

# PAVILION

## vegan

### STARTERS

- Origins Harvest Bowl (n)** 185  
roasted vegetables • quinoa • avocado • toasted mixed seeds • herb tahini dressing • hummus
- Roasted Tomato Risotto (gf)** 165  
crispy onion • vegan cheddar • blistered tomato
- Cabbage Leaf Ravioli (n)** 155  
cabbage • potato • carrot • walnut • curried butterbean & chickpea purée

### MAINS

- Cape Malay Vegetable Curry** 255  
sweet potato • aubergine • red kidney beans • poppadum • rice • sambals
- Caramelised Onion Ramen (n)** 235  
onion broth • rice noodle • soya reduction • mange tout • baby pak choi • sesame • tofu • pickled shimeji mushrooms • nori
- Stuffed Sweet Potato (gf)** 255  
chopped dates • beetroot • quinoa • cumin • toasted coconut • coriander & coconut dressing

### DESSERT

- Banana Split (n)** 125  
coconut ice cream • caramel • toasted pecan praline
- Apple Crumble Pudding (n)** 135  
almond milk chia pudding • cinnamon roasted apple • almond crumbled
- Roasted Spicy Pineapple (n)** 125  
lemon & ginger granita • walnut

gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY should you have any allergies please speak to your waiter who will advise on all ingredients used please note that we are a cashless establishment