

VEGETARIAN : 5250 ++

WINE PAIRING: 3650++



VEGETARIAN

### *Snacks*

Jerusalem Artichoke Tart | Hollandaise | Truffle  
Spicy Gazpacho | Ratatouille  
Raw Bamboo | Garlic Toun | Hanaho  
Sunflower Pesto | Chickpea | Avocado

Sourdough Brioche | Shallot Butter | Onion Ash

### *Cold Starters*

Heirloom Beetroot | White Beetroot Puree  
| Beetroot Snow

Roasted Butternut | Ajo Blanco | Grapes

### *Hot Starters*

Textures of Artichoke | Black Garlic  
| Truffle | Watercress

Taro Pave | Mia's Plant Based XO | Roasted Banana

### *Main Course*

Printed Ravioli | Eggplant | Kombu Dressing

### *Desserts*

Pink Guava Sorbet | Blood Orange | Chamomile

Korean Strawberry | Yoghurt | Elderflower

OR

Mia's Cereal Bowl | Malted Milk Chocolate | Corn



MICHELIN

2026