchi and gyoza sauce.



**Avocado Bruschetta 200.-**  
Toasted bread topped with fresh avocado.



**Tomato Salad 220.-**  
With rocket leaves, shallot and balsamic dressing.



**Nachos 200.-**  
Nacho chips with tomato salsa and sour cream.



**Hummus 240.-**  
Served with Imported Celery, baby carrot, cucumber, lemon and olive oil.



**Power Bowls 230.-**  
With avocado, tomato, asparagus, cucumber, carrot, chick pea, beet root, mixed leaves and balsamic dressing.

## VEGETARIAN CUISINE

### APPETIZERS & SALADS



**Vegetables Samosa 280.-**  
Triangle shaped deep fried patties served with mint and tamarind sauce.



**Onion Bhajiya 290.-**  
Deep fried Onion slices cooked with Indian spices and gram flour served with mint sauce.



**Tomato Bruschetta 250.-**  
Toasted bread topped with fresh tomatoes and feta cheese.



**Mixed Bowls 290.-**  
With avocado, chick pea, cucumber, tomato, feta cheese, carrot, bell pepper, oak lettuce and balsamic dressing.



**Mango Tango Salad 320.-**  
With fresh mango, shallot, tomato, oak lettuce with vinaigrette dressing.



**Vegetarian Quesadilla 260.-**  
Soft tortilla filled with mozzarella cheese, caramelized onion, bell peppers, tomato salsa and sour cream.



**Vegetarian Ciabatta sandwich 340.-**  
With tomato, bell pepper, onion, mozzarella cheese and pesto sauce on ciabatta bread.

**\*\*Please tell us if you have food allergy**

All prices are inclusive of 10% service charge and 7% government tax

## VEGAN & VEGETARIAN CUISINE



### SOUPS



**Gazpacho 250.-**  
Chilled tomato soup with fresh herbs.



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### SANDWICH & BURGER



**Grilled Vegetable Sandwich 260.-**

With grilled bell pepper, grilled tomato, caramelized onion, oak lettuce and ciabatta.



**Vegan Burger 300.-**  
Char-grilled mushroom, tomato, caramelized onion, oak lettuce and on a sesame bun and French fries.



## VEGETARIAN CUISINE



**Vegetarian Pizza 320.-**

Tomato, onion, bell pepper Jalapeno, cajon powder and mozzarella cheese.



**Margherita Pizza 290.-**

Tomato and mozzarella cheese.



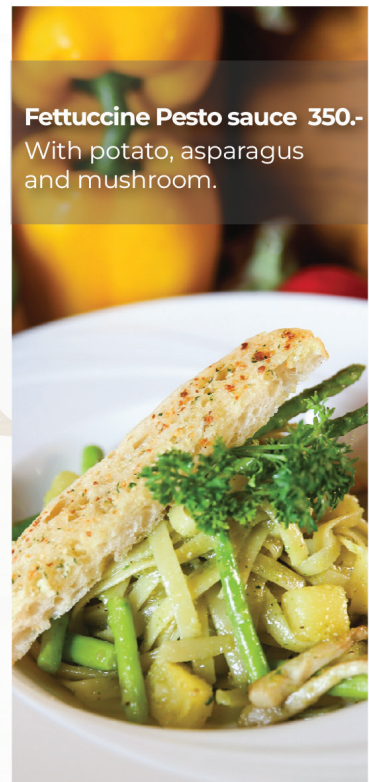
**Penne Arabiata Sauce 320.-**

With garlic, dry chili, tomato cherry and tomato sauce.



**Spaghetti Mushroom 320.-**

With creamy, garlic, turffle oil and parmesan cheese.



**Fettuccine Pesto sauce 350.-**  
With potato, asparagus and mushroom.



### PIZZA & PASTAS

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**Poppia Tod 250.- (Spring roll)**  
Deep fried vegetable spring roll served with plum sauce.



**Vegan Pomelo Salad 240.-**  
With fried yellow tofu, shallot and roasted coconut.



**Tofu Phat Med Ma - Maung 280.-**  
Stir fried cashew nut with yellow tofu with cashew nuts, bell pepper, onion, spring onion and dry chili.



**Vegetarian Massaman 250.-**  
Yellow curry with vegetable in mild curry with crushed peanuts and fried shallot.

**Yellow Dal Fry 340.-**

Slow cooked yellow lentil stir fried with garlic ghee onion tomato.



**Vegetable Dum Biryani 350.-**  
Mélange of seasonal vegetables cooked with fragrant long grain rice, cooked on dum.

## VEGETARIAN CUISINE



**Vegetarian Gaeng Kiew Waan 250.-**  
Green curry with vegetable in green curry paste, coconut milk, egg plants and basil leaves.



**Phad Thai Tofu 250.-**  
Stir fried small noodle with bean sprouts ground peanuts lemon and lime.



**Butter Paneer 360.-**  
Indian cottage cheese cooked in tomato butter cream.

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**Aloo Gobi 320.-**

Cube potato and cauliflower cooked with Indian spices and onion tomato sauce.



**Tandoori Roti 100.-**

Whole wheat Indian bread.



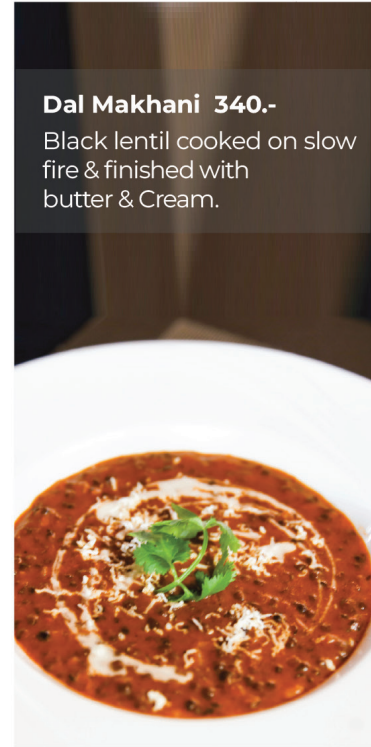
**Tandoori Naan 120.-**

Refined flour cooked in tandoor.



**Steamed Basmati Rice 150.-**

Long grain Indian rice cooked with Indian whole spices.



**Dal Makhani 340.-**

Black lentil cooked on slow fire & finished with butter & Cream.



**MAIN DISH**

## VEGETARIAN CUISINE



**Millefeuille 220.-**

With banana.



**Panna Cotta 220.-**

With strawberry.



**Gulab Jamun 200.-**

With vanilla ice cream.



**DESSERTS**

## VEGAN & VEGETARIAN CUISINE



**Chilled Tropical Fruit 180.-**

Mixed fruit slice in seasonal.

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