

RESTAURANT WEEK

Vegan Menu

MIXED GREENS, ROASTED CAULIFLOWER, TOASTED ALMONDS

Caramelized Sweet Potato with Almond Lemon Dressing

or

MISO GLAZED VEGAN TOFU

Vegetable Tempura

or

ROASTED BUTTERNUT SQUASH, PUY LENTIL ARUGULA

Smoked Eggplant Vinaigrette

or

CARROT CURRY HUMMUS

topped with slow Roasted Bermuda Tomatoes, Spiced Chickpeas & Papadam Chips

or

STEAMED VIETNAMESE RICE PAPER ROLL, VEGAN KIM CHI

Garlic Shitake Mushroom, Broccoli Rabe, Sushi Rice with Hoisin Sauce



THAI MIXED VEGETABLE, MUSHROOM COCONUT CURRY

served with White Rice

or

GRILLED ZUCCHINI, CARROT, PEPPER, ASPARAGUS, POTATO FRIES

Roasted Pepper Purée

or

PENNE PRIMAVERA

Vegetable Tomato Sauce

or

PLANTAIN TOSTADA

Roasted Pepper, Mole Beans, Guacamole Topping

or

RIGATONI EGGPLANT CAPONATA

Tomato Sauce



MIXED BERRIES

Coconut Sorbet

or

LIME, STRAWBERRY, CHIA SEED SMOOTHIE

or

BURMESE PUMPKIN PUDDING WITH CREAM COCONUT TOPPING

\$52.75

no substitution available from other menus.

*** 17% Service Charge will be added to your bill ***