

Vegan Menu

CAULIFLOWER FRITTERS (df)

Eggplant Caponata

or

VEGAN FOCACCIA (df) (gf available upon request)

Spicy Tomato Jam (Sambal), Edamame Seeds, Arugula

or

MONGOLIAN BEANS ON LETTUCE (df)

Bok Choy, Shitake Mushrooms, Scallions, Peppers Carrots

————— **\$22.00** —————

JAPANESE MISO SOUP (df) (gf)

Bok Choy, Shitake Mushrooms, Wakame Seaweed, Silky Bean Curd & Scallions

or

PEAR & ARUGULA SALAD (df) (gf)

Topped with Cherry Tomatoes, Orange Segment, Crispy Chickpeas, Walnuts, Pickled Jalapeños, Carrots, Onions, Avocado, Fried Tofu & Lemon Virgin Olive Oil

or

TOMATO BRUSCHETTA (df)

Red Onion, Basil, Virgin Olive Oil, Charred Garlic Bread

————— **\$19.75** —————

MEXI TOSTADA (df)

“Vegan Meatball” Tomato Sauce, Julienne Lettuce, Kidney Beans, Roasted Peppers, Asparagus, Guacamole

or

GRILLED TANDOORI VEGETABLE DHALL CURRY (df) (gf)

Aromatic Garlic Biryani Rice, Poppadum, Mango Chutney

or

GRILLED LEMON HERB “TOFU CHICKEN” (df) (gf available upon request)

with Sautéed Mushrooms & Onions Penne Primavera

or

THAI COCONUT CURRY "TOFU BEEF TIP" (df)

Mushrooms, Tofu, Broccoli, Bok Choy, Sautéed “Tofu Beef Tip”, Onions & Red Curry

————— **\$40.00** —————

MANGO COCONUT MOUSSE (df) (gf)

Berries Compote

or

MIXED BERRIES MANGO SORBET (df) (gf)

Light Limoncello Passionfruit Syrup

————— **\$15.00** —————

4-courses \$96.75 per person | plus a 17% service charge
For parties of 8 or more an additional 3% will be added.
Please inquire with your server about our diabetic options.