



NEW YEAR VEGETARIAN MENU



BREAD & BUTTER AMUSE - BOUCHE

Vegetable Samosa

Potato, green peas, curry powder, cheese, tomato chutney

Corn Pie Tee

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

APPETIZER

Tofu Dumpling

Tofu mousse, dabu-dabu, pickled papaya, turmeric broth

PAIRING

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

MAIN COURSE

Charcoal Grilled Eggplant

Grilled eggplant, charred cabbage, sweet potato purée,
rice cracker, coconut curry sauce

PAIRING

JJ McWilliam Chardonnay, 2024, South Eastern Australia

Indonesian Vegetable Roll

Carrot, spinach, bean sprouts, cabbage, fried tempe and tofu,
rice cake, peanut sauce, potato chips

PAIRING

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

DESSERT

Flowing Chocolate

Chocolate cake, Italian meringue, torched orange, candied orange

PAIRING

Albaluna, Prosecco, Veneto, Italy

Wine pairing is available for an additional charge.