

A detailed botanical illustration featuring various plants. In the upper left, there are figs on a branch with large, lobed green leaves. To the right is a large artichoke with green and purple bracts. Below the artichoke is a beet with a large, round, reddish-purple root and green leaves. In the bottom right, there is a cross-section of a beet showing its concentric rings. Various other flowers and herbs are scattered throughout, including a pink flower in the top right, a yellow flower in the bottom center, and several sprigs of herbs like basil and rosemary. The word "cultivate" is written in a white, serif font, centered over the middle of the illustration. The entire image is framed by a light beige background with a subtle floral pattern.

cultivate

# SET LUNCH MENU

2 COURSES - \$44 | 3 COURSES - \$49

## STARTERS (CHOICE OF 1)

### **Avocado Iceberg Wedges with Eggplant and Mustard Cream Dressing & Roasted Almonds**

A light, modern take on the classic Caesar.

### **Heirloom Tomato & Herb Salad with Roasted Plums and Pomegranate, Nori, Sesame Salt & Light Soy Mirin Dressing**

A refreshing fusion of Mediterranean produce and Japanese inspired dressing.

### **Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney**

Italian-farmed broccolini minced into a fine natural pesto, enhanced with toasted almonds, fresh mint, and a drizzle of infused lemon oil.

## MAINS (CHOICE OF 1)

### **Smoked Onion & Asparagus Risotto with Grated Lemon Rind**

A Northern Italian classic, slowly stirred in a rich vegetable broth. Asparagus lends its deep flavour, while a touch of lemon rind brightens the dish.

### **Whole Roasted Portobello Mushroom**

Served with sun-dried tomatoes, onions, and sumac spice over a creamy butterbean mash — a wholesome and deeply flavourful dish.

### **Pasta Casarec (Gluten-Free)**

With roasted peppers, heirloom tomatoes, thyme, and smoked Spanish oil, topped with toasted pine nuts for a touch of rustic Mediterranean warmth.

## DESSERTS (CHOICE OF 1)

### **70% Dark Chocolate Layer Cake**

Layers of moist cocoa sponge paired with a rich, velvety dark chocolate ganache.  
100% plant-based and nut-free.

### **Vegan Gelato**

Please ask your server for today's available flavors.

All prices are subject to a 10% service charge and prevailing government taxes.