

# VEGAN MENU

## STARTERS

- Truffle roti, cumin & garlic spinach 10
- Green apple & bitter gourd salad, mixed sprouts,  
toasted sunflower and pumpkin seeds with vinaigrette dressing 12
- Kale, broccoli pakora with berry & tamarind chutney 10
- Wild mushroom galouti, fennel spiced mushroom cake 12



## MAINS

- Chickpea masala with glazed ginger & spring onion 14
- Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 15
- Grilled artichoke hearts, veg kofta and Mughlai melon seed korma 15
- Vegetable biryani with mint and coriander 26
- Yellow lentils tempered with garlic and cumin 10
- Cauliflower rice, fresh turmeric 12
- Roti 4
- Steamed rice 5



## DESSERTS

- Poached peach and sago kheer, pineapple sorbet & cinnamon peach syrup 10
- Sorbets 8

Available all services.

A 13% discretionary service charge will be added to your bill.

