

DESIGNER
dining
BY ANANTARA

VEGETARIAN DBD

AMUSE BOUCHE

Grilled aubergine, citrus curd pasley garlic crumble,
and micro herbs

APERTIZER

Sous vide beetroot tartare, avocado sauce, mesclun,
and pickled onion

PALETE CLEANSE

Lemon mint sorbet

MAINS

Spring leek and edamame risotto, fragrant herb oil with grana
padano chips

Or

Grilled peri cauliflower steak, pumpkin puree, chimichurri
sauce, chickpea salad

DESSERT

Coconut pudding fresh berries meringue drops and coconut
vanilla crumble