

PURELY PLANT-BASED

(V) VEGAN • (GF) GLUTEN-FRIENDLY • (H) HALAL • (TN) TREE NUTS • (NF) NUT-FREE

LES ENTRÉES DE JARDIN

HEIRLOOM GAZPACHO

Chilled Andalusian tomato soup with cucumber pearls and basil-infused oil.

V | GF | NF | H

MUSHROOM SCALLOPS

Pan-seared King Oyster mushrooms with cauliflower silk and lemon-caper gremolata.

V | GF | NF | H

CASHEW "RICOTTA" CROSTINI

House-made cashew cream on gluten-free toast with fig balsamic and micro-greens.

V | GF | TN | H

BOTANICAL INNOVATION

Our vegan philosophy avoids processed substitutes. Instead, we use slow-roasting, wood-smoking, and artisanal nut-creams to celebrate the raw, sophisticated power of plants.

PLATS PRINCIPAUX

CAULIFLOWER STEAK

Thick-cut roasted cauliflower with chimichurri, toasted pine nuts, and parsnip purée.

V | GF | TN | H

PUMPKIN TORTELLONI

Handmade vegan pasta filled with roasted pumpkin and sage in a light almond-butter sauce.

V | TN | H

MISO-GLAZED EGGPLANT

Roasted Japanese eggplant with ginger-soy glaze and black sesame over Forbidden rice.

V | GF | NF | H

TRUFFLE RISOTTO

Acquerello rice slow-brewed with vegetable dashi, wild mushrooms, and shaved black truffle.

V | GF | NF | H

ZUCCHINI INVOLTINI

Zucchini ribbons stuffed with sunflower-seed "cheese" and sundried tomato pesto.

V | GF | NF | H

JACKFRUIT BOURGUIGNON

A plant-based take on the French classic, slow-simmered with red wine and pearl onions.

V | GF | NF | H

FINALES SUCRÉES

DARK CHOCOLATE GANACHE

70% Cacao silk with raspberry reduction and hazelnut praline.

V | GF | TN | H

COCONUT PANNA COTTA

Set with agar-agar and served with passionfruit coulis and fresh mint.

V | GF | NF | H

POACHED PEAR IN HIBISCUS

Bosc pear slow-poached in hibiscus tea and star anise, served with almond cream.

V | GF | TN | H