

Vegetarian Dinner Menus



Baby red and chioggia beetroots, goats milk fetta, fresh cherries, beetroot jam, red leaves

Steamed and fried brassicas, buckwheat risotto, toasted grains and seeds, truffle butter


Young coconut, jackfruit ice cream, longan, almond and ginger cake

3 courses \$116⁺⁺

Wine pairing \$58⁺⁺

3 course menu is designed to be ordered by all guests at the table

***Available Tuesday to Thursday only
Sample menu only***



Baby red and chioggia beetroots, goats milk fetta, fresh
cherries,
beetroot jam, red leaves

Salad of violet artichokes, Western Australian winter
truffle,
onsen egg yolk, ice plant, fresh shaved hazelnuts

Sweet peas, garlic custard, green almonds,
mushroom and wakame broth

Steamed and fried brassicas, buckwheat risotto,
toasted grains and seeds, truffle butter

Young coconut, jackfruit ice cream, longan,
almond and ginger cake

or


Single origin Peruvian chocolate, black plum,
candied hazelnuts, nougat, Pedro Ximenez ice cream

5 courses \$176⁺⁺

Wine pairing \$90⁺⁺

5 course menu is designed to be ordered by all guests at the table

Sample menu only



Baby red and chioggia beetroots, goats milk fetta, fresh cherries,
beetroot jam, red leaves

Salad of violet artichokes, Western Australian winter truffle,
onsen egg yolk, ice plant, fresh shaved hazelnuts

Sweet peas, garlic custard, green almonds,
mushroom and wakame broth

Gently cooked radishes and turnips, umami butter,
sago porridge, herbs and flowers

Grilled Hispi cabbage, Steamed silken tofu, shitake,
white turnip cream, seasoned crispy rice

Steamed and fried brassicas, buckwheat risotto,
toasted grains and seeds, truffle butter

Dragon eye blossom honey, Hokkaido milk jelly,
burnt honey whip, milk ice cream, shaved milk skin

Whole candied Taiwanese orange, lemon ice cream,
sweet curd, orange granita

8 courses \$265⁺⁺

Wine pairing \$135⁺⁺

8 course menu is designed to be ordered by all guests at the table
Sample menu only