

# Vegetarian / Vegan Menu

## Appetizers

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

TRUFFLED BURRATA | \$24.75 (v)  
Grilled Peaches, Arugula, Balsamic, Avocado, Focaccia Croutons

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

## Salads

MEDITERRANEAN GREEK SALAD | \$17.75/ \$26.75 (v)  
Bell Peppers, Cucumber, Bermuda Tomato,  
Red Onion, Feta, Kalamata Olives, Lemon & Oregano Dressing

ASIAN SLAW | \$15.75/ \$26.75 (vg) (n)  
Japanese Cabbage, Shaved Carrots, Red Apple, Almonds,  
Currants, Peanut Sesame Dressing

VEGAN POKE BOWL | \$17.75/ \$26.75 (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 | \$32.75 (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