



VEGETARIAN DINNER MENU

Tahini Hummus

puffed rice, wakame powder, kuih loyang

Phuture Meat Larb

pickled green papaya, red onion, gim bugak

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Tofu

carrot kokum sauce, koo chye pesto, koo chye oil, forbidden rice puff

Burrata

compressed kiwi, endive frisée salad, candied pinenut oat crunch, kiwi goddess

Soured Vegetable

mee suah kueh, cilantro mayo, cordycep flower, pumpkin seeds

Heart of Palm

corn miso sauce, pickled corn, hen of the woods, borlotti beans

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Karana Plant Based Pork Rendang

buckwheat kasha, pickled shallot & ginger flower, honshimeiji mushroom

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Gochujang Tempeh

sorrel pesto, gochujang sauce, confit kipfler potatoes, kale

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Coconut Banana Yogurt

macadamia teff soil, spiced coconut caramel, banana

85/person

9-course vegetarian menu