

VEGETARIAN KITCHEN GALLERY MENU

\$80PP

Jackfruit laab on cassava cracker
Confit garlic steamed bun, spring onion oil

Zucchini, whipped tofu, sunrise lime, puffed rice

Edamame, kung pao dressing, toasted sesame
King oyster mushroom, red kosho dressing, togarashi

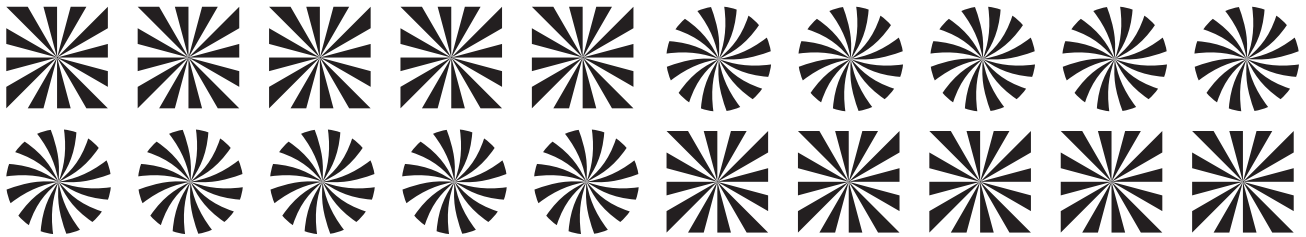
(Additional black bean dumpling, truffle ponzu - \$15pp)

BBC – wok fried beans, bean curd and cabbage

Charred pumpkin, black bean sauce, udon noodle

Mushroom rice bowl, soy pickled egg, crispy chilli cucumber worm salad

Seamed red bean and date pudding, coco peanut caramel, jujube sorbet
Petits fours



This menu has been proudly curated by Bonnie & Jamie Steele and the Singapore Circus team.