

# Vegetarian Casual Dining Menu

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Brussels sprouts skewer, yeast garum, red kosho vinaigrette (GF/DF/VE)	4PC 16
Gua bao – crispy enoki, wakame salad, kwepie (DF/VEO)	2PC 14
Steamed edamame, funky tofu butter, togarashi, puffed rice (GF/DFO/VEO)	15
Smashed cucumber salad, pickled wombok, gem lettuce, furikake (GF/DF/VE)	16
Egg noodles, burnt spring onion oil, crispy chilli, egg sauce (DF)	14
Steamed Asian greens, soy mirin butter (GF/VEO)	12
Soba noodle salad, carrot, cabbage, tempe, sesame dressing (GF/DF/VE)	22
steamed medium grain rice (DF/GF/VE)	6
nasi kuning, fragrant Indonesian coconut and turmeric rice (DF/GF/VE)	9

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## Sweets

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Red bean sticky date pudding, jujube sorbet, coco peanut caramel (DF/VE)	18
Deep fried shiitake mushroom parfait, burnt miso fudge (contains gelatine)	18

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\*Casual dining menu available all week

\*Please speak to your waiter to find out daily specials

\*Public Holiday Surcharge 10%

