

VEGAN MENU

STARTERS

- Truffle roti, cumin & garlic spinach 8
- Green apple and bitter melon, blue cheese salad with pickled shallots,
sunflower & pumpkin seeds 8
- Kale, broccoli pakora with tomato chutney 7
- Golden beet cakes, mustard, curry leaf and poppadum crust, cranberry chutney 8



MAINS

- Chickpea masala with glazed ginger & spring onion 10
- Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 14
- Red pumpkin chunks, ginger mustard sauce, coconut yogurt 15
- Morel & veg biryani with mint and coriander 24
- Yellow lentil tempered with garlic and cumin 7
- Cauliflower rice, fresh turmeric 7
- Roti 4
- Steamed rice 4



DESSERTS

- Soya milk rice pudding with saffron, raisins and pistachio 7
- Tandoori pineapple with coconut sorbet 8
- Sorbets 7

