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VEGAN MENU


















STARTERS

Summer vegetable rice paper roll with peanut sauce	   	2300
Hummus and baba ganoush with pita bread	 	2500
Quinoa salad with avocado, tomato, sweet potatoes, mustard dressing	   	2500
Curried yellow lentil soup with cumin and coriander	   	2500

MAIN COURSE

Vegan's burger with caramelized onion, avocado, garden green salad	  	3100
Roasted summer vegetable wrap with baked herb potato	  	2800
Spaghetti with zucchini, tomato, kalamata olives, capers, extra virgin olive oil	  	3100
Three kinds of local vegetable curries with steamed red rice and condiments	   	2800

DESSERTS

Orange and polenta cake with raspberry compote	  	2500
Almond coconut cake with fresh passion fruit caulis	    	2500
Mixed fresh fruit trifle	   	2500
Moist chocolate cake with almond cream	  	2500
Fresh fruit platter	   	2500



Fat Free



Gluten Free



Vegan



Dairy Free



Contains Nuts

Please inform us of your dietary preferences or allergies. Recommended to order 4 hours in advance.
Prices are in Sri Lankan rupees (LKR) and are exclusive of 10% service charge and applicable government taxes.