



Vegetarian & Vegan Menu



Wine Spectator
Award 2024

Rajkumar Holuss
Chef De Cuisine

Ivana Jankovic
Operations Manager



Editor's Pick
Best Seafood

Vegetarian Menu

----- START -----

PEA & ASPARAGUS SOUP garlic potato espuma 21

ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22

ORGANIC BEET SALAD french feta cheese, cucumber, apple, endive, moscato vinaigrette 17

----- MID -----

CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19

GRILLED ASPARAGUS asparagus purée, cured egg yolk, meyer lemon 19

FENNEL miso glaze, grilled pineapple 16

----- MAIN -----

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 28

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19

TRUFFLE RISOTTO piave vecchio, mascarpone, black truffle 39

----- ACCOMPANIMENTS -----

GRILLED ASPARAGUS 14

POTATO PURÉ 15

----- DESSERT -----

MONTENEGRO mountain honey, goat milk yogurt, walnuts 14

PINEAPPLE PAVLOVA passionfruit, pineapple frozen yoghurt, meringue, raspberry coulis 18

STICKY TOFFEE PUDDING hot toffee sauce, candied pecans, house made vanilla ice cream 18

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29

*** THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IN THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. ***

Vegan Menu

----- START -----

PEA & ASPARAGUS SOUP 21

ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22

MELON SALAD melon, pickled radish, exotic citrus, espelette, green apple 17

ORGANIC BEET SALAD cucumber, apple, endive, moscato vinaigrette 17

----- MID -----

CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19

GRILLED ASPARAGUS asparagus purée, meyer lemon 19

FENNEL miso glaze, grilled pineapple 16

----- MAIN -----

PASTA DU JOUR braised sunchoke, wild mushroom 28

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19

WILD MUSHROOMS organic maitake, king trumpet, white beach, hazelnut romesco 39

----- DESSERT -----

SIMPLE FRUIT PLATE seasonal fruits 12

SORBET SELECTION three scoops of house made sorbet, fresh berries 18

MARTINI choice of espresso martini (20) or club coco (17)

*22 % SERVICE CHARGE ADDED TO EACH CHECK