



## VEGETARIAN DINNER MENU

Truffle Eggplant Cashew Pate  
yuzu jam, togarashi, caper biscotti

Moringa  
pickled jalapeño tzatziki, aonori, beancurd puff

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Burrata  
golden beets, tomato sago cracker, plum salsa, umeboshi vinaigrette

Seed Crusted Daikon  
louie dressing, garlic yucca mash, apple tomato chutney, frisée

Wild Mushroom Quinoa Beancurd Wrap  
french onion egg drop sauce, onion jam, smokey oil

Heirloom Baby Carrot  
chocolate bbq sauce, samphire, millet porridge, puffed millet

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Phuture Meat Larb  
shirataki noodle, coconut galangal sauce, spring onion oil

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Rutabaga  
lacto-ferm swiss brown mushroom, mushroom dashi, red lentil, fried kailan

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Teff Chocolate Cake  
avocado kaya, raspberry shrub gel, teff graham soil

85/person  
9-course vegetarian menu

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please note that all prices are subjected to tax and service charges.