



VEGETARIAN LUNCH MENU

\$105

Please select one dish from each course

TO START

LYCHEE GAZPACHO

Homemade ricotta, Manuka honey, cucumber, micro leaves

VEGETABLE GARDEN

Heirloom tomatoes, zucchini flower, watermelon radish, pea puree

SECOND COURSE

CHLOROPHYLL RICE

Pickled vegetables, asparagus

WINTERMELON

Mushroom consommé, somen

MAIN COURSE

FREEDOM RANGE EGG

String potato, onion confit, konnyaku

EGGPLANT

Jerusalem artichoke purée

DESSERT

COCONUT

Coconut sorbet, pandan jam, sesame praline

THE MUSHROOM

White chocolate, porcini chocolate, 64% manjari, berries

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES