



Vegan Degustation Menu

\$88++ per person

Amuse Bouche

Thai Style OmniMeat and Long Bean in Kueh Pie Shell,
East Garden Basil, Julienne Lettuce

Salad

Baby Spinach & Granny Smith Apple Salad,
Sun-Dried Tomatoes, Pine Nuts, Aged Modena Balsamic
or
East Garden Herb Salad,
Impossible Beef, Cucumber, Tofu, Wood Ear Mushroom

Appetiser

OmniMeat and Chive Gyoza,
Organic Soy Balsamic, Szechuan Pepper Oil, Pickled Ginger
or
Orange Carrot Confit,
Marinated Beets, Dehydrate Olive Soil & Virgin Oil Pearl, Organic Herb Salad

Main Course

Thyme Roasted Impossible Meat Loaf,
Farmed Fresh Vegetable, Polenta Cake, Cherry Tomato Coulis
or
Breaded OmniMeat Katsu Curry,
Potato, Carrots, Japanese Rice, Pickles, Cabbage Slaw Wafu Dressing
or
Crispy Noodle with OmniMeat and Preserved Hot Bean Sauce,
East Garden Oriental Greens, Mushrooms, Silver Sprouts

Dessert

Coconut Chia Seed Pudding, Mango-Passion, Red Berries

**Prices are subject to service charge and prevailing government taxes.
Menu is subject to change without prior notice.
In line with government regulations, please note that the sale and consumption of alcohol in all
food and beverage establishments are prohibited after 10.30 p.m. daily.*

