

VEGAN LOVER VOYAGE



VEGAN MENUS



STARTERS

VEGAN CREAMY MUSHROOM SOUP Organic farm mushrooms, onion, cashew nuts and herb	250
BARLEY SALAD Organic barley, tomatoes, onion, kalamata olive, bell pepper and lemon dressing	260
HUMMUS TACO Crispy corn taco shell, lettuce, chickpea hummus, shallot and confit tomatoes	250
“ WELL ” GAZPACHO Tomato, cucumber, bell pepper and herb served with crunchy vegetables	180
VEGAN NICOISE SALAD Steamed chickpeas, Green haricot, tomato, potato, kalamata olive and lemon vinaigrette	290
POR PIA SOD Fresh farm veggies wrapped in rice berry paper with sweet chili sauce	200

MAIN COURSES

WELLNESS BOWL Avocado, edamame, ripe mango, diced sear tofu, sautéed mushroom, cucumber and Japanese rice served with Homemade Japanese 5 spice mayo sauce	320
TERIYAKI TOFU Wok sautéed tofu, broccoli, carrot, confit tomatoes, sesame and rice berry	350
BAKED CAULIFLOWER Cauliflower, organic tomatoes, Italian basil and pine nuts	300
BUDDHA BOWL Featuring homemade tahini sauce, avocado, curried chickpeas, toasted sweet, tomato, broccoli and quinoa	350
PAD KRA PRAO Stir fried tofu with spicy holy basil sauce serve with jasmine rice	250
VEGAN GREEN CURRY Tofu, roasted cashew nut, chickpeas, carrot, broccoli florets and eggplant served with steamed jasmine rice	250
LOTUS ROOT & VEGGIES MILD VEGAN CURRY Fresh lotus root, asparagus, spinach, pumpkin, coconut milk and rice berry	300
VEGAN BURGER Chickpeas patty, whole wheat bun, vegan mayonnaise, English mustard and sweet potato fries	320

DESSERT

GLOW BOWL Powerful antioxidant super food snack	210
MANGO STICKY RICE Ripe yellow mango, sweet sticky rice, coconut cream, sesame	180
RAW CHOCOLATE TART Naturally sweet, no sugar added. Non dairy, perfect for lactose intolerants, and is Vegan Friendly	220
FRUIT SALAD Seasonal fruit salad	240