

“Celebrating Her”

A PLANT PARTY

CREMINI MUSHROOM

Herbs de provence, walnut purée, onion marmalade

AUBERGINE SCHNITZEL

Chargrilled aubergine layered with roasted red peppers, vegan basil pesto, served with curley kale, horseradish cream and gluten free breadcrumbs

COCONUT GREEN SOUP

Perfectly blended celery, kale, ginger, and coconut with a touch of spice
Creamy, comforting and restorative

GLUTEN FREE ORGANIC RED LENTIL PASTA

Chunky heirloom tomatoes, chargrilled broccolini, lemony arugula
shaved vegan grana padano organic micro-greens

CLASSIC TIRAMISU

Layers of espresso-soaked vegan sponge with velvety vegan cream cheese mousse
Delicious italian classic but vegan



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78 + + PER PERSON

7th March - 9th March 2025