







## Vegetarian Menu

Fresh	Familiar	Spicy	Umami	Sweet
<p>Muhammara, labne, plain naan <b>v</b> <b>20 (17.0)</b></p> <p>Watermelon, mint, pomegranate, Turkish white cheese <b>v, gf</b> <b>18 (15.3)</b></p> <p>Green mango, coriander leaf, mustard kasundi dressing, green chilli <b>gf</b> <b>18 (15.3)</b></p> <p>Spiced edamame, sesame, sea salt <b>gf</b> <b>16 (13.6)</b></p> <p>Pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts <b>v, gf</b> <b>19 (16.15)</b></p> <p>Xinjiang tiger salad, coriander, wood- ear mushroom, crispy spice tofu, cucumber <b>gf, vg</b> <b>18 (15.3)</b></p>	<p>Spinach parcel, toasted pine nuts, Turkish white cheese, browned butter <b>18 (15.3)</b></p> <p>Charcoal grilled broccoli, chilli, garlic, lemon <b>gf</b> <b>17 (14.45)</b></p> <p> Impossible™ seekh kebab, cucumber salad, harissa, green mango chutney <b>gf</b> <b>29 (23.8)</b></p> <p>Falafel, tahini yoghurt sauce, harissa salsa <b>v, gf</b> <b>18 (15.3)</b></p> <p>Vegetable haleem, ginger, lemon, coriander, green chilli <b>26 (22.1)</b></p>	<p>Stir fried eggplant, coriander, chilli padi, green onion <b>17 (14.45)</b></p> <p>Firm fried tofu, tamarind, chilli padi, garlic, palm sugar <b>18 (15.3)</b></p> <p>Young jackfruit, home-made Sri-Lankan black pepper curry, mustard seeds, tamarind, cashews <b>gf</b> <b>28 (23.8)</b></p> <p>Chairman Mao wok fried potatoes, Sichuan pepper, dried chilli, rice vinegar <b>gf, vg</b> <b>18 (15.3)</b></p> <p>Wok-fried king oyster, mushrooms, cumin, chilli, spring onions <b>gf, vg</b> <b>22 (18.7)</b></p> <p>Charcoal grilled paneer, harissa marinade, coriander-mint cashew sauce, coriander oil <b>gf</b> <b>28 (23.8)</b></p>	<p>Mixed vegetables momo dumpling, roasted tomato relish, Sichuan pepper <b>19 (16.15)</b></p> <p>Braised shiitake mushrooms, kimchi, daikon slaw, steamed bun <b>16 (13.6)</b></p> <p> Shan "tofu", spicy Burmese curry, coconut milk, green onions <b>gf</b> <b>26 (22.1)</b></p> <p>Organic wok-fried Dou Miao, wood- ear mushroom, preserved olives <b>gf</b> <b>18 (15.3)</b></p> <p> Vegetable Burmese Khao Suey, egg noodles, beansprout, tofu, light coconut curry <b>22 (18.7)</b></p> <p>Crispy semolina okra, roasted chaat masala, sea salt, tomato chutney <b>vg</b> <b>18 (15.3)</b></p>	<p> Spiced Valrhona lava cake, teh tarik ice cream <b>21 (17.8)</b></p> <p>Ginger flower &amp; lychee sorbet, peanut brittle, smoked pineapple <b>gf, vg</b> <b>16 (13.6)</b></p> <p>Coconut ice cream, almond praline, red rubies, grilled pineapple <b>gf</b> <b>18 (15.3)</b> Add: Chalong Bay Rum <b>6 (5.1)</b></p> <p><b>Dessert Sampler A</b> Spiced Valrhona lava cake, ginger flower &amp; lychee sorbet, coconut ice cream <b>39 (33.2)</b></p> <p>Rose pavlova, alphonso mango sorbet, lychee, fresh berries, Chantilly cream <b>gf</b> <b>18 (15.3)</b></p> <p>Ice cream sandwiches "white rabbit" <b>16 (13.6)</b></p> <p>Trio of crème brûlée <b>gf</b> <b>18 (15.3)</b></p> <p><b>Dessert Sampler B</b> Rose pavlova, alphonso mango sorbet white rabbit ice cream sandwiches, trio of crème brûlée <b>39 (33.2)</b></p> <p><b>Homemade Sorbet</b> Alphonso Mango or Ginger flower &amp; lychee <b>6.50 (5.52)</b></p>
<h3>Sides</h3> <p>             Naan plain <b>6</b>    Naan garlic <b>7</b>    Naan butter <b>6</b>    Coriander rice <b>9</b>    Olive fried rice <b>10</b>    Butter rice <b>9</b>    Steamed rice <b>4</b>    Tomato chutney <b>4</b>    Kimchi <b>4</b> </p>				

*Signature Dishes*  
**v** vegetarian  
**gf** gluten free  
**vg** vegan

"Food is at the centre of some of the most important moments of our lives.  
 It is over dinner table that memories are made, deals are conducted, pain is shared.  
 Over food, we bond, we fight, we romance, we celebrate"  
 - Samia Ahad, Founder and Culinary Director

*Iskander Latiff, Executive Chef*