Appetizers

VEGETABLE TOM YUM | \$15.75 (vg) Seasonal Vegetables, Thai chili & Coconut Broth

"TUCKERS FARM" PANNA COTTA | \$19.75 (v) (n) Tuckers Farm Goats Cheese, Beetroot Chutney, Candied Pecans, Arugula, Pickled Fennel, Lavash

MEZA PLATTER | \$23.75 (v) Grilled Halloumi, Saffron Hummus, Romesco, Olives, Pomegranate and Quinoa Tabbouleh, House-baked Pita Chips

Salads

MEDITERRANEAN GREEK SALAD | \$17.75/\$24.75 (v) Chopped Romaine, Bell Peppers, Cucumber, Bermuda Tomato, Red Onion, Feta, Kalamata Olives, Lemon & Oregano Dressing

ASIAN SLAW | \$15.75/\$23.75 (vg) (n) Japanese Cabbage, Shaved Carrots, Red Apple, Almonds, Currants, Peanut Sesame Dressing

VEGAN POKE BOWL | \$17.75/\$24.75 (vg) Sushi Rice, Pineapple, Avocado, Edamame, Wakame, Red Chili, Crispy Quinoa, Scallions, Saikyo Miso Dressing

Main Courses

FORBIDDEN RISOTTO |\$28.75 (vg) Black Rice, Truffle Hummus, Smoked Root Vegetables, Chimichurri

PORTOBELLO EN CROUTE | \$31.75 (v) Baked Portobello Mushroom, Celeriac and Leek Stuffing , Mashed Potatoes, Puff Pastry, Grain Mustard Cream

CHEF SHIVA'S RED THAI CURRY | \$32.75 (vg) Red Thai Chili, Seared Tofu, Coconut Jasmine Rice, Seasonal Vegetables

N = Nuts | V = Vegan | VG = Vegetarian

17% Service charge will be added to your bill For parties of 8 or more, an additional 3% will be added

