



VEGETERIAN MENU

Starters & Salads

Vegetarian Rice Paper Rolls with peanuts and nahm jim dressing	128
Rujak Salad with cucumber, rose apple, mint, peanuts, sesame seed and tamarind chili sauce	128
Pomelo Salad with lime leaf, banana blossom, cucumber and Vietnamese mint	108
Pineapple and cucumber Salad with pineapple picari, onions, cucumber, young ginger, mint, and lime dressing	108

Mains

Red Curry of Pumpkin with baby corn, long beans and thai basil	138
Cauliflower Sambar Curry with dahl eggplant, tamarind and fresh coriander	188
“Moong Dal Tadka Palak” mung bean with spinach served with chapatti, lime, pickle and papadum	168
Vegetarian Pad Thai with rice noodle, tofu, garlic, bean sprouts and peanuts	148

Sides

68

Som Tum of Papaya with peanuts, tomato, apple, eggplants and long bean
Stir Fried Okra with fenugreek, green chilies, tomato and cumin
Sauteed green beans with sambal ulek

Dessert

78

Lemongrass pannacotta with cucumber lime jelly served with lemon basil sorbet
Black sticky rice with mango and coconut milk served with mango ice cream