








## VEGETARIAN MENU

Vegetarian betel leaf with pomelo peanuts roasted coconut and dice lime 	18/pcs
"Ginger and shallot" with steamed tofu and pickled mustard greens	98



### Starters & Salads

Rujak salad with cucumber rose apple mint peanuts sesame seed and tamarind chilli sauce 	128
som tum of green mango with peanut tomato apple eggplants and long bean	108
Pomelo salad with lime leaf white coral mushrooms & sesame seed	108
Carrot green mango coriander and nouc cham dressing	108

### Mains

Southern Indian vegetable curry with potato chana dahl okra fenugreek coconut curry leaves and yoghurt 	168
Cambodian curry with pumpkin sweet potatoes shallots and peanuts 	138
Burmese choko curry with yellow dahl lemongrass ginger turmeric	148
Green curry of tofu with long bean baby corn apple eggplant thai basil 	138
Sri lanka beetroot curry with ginger pandan and curry leaves	138

### Sides

Thai som tum 	68
Sauteed green beans with sambal ulek 	
Slow cooked beetroot with garam masala coriander and grated paneer	
Stir fried Asian greens	

### Dessert

Lemongrass panacotta with cucumber lime jelly served with citrus lemon basil sorbet	78
Black Sticky rice with mango and coconut milk	
Sesonal fresh fruit platter	