



*Vegetarian & Vegan Menu*



Wine Spectator  
Award 2024

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Editor's Pick  
Best Seafood

# Vegetarian Menu

## ----- START -----

PEA & ASPARAGUS SOUP garlic potato espuma 21

ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22

ORGANIC BEET SALAD french feta cheese, apple, cucumber, endive, moscato vinaigrette 16

## ----- MID -----

CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19

GRILLED ASPARAGUS asparagus purée, cured egg yolk, meyer lemon 19

FENNEL miso glaze, grilled pineapple 16

## ----- MAIN -----

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 25

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19

TRUFFLE RISOTTO piave vecchio, mascarpone, shaved black truffle 59

## ----- ACCOMPANIMENTS -----

GRILLED ASPARAGUS 14

POTATO PURÉ 14

WILD MUSHROOMS

21

## ----- DESSERT -----

MONTENEGRO mountain honey, goat milk yogurt, walnuts 14

PINEAPPLE PAVLOVA passionfruit, pineapple frozen yoghurt, meringue, raspberry coulis 17

CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream 18

STICKY TOFFEE PUDDING hot toffee sauce, candied pecans, house made vanilla ice cream 16

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 26

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 26

CHEESE PLATE daily chefs' selection, apple & pear chutney 26

\*\*\* THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IN THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. \*\*\*

# Vegan Menu

## ----- START -----

PEA & ASPARAGUS SOUP 21

ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22

MELON SALAD melon, pickled radish, exotic citrus, espelette, green apple 17

ORGANIC BEET SALAD apple, cucumber, endive, moscato vinaigrette 16

## ----- MID -----

CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19

GRILLED ASPARAGUS asparagus purée, meyer lemon 19

FENNEL miso glaze, grilled pineapple 16

## ----- MAIN -----

PASTA DU JOUR braised sunchoke, wild mushroom 25

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19

MAITAKE MUSHROOMS romesco, hazelnut 25

## ----- DESSERT -----

SIMPLE FRUIT PLATE seasonal fruits 12

SORBET house made sorbet, seasonal berries 12

MARTINI choice of espresso martini (19) or club coco (17)

\*22 % SERVICE CHARGE ADDED TO EACH CHECK