

CHRISTMAS VEGETARIAN MENU

B R E A D & B U T T E R

A M U S E - B O U C H E

Corn Pie Tee

Grilled corn, chili mayo, corn crumble on a rice tart shell

A P P E T I Z E R

Watermelon Tataki

Pickled shimeji, jalapeño, crispy garlic, pickled chili, sesame seeds, yuzu ponzu, coriander oil

— P A I R I N G —

Anakena Nuna Reserva, Sauvignon Blanc, 2022, Central Valley, Chile

M A I N C O U R S E

Roasted Baby Carrot

Chickpea hummus, pickled carrot, carrot emulsion

— P A I R I N G —

Carmen Wave Series, Pinot Noir, 2022, Central Valley, Chile

Pumpkin Miso

Grilled pumpkin glazed with chickpea miso, orange, toasted cashew nuts, asparagus emulsion, basil oil

— P A I R I N G —

Estimulo, Malbec, 2023, Mendoza, Argentina

D E S S E R T

Coconut Frozen Parfait

Strawberry gum jelly, yoghurt gel, chocolate crumble, passion fruit sorbet

— P A I R I N G —

Albaluna, Prosecco, Veneto, Italy

Wine pairing is available for an additional charge.