



**MENU**  
**VEGAN & VEGETARIAN**





**Mango Tango Salad 320.-**


With fresh mango, shallot, tomato oak lettuce with vinaigrette dressing.

## VEGAN & VEGETARIAN CUISINE



 **Vegetable Gyoza 230.-**  
Served with kimchi and gyoza sauce.



 **Avocado Bruschetta 200.-**  
Toasted bread topped with fresh avocado.



 **Tomato Salad 220.-**  
With rocket leaves, shallot and balsamic dressing.



**Nachos 200.-**  
Nacho chips with tomato salsa and sour cream.




**Hummus 240.-**  
Served with Imported Celery, baby carrot, cucumber, lemon and olive oil.



**Power Bowls 230.-**  
With avocado, tomato, asparagus, cucumber, carrot, chick pea, beet root, mixed leaves and balsamic dressing.

## VEGETARIAN CUISINE




 **Vegetables Samosa 280.-**  
Triangle shaped deep fried patties served with mint and tamarind sauce.



 **Onion Bhajiya 290.-**  
Deep fried Onion slices cooked with Indian spices and gram flour served with mint sauce.




 **Tomato Bruschetta 250.-**  
Toasted bread topped with fresh tomatoes and feta cheese.




**Mixed Bowls 290.-**  
With avocado, chick pea, cucumber, tomato, feta cheese, carrot, bell pepper, oak lettuce and balsamic dressing.



 **Vegetarian Quesadilla 260.-**  
Soft tortilla filled with mozzarella cheese, caramelized onion, bell peppers, tomato salsa and sour cream.



**Vegetarian Ciabatta sandwich 340.-**   
With tomato, bell pepper, onion, mozzarella cheese and pesto sauce on ciabatta bread.

# VEGAN & VEGETARIAN CUISINE



**Gazpacho 250.-**  
Chilled tomato soup with fresh herbs.



# VEGAN & VEGETARIAN CUISINE



**Grilled Vegetable Sandwich 260.-**

With grilled bell pepper, grilled tomato, caramelized onion, oak lettuce and ciabatta.



**Vegan Burger 300.-**  
Char- grilled mushroom, tomato, caramelized onion, oak lettuce and on a sesame bun and French fries.



# VEGETARIAN CUISINE



**Vegetarian Pizza 320.-**

Tomato, onion, bell pepper Jalapeno, cajon powder and mozzarella cheese.



**Margherita Pizza 290.-**

Tomato and mozzarella cheese.



**Fettuccine Pesto sauce 350.-**  
With potato, asparagus and mushroom.



**Penne Arabiata Sauce 320.-**

With garlic, dry chili, tomato cherry and tomato sauce.




**Spaghetti Mushroom 320.-**

With creamy, garlic, turffle oil and parmesan cheese.



## VEGAN & VEGETARIAN CUISINE



 **Papia Tod 250.-** (Spring roll)  
Deep fried vegetable spring roll served with plum sauce.



**Vegan Pomelo Salad 240.-**  
With fried yellow tofu, shallot and roasted coconut.



**Tofu Phat Med Ma - Maung 280.-**  
Stir fried cashew nut with yellow tofu with cashew nuts, bell pepper, onion, spring onion and dry chili.



**Vegetarian Massaman 250.-**  
Yellow curry with vegetable in mild curry with crushed peanuts and fried shallot.

**Yellow Dal Fry 340.-**  
Slow cooked yellow lentil stir fried with garlic ghee onion tomato.



**Vegetable Dum Biryani 350.-**  
Mélange of seasonal vegetables cooked with fragrant long grain rice, cooked on dum.

## VEGETARIAN CUISINE



**Vegetarian Gaeng Kiew Waan 250.-**  
Green curry with vegetable in green curry paste, coconut milk, egg plants and basil leaves.



**Phad Thai Tofu 250.-**  
Stir fried small noodle with bean sprouts ground peanuts lemon and lime.



**Butter Paneer 360.-**  
Indian cottage cheese cooked in tomato butter cream.

## VEGETARIAN CUISINE



**Aloo Gobi 320.-**

Cube potato and cauliflower cooked with Indian spices and onion tomato sauce.



**Tandoori Roti 100.-**

Whole wheat Indian bread.



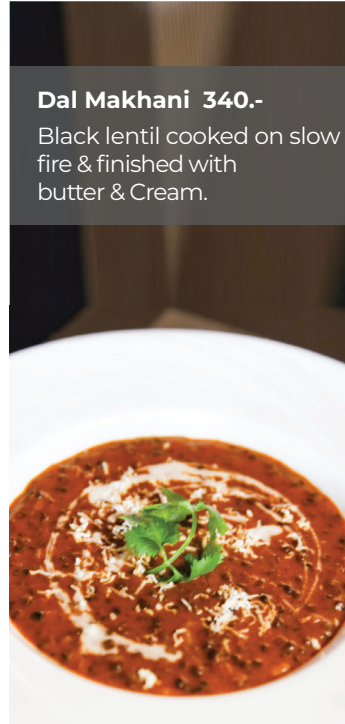
**Tandoori Naan 120.-**

Refined flour cooked in tandoor.



**Steamed Basmati Rice 150.-**

Long grain Indian rice cooked with Indian whole spices.



**Dal Makhani 340.-**

Black lentil cooked on slow fire & finished with butter & Cream.



**MAIN DISH**

## VEGETARIAN CUISINE



**Gulab Jamun 200.-**

With vanilla ice cream.



**DESSERTS**