

# VEGAN MENU

## CHEF'S 'FEED ME' BANQUET

\$60PP

### SMALLS

SALT + SZECHUAN CRUSTED TOFU <i>chilli + coriander sambal</i>	16
CHINESE MUSHROOM DUMPLINGS (4) <i>Korean black bean dressing</i>	16
TEMPURA BABY EGGPLANT <i>sweet &amp; sour caramel + furikake</i>	17
TRUFFLED CHINESE MUSHROOMS <i>with hoisin + wonton chips</i>	18
SESAME CRUSTED CAULIFLOWER <i>roasted cashew cream, garlic chips + sesame caramel</i>	18

### BIG

THAI EGGPLANT + HOR FUN NOODLES <i>Chinese mushrooms, bamboo shoots + peanut dressing</i>	30
FRAGRANT CAULIFLOWER RENDANG <i>confit shallots, coriander + compressed watermelon</i>	30

### SIDES

STEAMED FRAGRANT JASMINE RICE	4/6
STEAMED CHINESE LOTUS BUNS	10
CRISP COS LETTUCE, <i>pickled onion, Korean soy</i>	10
STEAMED ASIAN GREENS	13
WOK FRIED RICE <i>kecap manis, peas, crispy shallots &amp; scallions</i>	13
WOK TOSSED HOR FUN NOODLE <i>mushroom XO + crispy shallots</i>	18
FRESH PAW-PAW & ASIAN HERB SALAD <i>green mango &amp; chilli</i>	18