

DINING BY

Desirgn

5 Courses Vegan dinner

Amuse bouche

Seaweed

Tomato/ Garlic/ Crispy Seaweed

Entrée

Broccoli

Oven baked broccoli, grape with Orange reduction

Texture of carrot

Sous vide carrot/ Carrot and ginger puree/ Raw carrot

Silken tofu

Fried silken tofu with ponzu and black truffle

Cleanser

Passion fruit

Main course

Grilled cauliflower steak

Grilled cauliflower/ Spinach/ Vegetables gravy

Sweet

Tartare

Strawberry tartare/ Mint/ Coconut and palm sugar gel

Lime sorbet
