

DESSERTS

COCONUT TART

Fruit Compotes, Nutmeg Tuiles,
Moringa Ice-Cream



CITRUS CARAMBOLA TARTIN

Lime Coulis, Stewed Carambola



LUCIAN SPICED CHOCOLATE

Spiced Chocolate Pudding, Cocoa Nibs,
Coconut Chocolate Shots, Ginger Ganache



CARAMEL ICE CREAM

Grilled Victoria Cake



SORBET OF THE DAY and FRUIT SALAD



LOCAL FRUITS

Selection of Local Sliced Fruits



PREMIUM GRILL

VEGAN MENU

PAVILION

APPETISERS

PUMPKIN SOUP

Toasted Pumpkin Seeds,
Caramelized Onions,
Cherry Tomato Bruschetta



LEEKS AND SPRING ONION SOUP

Onion Rings, Nan Bread



BREADFRUIT PATTY

Rosemary Zucchini, Charred Okra,
Spinach Puree, Beluga Lentils,
Green Tomato Salsa



VIETNAMESE SPRING ROLLS

Rice Paper, Fermented Vegetables,
Spicy Tapenade, Micro Greens,
Beets Tartar, Mustard Dressing



MEZZEH PRESENTATION

Humus, Falafel, Pickled Vegetable



MIXED ORGANIC LEAVES

Organic Leaves, Pickled Ginger, Olives,
Grilled Peppers, Organic Leaves,
Orange Dressing



MUSHROOM PATE

Avocado Beets Tartar, Roast Broccoli,
Sweet Chillies, Chia Seeds



ENTRÉE

VEGETABLE WELLINGTON

Grilled Asparagus, Charred Cherry Tomatoes,
Dehydrated Zepina Leaves, Tamarind Salsa



SCALLOP MUSHROOMS

Roasted Spring Onions, Charred Yellow Squash,
Grilled Tomato Skins, Beans, Micro Greens,
Artichoke, Olive Oil



CHRISTOPHENE PIE

Bok Choi Stems, Sautéed Cauliflower,
Plantains, Spicy Callaloo Leaves,
Grilled Local Seasoning Peppers,
Fingerling Potatoes, Tahini Emulsion



GRILLED CAJUN TOFU

Bean Thread Noodles, Roasted Vegetables,
Charred Sweet Corn, Spinach Pesto,
Tomato Tartar, Eggplant Seeds,
Olive Oil



EGGPLANT ROULADE

Blackened Mushrooms, Wild Rice,
Jerk Mangoes, String Beans,
Tomato Compotes, Parsley Mousseline



OVEN ROAST STUFFED PEPPERS

Brussels Sprout Farce,
Oven Roast Cherry Tomatoes,
Black-Eyed Peas, Asparagus,
Garlic Croutons, Kale Dressing



VEGETABLE TANDOOR

Onion Marmalade, Green Peas Porch,
Cumin Potatoes, Burnt Watermelon,
Mango Chutney



N nut free **D** dairy free **G** gluten free
A ayurvedic **V** vegetarian

Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Guests with food allergies should inform their server prior to ordering gluten.