

## VEGAN MENU

### starters

<b>heart of palm, orange, rocket, radish</b> lemon capers vinaigrette, sesame grissini	95
<b>gado-gado</b> indonesian vegetable salad, tofu, tempe, emping crackers & peanut sauce	75
<b>roasted pumpkin soup</b> with chives and herbs	80
<b>green peas soup &amp; puree of mushroom crouton</b> with char grilled zucchini & cherry tomato skewer	85

### mains

<b>vegan nasi campur</b> selection of indonesian dishes with steamed rice	150
<b>vegan nasi goreng/ bihun goreng</b> vegan fried rice/ rice noodles – fried vegetables, tofu satay, sambal & emping	140
<b>wild mushroom rissoto</b> wilted spinach, pinenut and porcini emulsion, dried porcini	150

### sides

sauté broccoli in garlic topped with fried shallot	50
hand cut chips, truffle oil, tartar sauce	50
grilled asparagus	50
sauté seasonal vegetables plater	50
salad of baby romaine, avocado, celery, chives, honey balsamic vinegraitte	50
green leaves, jicama, tomato, cucumber, lemon garlic vinegraitte	50

\*\* if you desire something that is not on the menu please ask your waiter/ess and we will do our best to accommodate you.