

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 = Vegetarian | VG = Vegan

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