



“Spring into Flavours”

Capturing the essence of the season, from the first sprout to the last bite of dessert.

SPRING PEA SPROUTS AND MINT SOUP

refreshing, creamy soup made with fresh peas, mint and a touch of lemon garnished with a drizzle of coconut cream and crispy gluten free croutons

AVOCADO AND CUCUMBER SPRING ROLLS

gluten free rice paper rolls filled with avocado, cucumber, carrot, and fresh herbs, served with spicy vegan peanut dipping sauce

LEMON AND HERB STUFFED PORTOBELLO MUSHROOMS

large portobello mushrooms stuffed with a blend of quinoa, fresh spring herbs, spinach, and lemon zest, then roasted to perfection

STRAWBERRY RHUBARB CRUMBLE

a warm and comforting dessert made with sweetened strawberries and tart rhubarb, topped with a crunchy oat crumble, and served with a scoop of vegan strawberry gelato

78++ PER PERSON

15th April 2025 – 26th April 2025



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