



FRESH FIT FLAVOUR

Menu

STARTERS

- ANDAMAN CEVICHE
Local Seabass, Cucumber, Lime, Coconut, Green Chill Sweet Potato
- SUN DRIED TOMATO QUINOA SALAD
Black Olive, Feta Cheese, Fennel, Baby Cos Chickpea Crouton
- LEMON SPINACH HUMMAS
Pitaschio, Pickled Shallot, Sesame, Vegetable Crudites

MAIN COURSES

- STEAMED THAI SNAPPER
Ginger, Leeks, Soya Sauce, Lime
- SPAGHETTI PRAWN WITH CRUSCHI PEPPER FONDUE
Basil, Extra Virgin Olive Oil
- MISO GRILLED CHICKEN BREAST
Bok Choy, Sesame, Ginger, Carrot, Quinoa

DESSERTS

- FRESH FRUITS
Seasonal Variety
- PUMPKIN TART
Maple Syrup Ice Cream, Walnuts, Pumpkin, Spice



LEAF LIFE DELICIOUS

Menu

STARTERS

- YUM HED RUAM
Spicy Mushroom Salad, Celery, Tomato, Chili, Garlic Lime, Honey
- SPINACH HUMUS
Pistachio, Sesame, Pickled Shallot, Homemade Lavosh
- MUSHROOM SOUP

MAIN COURSES

- EGGPLANT PARMIGIANA
Roasted Eggplant
- ROASTED CAULIFLOWER
Korean Gochujang Chili Glaze, Sesame, Coriander
- PENANG CURRY
Egg Tofu, Vegetables, Riceberry

DESSERTS

- APPLE CAKE
Granny Smith Apples, Sable Breton Crumble, Vanilla Ice Cream
- TUB TIM GROB
Water Chestnut, Coconut Milk



VEGAN VISTA

Menu

STARTERS

- FRESH SPRING ROLL
Lime And Sesame Sauce, Thin Rice Noodles, Butter Lettuce, Red Cabbage, Green Cabbage, Carrot Cucumber
- AVOCADO BOWL
Black And White Quinoa, Tomato, Chili, Garlic Lime, Soya Sauce
- PUMPKIN SOUP
Coconut Milk

MAIN COURSES

- BAKED FALAFEL
Tomato Sauce
- ROASTED TOMATO AND GARLIC SPAGHETTI
- PHAD TAO HOO HIMAPAN
Stir-fried Tofu, Cashew Nut, Riceberry

DESSERTS

- LEMON
24-hour Confit Lemon Rind, Lemon Sorbet Ice Cream
- SUMMER FRUIT SALAD
Combines Pineapple, Kiwi, Bananas, Oranges Grapes, and Berries in a Sweet Citrusy Sauce

