



























ONE-NINETY

# VEGETARIAN AND VEGAN MENU



## BREAKFAST

Available from 6:30am to 10.30am


























- Artisanal Yoghurt   \$12  
Choice of Mango, Peach or Strawberry
- Organic Steel Cut Oatmeal    \$16  
Choice of Water or Almond Milk
- Organic Granola with Mixed Berries   \$18  
Choice of Hot or Cold Soy Milk
- Chia Seeds Bircher Muesli, Honey, Green Apple   \$18
- Fresh Papaya with Lime   \$16
- Seasonal Fruit Platter   \$16
- Mixed Seasonal Berries   \$18
- Kaya Toast, Brown Bread, Kaya Spread   \$18
- Ricotta Cheese Pancake, Maple Syrup, Berries, Vanilla Cream   \$22
- Poached Eggs on Sourdough, Crushed Avocado, Lime, Pumpkin Seeds     \$24
- VEGAN BREAKFAST SET**   \$48  
Selection of Juices  
Morning Bakery  
(Whole Wheat Toast, White Toast, Vegan Muffin of the Day)  
Artisanal Jams  
Baked Beans, Mushrooms, Hash Brown, Vegan Sausage  
Seasonal Fruit Platter  
Freshly-Brewed Coffee or Tea

## SOUPS AND APPETISERS






Available from 12:00pm to 10:30pm

- Minestrone Soup   \$18
- Roasted Tomato Soup, Basil Oil  \$18
- Forest Mushroom Soup, Chives, Truffle Oil    \$18
- Hummus, Grilled Pita Bread   \$20
- Baba Ghanoush, Grilled Pita Bread   \$20
- Baby Spinach, Romaine, Tofu, Achar, Spicy Peanut Dressing    \$24
- Avocado Salad, Mixed Baby Cress, Crispy Rice, Miso Dressing    \$28
- Mini Falafel, Hummus, Kale, Pomegranate, Sunflower Seeds, Pita Bread   \$32
- Burrata, Tomatoes, Pickled Mustard, Aged Balsamic Vinegar     \$28

## MAINS

- Fried Rice, Green Beans, Carrots, Oyster Mushrooms     \$30
- Cauliflower Steak, Mole Amarillo    \$36
- Char Kway Teow, Broccoli, Kai Lan     \$30
- Cantonese Hor Fun, Broccoli, Bok Choy, Kai Lan     \$30
- Wok-fried Carrot Cake, Bean Sprouts, Dark Soya Sauce     \$30
- Garden Burger, Chickpea Patty, Pickles, Tomatoes, Lettuce, Mint Sauce, Hummus Spread, Pita Bread   \$34
- Vegetable Curry, Coconut Milk, Basmati Rice, Papadum, Raita   \$32
- Charred Eggplant, Soy, Garlic, Kale, Pomegranate   \$32

## SNACKS

- Steamed Edamame, Wasabi Soy   \$12
- Crispy Quinoa, Avocado and Jalapeño, Citrus (3 pieces)   \$18
- Chickpea Fritters, Semi-Dried Tomatoes, Tahini (4 pieces)  \$18



## SIDES

- French Fries   \$15
- Truffle Fries, Truffle Mayonnaise    \$18
- Mesclun Salad, Quinoa, Baby Radish, Lemon Dressing   \$12
- Sautéed Forest Mushrooms, Fricassee, Black Garlic    \$14
- Grilled Mixed Vegetables  \$14
- Steamed Mixed Vegetables  \$14
- Wok-Fried Asian Greens, Garlic, Soy    \$14
- Charred Broccolini, Black Garlic Aioli      \$18



## PASTA

- Create Your Own Pasta   \$34  
Choice of Pasta: Spaghetti /Penne/ Rigatoni  
Tomato Sauce / Arrabiata Sauce / Cream Sauce  
Asparagus / Zucchini / Black Olives / Forest Mushrooms/  
Broccoli / Cherry Tomatoes

## ACQUERELLO RISOTTO

- Create Your Risotto   \$38  
Asparagus / Zucchini / Sun-Dried Tomatoes /  
Forest Mushrooms / Saffron / Garden Peas  
Choice of Preparation: Butter and Parmesan/ Extra Virgin  
Olive Oil

## PIZZA

- Create Your Own Pizza   \$34  
Tomato Base / Zucchini / Black Olives/ Forest Mushrooms /  
Mozarella Cheese / Capsicum, Onion, Cherry Tomatoes

## DESSERTS

- Fresh Fruit Salad   \$16
- Mixed Seasonal Berries   \$18
- Vegan Chocolate Cake   \$18
- Seasonal Fruit Platter   \$16
- Artisanal Ice Cream     and Sorbet   per scoop \$8

## GRYPHON TEAS AND LAVAZZA COFFEE

- Morning English, Earl Grey Neroli, Jasmine Silk Pearls, Uji Sencha, Osmanthus Sencha, Lily of the Field, Shiso Mint, Rose of Ariana, Chamomile \$12

- Lavazza Coffee \$11

## FRESHLY SQUEEZED JUICES

- Watermelon, Green Apple, Red Apple, Orange, Pineapple, Carrot, Grapefruit, Cucumber \$12

