PAVILION

summer vegan

STARTERS

Origins Harvest Bowl (n) 185
oven roasted vegetables • quinoa • avocado
• toasted mixed seeds • herb tahini dressing
• hummus

Truffle Mushroom Risotto 175
sautéed mushroom, crispy leeks, green herb oil

Cabbage Leaf Ravioli (n) 155
cabbage • potato • carrot • walnut
• curried butterbean & chickpea purée

MAINS

Cape Malay Vegetable Curry 255
sweet potato • aubergine • red kidney beans
• poppadum • rice • sambals

Caramelised Onion Ramen (n) 235
onion broth • rice noodle • soya reduction
• mange tout • baby pak choi • sesame • tofu
• pickled shimeji mushrooms • nori

Baked & Stuffed Sweet Potato (gf) 225
chopped dates • beetroot • quinoa • cumin
• toasted coconut • coriander & coconut dressing

DESSERTS

Banana Split (n) 125
coconut ice cream • caramel • toasted pecan praline

Apple Crumble Pudding (n) 135
almond milk chia pudding • cinnamon roasted apple
• almond crumbled

Pavlova (n) 140
vanilla-coconut ice cream, strawberry, orange,
seasonal berries, pistachio sponge

gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY
should you have any allergies please speak to your waiter who will advise on all ingredients used

please note that we are a cashless establishment